

**HOURS:**

Wednesday - Saturday: 11am to 9pm

Sunday: 11am to 4pm

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"THE MILL" CIRCA 1781

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REVOLUTIONARY SOLDIERS VISIT

John Lipscomb came in 1784 with a group of Revolutionary War veterans from Halifax County, North Carolina, traveling west to locate their military land grants, stayed at Thomas Amis' on their journey. One of the group, John Lipscomb kept a colorful journal of their travels. The travelers were apparently a wild bunch. This part of the trip is punctuated by descriptions of whisky, pranks and a rather explicit encounter with a homesteader's daughter that were not included in the transcriber's narrative...This is an eventful excerpt of several day's from the Journal of John Lipscomb:

11th June, 1784 - Col. H MURFEE overtook us; we sleep in the woods constant.

12th June - Capt. BUDD bought three hens upon the north fork of Holston; we got bacon at that place, came to the north fork of Holston at Col. BLEDSO'S place, then to Mr RICE; staid all night.

Let RICE's Sunday morning June 13. Came ten miles to a branch near a house; borrowed a pot and cooked the hens which had been flung away by the old gentlemen, the stench being very great from the hens, but however we made our breakfast with the hens with a few slices of bacon and half bushel of clabber and buttermilk; then came to Capt. Thomas AMIS, 5 miles where we had exceedingly good dinner with what grog we could hide.

Stayed all night 14th June 1784, stayed at Capt ARNIS (AMIS), got oats for our horses, whiskey to drink; food

very well; in the evening killed a bullick and had half of him. Mr. CLAUD, a fellow traveler, leaping to the fence to attack the bullick, blundered and cut his hand very bad which rendered him almost an invalid, but however there is half a prospect of his recovery. Stayed at Capt AMIS all night.

June 15th, 1784, rise early and cut the flesh off the bones of the beef and barbecued it to take us on our journey, eat the bones in a stew, got rum and whiskey. Mr. SALISBURY and ROBERTS being the cooks and behaved exceedingly well, they got plenty, after the company all eating then was some left! One thing omitted yesterday. CRYER and SALISBURY put ROBERTS hand in cold water to make him -abed, but he awakened before it took place, very angry and told them if they did the like again he would fling his sledge hammer at them, which so alarmed them they did not attempt it. This morning fixing for the journey.

16th June. Stayed at Captn AMIS fixing for the journey. Colo ROBERTSON came up in order to set out for the journey. Capt BUDEL got overalls and mockensons made and that night was dlided? to sleep in them both; he was afraid to pull them off for fear he could no more put them on again. Stayed all night; nothing remarkable happened.

17th June 1784. Left Captn AMIS, came four miles to Mr WILSON's; stayed near three the afternoon, then came off. Eight miles over Clinch Mountains; staid all night.

THOMAS AMIS

When the Marquis de Lafayette withdrew from the French Military service in 1771 to help the American patriots, there followed a great surge of interest in the American cause. The French, who had bitterly fought against the English in America, now espoused the principles of the Revolution and joined with them. Thomas Amis (pronounced Amy) was one of these.

According to the writings of Dr. George E. Mellon of the University of Tennessee, "In his day, Thomas Amis was a man both of substance and official distinction." On December 22, 1776, he was appointed Commissary for the Third Regiment, North Carolina Continental Troops, under Colonel Jethro Sumners. Given the rank of Captain, he was to consider ways and means of bringing Tories to justice during the Revolutionary War. As procurer of supplies it was his job to fit the soldiers with shoes, clothes, food, ammunition, and whatever else they needed, even to the extent of mortgaging his own farm, which he did. But after hiding the "Swamp Fox" (Francis Marion) and his band of soldiers at his mill on Drowning Creek (Bladen Co., NC) Amis's bravery and willingness to help in the cause of freedom would establish him as a marked man. And so, under cover of darkness and in the protection of the Continental troops he was able to remove his family, household goods and wagons out of harm's way before the British confiscated his property.

In the latter part of the 1700s the family crossed the Appalachians and settled on Big Creek where Tom had been granted 1000 acres for his military service. Having served as captain of a commissary outfit during the war he was determined to make

use of his experiences by opening a frontier Inn in the East Tennessee country (North Carolina at that time). And so he did.

The Captain himself often greeted dusty travelers who rode on horseback or walked up the hill to the Amis Inn at the gate. Surrounded by a log palisade his gray stone home and store crowned the crest of the eminence. The upper part of the house was barely visible above the pointed ends of the weather-blackened logs. Once inside, visitors found themselves in a bustling community. The clang of iron on iron at the blacksmith shop and the twang of axe on grindstone greeted their ears. Inside the big stone house on the knoll they might refresh themselves with a glass of grog and eat food prepared in the outdoor kitchen. Here they could rest overnight, buy bacon, cheese and all manner of clothing to fit them for their journey. Known house guests included Andrew Jackson, Dr. Thomas Walker, Surveyor/Explorer, Bishop Francis Asbury, Founder of the Methodist Religion in America, Gov. John Sevier, Daniel Boone, Botanist Andre Michaux who wrote of the Amis home in his diary in 1790 and spoke of its beauty; Capt William Walton who would construct a road from east Tennessee to Nashville. The Amis home became the stopping point for nearly every traveler who passed through this part of the country and wanted a roof over their heads in the 1700s.

Thomas Amis was a man who went around building doors for opportunity to knock on. He was fiercely loyal to his friends, he fought for freedom, he loved his country, he was a Patriot...and this writer is proud to call him my 5th great-grandfather.

OUR PASSION

We are honored and blessed to build upon the remarkable legacy of Thomas Amis, who 245 years ago established a beacon of warmth and hospitality, we invite you to share in our passion. Our commitment is to welcome you as part of our family and serve you food that inspires your senses and nurtures your well-being. With dedication and care, we try to search for the finest local farm-raised and wild-caught ingredients, while preparing them with love, using animal fats, butter, fresh seasonings, and extra virgin olive oil, to create an experience that exceeds your expectations and leaves a lasting impression.

Amis Mill Eatery Menu

Appetizers

- The Mills Crab Cake - house made jumbo lump crab cake, served with a roasted red pepper aioli and lemon wedge. \$ 13
- Bacon Wrapped Shrimp - 5 jumbo bacon wrapped shrimp, served with lemon wedge. \$10
- Fried Crawdad Tails - Hand breaded and deep fried. Served with our house made Mill sauce. \$9
- Fried Green Tomatoes - Hand breaded and served with our house made Mill sauce. \$9
- Spinach & Artichoke Dip - fresh spinach, artichokes, and a three-cheese blend, baked to golden brown. Served with our in-house pita or tortilla chips. \$11

Soups

- Gumbo - hearty Cajun roux with chicken, andouille sausage, and Cajun Trinity. Served with rice. \$9
Add 4 jumbo shrimp \$6
- French Onion - caramelized onions in a rich beef broth, with crostini bread, and topped with provolone cheese. \$8

- Homestyle Red Beans & Rice Bowl \$7
Ask Server about Soup of the Day

Salads

- Mills Salad - mixed greens, tomato, onion, cucumber, cheese, and house made croutons. \$9
- Caesar Salad - fresh romaine lettuce, shaved parmesan cheese, fresh black pepper, and house made croutons tossed in Caesar dressing. \$10
Add On: Chicken \$7; Shrimp \$6; Salmon \$13
*House Made Salad Dressings - Ranch, Honey Mustard, Bleu Cheese, Balsamic Vinaigrette, Caesar, 1000 island, French

Sandwiches (Served with one side)

- *Add Cheese \$1.25; Add Bacon \$2
- Hamburger - 8oz fresh ground beef, cooked to your liking, topped with lettuce, tomato, and onion, served on brioche bun. \$13
- Grilled Chicken Sandwich - grilled chicken breast, topped with lettuce, tomato and onion, served on a brioche bun. \$12
- Thomas Amis Smoked Prime Rib Sandwich - our smoked prime rib thinly sliced and piled high on French bread, topped with caramelized onions, Swiss cheese, and creamy horseradish sauce. \$20
- Crawdad Po Boy - crawfish tails breaded and deep fried to perfection, served on French bread, topped with Mill sauce, lettuce, tomato and onion. \$16
- Shrimp Po Boy - jumbo shrimp breaded and deep fried to perfection, served on French bread, topped with Mill sauce, lettuce, tomato and onion. \$16
- Crab Cake Sandwich - jumbo lump crab cake served on brioche bun with lettuce, tomato, onion and red pepper aioli. \$18

Entrées (Served with two sides)

- Flat Iron Steak - 7oz flat iron grilled to your liking. Finished with Cajun butter. \$ 32
- Ribeye - 12oz ribeye grilled to your liking. Finished with Cajun butter. \$42
- Maple Bourbon Chop - 12oz, ten-day, dry aged bone in pork chop, topped with maple bourbon glaze. \$38
- Chicken Tender Basket - house breaded chicken tenders. Served with fries and your choice of dipping sauce. \$14
- Mills Smothered Chicken - grilled chicken breast, topped with our house made spinach and artichoke dip, fresh parmesan, and baked to bubbly perfection. \$23
- Cajun Alfredo - shrimp, chicken, andouille sausage, peppers, onions, cherry tomatoes, and Cajun alfredo sauce. Served over penne pasta. (No Side) \$27
- Shrimp & Cheesy Grits - Jumbo shrimp sauteed with andouille sausage, peppers, onions, and cherry tomatoes. Served over stone ground cheddar cheese grits with a white wine pan sauce. Garnished with spring onion. (No Side) \$28
- North Carolina Trout - pan seared line caught mountain trout finished with a lemon butter dill sauce. \$29
- Cajun Catfish Basket - house breaded catfish. Served with fries, tartar, and lemon wedge. \$14
- Cajun Catfish Dinner - two filets of fried or blackened catfish. Served with tartar sauce and lemon wedge. \$20
- Cedar Plank Salmon - wild caught salmon cooked and served on a cedar plank, finished with a peachy pepper glaze. \$31

From The Smoker (Choice of two sides)

- Pulled Pork - juicy tender pork slowly smoked. \$17
- Ribs - St. Louis Style ribs marinated in our house made dry rub and smoked to perfection:
Half Rack - \$13 Full Rack - \$24

- Jumbo Chicken Quarter - dry rubbed and smoked. \$16

Kids Menu

- Penne Pasta with Butter \$6
- Alfredo Mac n Cheese \$8
- Chicken Tenders or Catfish, served with one side. \$8
- Kids Burger, served with one side. \$8

Sides \$4

- Mashed Potatoes
- Alfredo Mac 'n' Cheese
- Steamed Broccoli
- Sauteed Green Beans
- Baked Potato
- Fries
- Side Salad
- Fried Okra
- Cole Slaw
- Red Beans & Rice

Desserts

- Augis Bread Pudding - rich bread pudding topped with our inhouse rum sauce, candied pecans, and served with whip cream. \$7
- Carmel Apple Basque Cheesecake - individual cheesecake topped with roasted fuji apples, brown sugar oats, and caramel drizzle. \$9

Ask Server about our Weekly Desserts

Drinks \$3

Coke Products, Sweet & Unsweet Tea,
Charleston Hot Tea, Community Coffee
Beer List *Ask Server*
BYOB: \$5 Cork Fee

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BIG CREEK

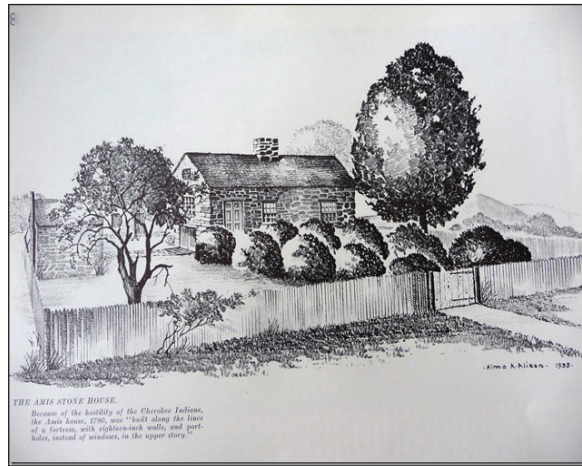
Running vertically through Hawkins county is a small scale river called Big Creek. It was named Holly Creek by early explorer Dr. Thomas Walker, in 1756. The fast moving stream has drawn Native Americans, millers, and early settlers for many years. A fort was built near the mouth of Big Creek in the 1700s to protect settlers from the onslaught of Chickamauga raids. (From Hawkins County, by Rodney Ferrell). On one occasion the families who had gathered into the fort became greatly in need of salt, and a young man, Joab Mitchell, volunteered to go out and procure a supply. While returning he was attacked by a party of Cherokees and mortally wounded. He succeeded, however, in reaching the fort, and his remains were interred in that depression which has since borne the name of Mitchell's Hollow. Does anyone know exact location of Joab Mitchell's grave?

AMIS MILL FALLS & DAM

Across the street from the eatery is the old stone dam built circa 1779 by slaves, Native Americans and stonemasons. The waterfall provided power for Thomas Amis's grist and saw mills. Remains of one mill are still visible. Old timers today tell of Big Creek being their favorite swimming hole as kids. They would cross over to the other side, crawl up onto the big rocks and jump off into the water below. Generation after generation have found themselves returning again to the old swimming hole.

AMIS MILL TRADING POST

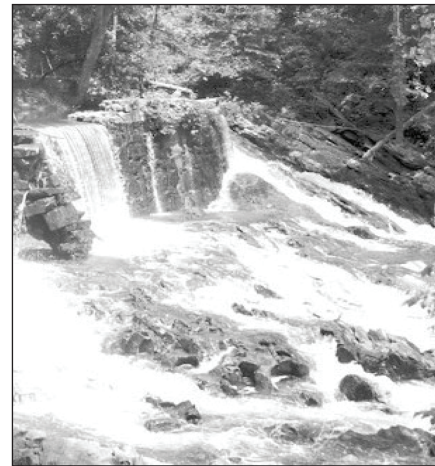
Home to the Oldest Trading Post in Tennessee, founded in 1780 at this very location. Saturdays, shop locally grown, produced and handmade products. For more information and/or to join our newsletter email us at amismilltrade@ gmail.com. Facebook @ Amis Mill Trading Post.



THOMAS AMIS HOUSE

Surely no scene in Tennessee that has been touched by man has changed so little over the past two centuries as that hillside crowned with the stone house built by Captain Thomas Amis in circa 1781. After his property in coastal North Carolina was confiscated by the British during the Revolutionary War, Captain Amis (pronounced Amy) was granted land and moved his family into the area that would become East Tennessee. Of Huguenot ancestry, the former commissary officer of Patriot troops was an astute businessman. He built his home on a hill overlooking Big Creek. Captain Amis commissioned Thomas Harlan, a Pennsylvania stonemason, to build his house, forty-six feet long and sixteen feet wide with a ten-foot cellar underneath. The structure was built like a fortress with walls of native limestone eighteen inches thick. The heavy doors of double-thick hardwood were fitted with strap hinges and bolt locks of iron were forged on the place. The upper half story had gun ports instead of windows, and a guard tower sat alongside the house for observation.

The house also served as an Inn, and with an adjacent tavern, was the hub of Amis' thriving enterprises—trading post, sawmill, distillery, grist mill, forge and blacksmith shop. A church and school would be added later. The Amis Tavern was a well-known public house during the early years of travel for settlers pouring into the area. World renowned botanist Andre' Michaux, Moravian Martin Schneider, Acting Governor of the Southwest Territory, Daniel Smith, John Sevier (later Governor), Methodist Bishop Francis Asbury, Andrew Jackson, all wrote of their stays with Captain Amis. (From Early Inns and Taverns of East Tennessee, by Jane G. Buchanan) Amis House is listed on the National Register of Historical Places.



THE STATE OF FRANKLIN

When Thomas Amis opened for business in the 1780's he began entertaining many notable friends and guests, one being John Sevier. A captain of militia and hero in the Battle of King's Mountain, Sevier was a man admired by many, including Thomas Amis. With no representation from the State of North Carolina against the Indians, the settlers in its western territory decided to form their own State in 1784. The State was named Franklin with John Sevier elected as Governor. Opposition to the unauthorized "Franklin", and to Sevier, grew over its four year existence, when the State of North Carolina declared him a traitor, tried and convicted him. He fled the courtroom before the reading of the verdict, escaping across the mountains back to the frontier. Thomas Amis was serving as a senator in the NC legislative assembly in 1788-89 when the State of Franklin collapsed. In 1789, an effort was made to bring "Franklin" leaders into North Carolina's government, so an act of oblivion and pardon was passed for all participants, except John Sevier. In debating the resolution, Amis argued Sevier's cause. Colonel John Tipton, Sevier's enemy, was offended by an offer of amnesty, setting off

an evening-long dispute. Amid the clash, Greene County rep, James Roddy, chided Amis that milder language should be used with Tipton to "soothe his feelings." The following day, debate continued with Roddy taking Amis' place in the discussion. Talks barely underway, Tipton, more furious than the previous day, grabbed Roddy by the throat. Amis shouted to Roddy, "Soothe him, Colonel. Soothe him!!" In the end, Sevier's disqualifications were removed and he went on to become the first congressman for the western part of the State of North Carolina. He, also, served multi-terms as the first Governor of Tennessee.

BIRDHOUSE TRAIL

Some of our guests have expressed the desire for a walking trail around the grounds...a place to stretch the legs after a hearty meal at The Mill. Your wish is our command. A path is currently in progress and we invite you to have a part in it. A collection of birdhouses will guide visitors along the trail. If you have a special creation to share, sign your name to it, bring it to the restaurant, and it will be posted along the Birdhouse Trail for everyone to enjoy... especially the birds!

