

THE MILTON

~Fall 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

Butternut Squash, Mushroom & Mozzarella Flatbread 10

butternut squash puree, trumpet royale mushroom, arugula, pepitas, balsamic reduction

SALADS

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

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, diced butternut squash, 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*

*** all our food is freshly prepared daily, please inform staff of any food allergies*

The Ploughmans Lunch 15

Vermont cheddar cheese, crispy Applewood bacon, tomato, deviled egg and country bread

Cheeses 14

chef's selection of three cheeses

Executive Chef David E. Diaz

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 19

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

Seared Salmon 28

trumpet royale mushroom, sunchokes, butternut squash puree, charred lemon

The Milton Burger and Chips 16

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

Roasted Pork Chop 28

Chanterelle mushroom sherry vinegar brown butter, carrot and parsnip puree

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* 9

DESSERTS

Vanilla Cream Puffs 8

Molten Chocolate Cake 8

Knickerbocker Glory 8

- choux pastry, vanilla cream, caramel drizzle

- almost flourless dark chocolate cake served with vanilla ice cream

- vanilla ice cream, strawberry marmalade, whipped cream

(and yes, it has a cherry on top!) ~ it's a sundae, the British way