

# THE MILTON

~Summer Sustenance~

6 Oysters \$12

*East Coast Oysters with mignonette sauce*

## SNACKS

Truffle Chicken Nuggets 10

*chicken, black truffle, yellow beet sweet & sour sauce*

Tomato Soup and Grilled Cheese 10

*cream of tomato soup, grilled cheese challah*

The Milton Wings 12

*brined and glazed served with Jameson, honey, malt vinegar reduction*

Beer Battered Shrimp 9

*served with spicy mayo*

Milton Crabcakes 16

*Served with kumato tomatoes, saffron garlic aioli*

Deviled Eggs 9

*egg, jumbo lump crab meat, chopped chives*

Pesto, Tomato & Cheese Flatbread 10

*housemade pistou, kumato tomatoes, parmesan cheese*

**“Laughter is brightest  
where food is best.”  
- Irish Proverb**

## SALADS

The Milton Salad 14

*kale, applewood smoked bacon, granny smith apple, candied walnuts and bleu cheese crumble, roasted apple vinaigrette  
add grilled chicken 6*

Mixed Green Salad 14

*mesculin & arugala salad with pickled golden raisins, shallots, cucumbers, black olives, dijon vinaigrette*

Green Mango and Cucumber Salad 10

*mango, cucumber, puffed rice, thai chili red onion, fresh herbs, lime and honey dressing  
add honey curry grilled shrimp 7*

*\*all our bread is from Orwashers a New York tradition since 1916*

Executive Chef David E. Diaz

The Ploughmans Lunch 14  
Vermont cheddar cheese, crispy Applewood bacon, tomato, deviled egg and country bread

Cheeses 14  
*chef's selection of three cheeses*

## MAINS

Coconut Curry Chicken or Vegetable Pot Pie 17

*coconut based curry, potatoes and peas, homemade pie crust*

Irish Joe 13

*“sloppy joe” style Guinness braised short rib, swiss, peas, carrots, on a potato roll with chips. (fork & knife needed for this one)*

Fish and Chips 18

*fresh Cod in a house-made beer batter with hand cut fries, malt vinegar mayonnaise and tartar sauce*

Cottage Pie 18

*Guinness braised short rib, mashed potato, topped with fontina & swiss, grilled country bread*

Seared Salmon 28

*served with ratatouille, lemon crème fraiche*

The Milton Burger and Chips 16

*house blend of beef, sesame seed challah bun, hand cut chips*

Cavatelli Ragu 20

*Served with either a pork ragu or ratatouille*

Half Roasted Organic Chicken 19

*mashed potato, haricot vert, charred lemon*

## SIDES

Chips *hand cut fries* 7

Mashy Peas *Milton's version of a classic* 6

Mash *Yukon gold mash* 6

Sauteed Kale *kale sauteed with shallot and olive oil* 6

Mac 'n Cheese *three cheese pipette, garlic breadcrumbs* 8

## DESSERTS

Vanilla Cream Puffs 8

*- choux pastry, vanilla cream, caramel drizzle*

Molten Chocolate Cake 8

*- almost flourless dark chocolate cake served with vanilla ice cream*

Knickerbocker Glory 8

*- vanilla ice cream, strawberry marmalade, whipped cream (and yes, it has a cherry on top!) ~ it's a sundae, the British way*