

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 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, egg mousse

Deviled Eggs 9

egg, jumbo lump crab meat, chopped chives

Butternut Squash Flatbread 11

king oyster mushroom, swiss chard, mozzarella, aged balsamic

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

*mesculin & arugala 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

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

Cheeses 15

chef's selection of three cheeses

MAINS

Executive Chef David E. Diaz

Coconut Curry Chicken or Vegetable Pot Pie 18

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

Fried Chicken Sandwich 15

*Beer battered chicken breast, shredded lettuce, pickles,
malt vinegar mayonnaise with hand cut chips*

Irish Joe 14

*“sloppy joe” style Guinness braised short rib, swiss,
peas, carrots, on a potato roll with chips.*

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

*Butternut squash puree, king oyster mushrooms, swiss chard
aged balsamic*

The Milton Burger and Chips 16

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

Seared Pork Chop 28

*berkshire pork chop, mashed potato, swiss chard, king oyster
mushroom, sherry vinegar brown butter*

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,