

THE MILTON

~ Winter 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 11

cream of tomato soup, grilled cheese challah

The Milton Wings 12

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

Beer Battered Shrimp 10

fresh shrimp battered, served with spicy mayo

Steak Tartare 14

handcut beef tenderloin, cornichons, shallots, mustard, egg mousse

Deviled Eggs 9

egg, jumbo lump crab meat, chopped chives

Roasted Cauliflower Flatbread 11

cauliflower puree, roasted cauliflower, sunchoke, king oyster mushrooms with the option of chorizo

SALADS

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

The Milton Salad 15

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

Mixed Green Salad 15

*mesclun & arugula salad with pickled golden raisins, shallots, cucumbers, black olives, roasted cauliflower, dijon vinaigrette
add grilled chicken 6*

Green Mango and Cucumber Salad 11

*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 16

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

Cheeses 15

chef's selection of three cheeses

Executive Chef David E. Diaz

MAINS

Coconut Curry Chicken *or* Vegetable Pot Pie 18

coconut based curry, potatoes and peas, homemade pie crust

Irish Joe 14

“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

roasted cauliflower, king oyster mushrooms, sunchoke, cauliflower puree, charred lemon

The Milton Burger and Chips 16

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

Steak and Chips 32

New York Strip, truffle mustard, hand cut chips

Half Roasted Organic Chicken 21

mashed potato, haricot vert, charred lemon

SIDES

Chips *hand cut fries* 7

Mashy Peas *Milton's version of a classic* 7

Mash *Yukon gold mash* 7

Sauteed Kale *kale sauteed with shallot and olive oil* 7

Mac 'n Cheese *three cheese pipette, garlic breadcrumbs* 9

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

Panna Cotta 8

- vanilla panna cotta, strawberry marmalade,