

THE MILTON

Seasonal Sustenance

SNACKS

OYSTERS Catch of the day, 6 per order	15
TRUFFLE CHICKEN NUGGETS Chicken and black truffle in panko bread crumbs, served with yellow beet sweet & sour sauce, truffle mayo	12
TUNA TARTARE Diced tuna in a soy citrus marinade, on a bed of guacamole, served with tortilla chips	15
TOMATO MOZZARELLA FLATBREAD Tomatoes, mozzarella, garlic, basil	12
DEVILED EGGS Hard boiled egg, jumbo lump crab, chives	10

TOMATO SOUP & GRILLED CHEESE Cream of tomato soup, grilled cheddar cheese on challah bread	12
THE MILTON WINGS Brined & glazed in a Jameson, honey, and malt vinegar reduction	12
BEER BATTERED SHRIMP Beer battered shrimp, served with spicy mayo	11
CRAB CAKES Lump crab lightly breaded and pan seared, pesto, tomatoes, garlic saffron aioli	15

CHEESE

PLOUGHMAN'S LUNCH Vermont cheddar, applewood bacon, tomato, deviled eggs, green tomato jam, apple, and country bread	17
3 CHEESES Chef's selection of three cheeses, candied walnuts, green tomato jam, apple, and country bread	16

SALADS add grilled chicken \$6 add grilled shrimp \$7

THE MILTON 16 Kale, applewood smoked bacon, green apple, candied walnuts, bleu cheese crumble, with roasted apple vinaigrette	THE MIXED GREEN 16 Mesclun & arugula mix, pickled golden raisins, shallots, cucumbers, black olives, with dijon vinaigrette	THE MANGO & CUCUMBER 11 Green mango, cucumber, puffed rice, Thai chili, red onion, cilantro, with lime & honey dressing	THE WEDGE 15 Iceberg lettuce, bacon, cherry tomatoes, with peppercorn parmesan dressing
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MAINS

FISH AND CHIPS 20 Fresh cod in a house-made beer batter, hand cut fries, served with malt vinegar mayo & tartar sauce	COCONUT CURRY POT PIE 19 <i>Chicken or Vegetable</i> Coconut-based curry, seasonal vegetables, homemade pie crust
COTTAGE PIE 21 Guinness braised short rib, peas, carrots, mashed potato, topped with fontina & swiss cheeses, served with grilled country bread	IRISH BURRITO 16 Guinness braised short rib, carrots, mashed potato, fontina & swiss cheeses, wrapped in a flour tortilla, served with hand cut chips
THE MILTON BURGER 17 House blend of beef, sesame seed challah bun, served with hand cut chips	FRIED CHICKEN SANDWICH 16 Beer battered chicken breast, shredded lettuce, pickles, malt vinegar mayo, served with hand cut chips
HALF ROASTED ORGANIC CHICKEN 23 Served with mashed potato, haricots verts, and charred lemon	PAN SEARED HAKE 28 Hake over a stew of yellow, red, and green peppers, garlic, and tomato juice, topped with crispy leeks
CAVATELLI 23 21 <i>Bolognese Short Rib or Seasonal Vegetable</i> Cavatelli in a house-made red sauce	

SIDES

MAC & CHEESE 09 Three-cheese pipette, with garlic breadcrumbs
CHIPS 07 Hand cut, served with malt vinegar mayo
MASHY PEAS 07 Fresh green peas, pea purée, cooked with butter and cream
MASHED POTATOES 07 Made with Yukon gold potatoes
SAUTEÉD KALE 07 Kale sautéed with onions and olive oil
MIXED GREEN SALAD 07 Mini house mixed green salad

DESSERTS

VANILLA CREAM PUFFS 09 Cream filled puff pastry, topped with caramel	MOLTEN CHOCOLATE CAKE 09 Almost flourless chocolate cake, filled with chocolate mousse, served à la mode	RED VELVET CAKE 08 Classic red velvet cake with cream cheese icing, served à la mode
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We are a Scratch Kitchen, so please let us know about any allergies or dietary restrictions in advance so we can do our best to accommodate.

THE MILTON

Seasonal Libations

COCKTAILS

LUCKY WALKER Pineapple chipotle-infused vodka, lime, cucumber	12
THE KIWI TO MY HEART Pineapple chipotle-infused tequila, mezcal, kiwi, pineapple, lime, agave	14
THE MILTONIAN Gin, St. Germain, cucumber, lemongrass, lime, egg white	13
FRENCH 139 Gin, Lillet Blanc, lime, Wolffer Dry Rosé Cider	13
COASTAL COCO Spiced rum, white rum, coconut rum, pomegranate liqueur lime, pineapple	13
THE GINGER BEE Gin, honey, lemon, ginger, bitters	14
ROSÉ SANGRIA Dry Rosé, Cointreau, peach, pineapple	13
KEEP THE HEID Rooibos tea-infused scotch, Velvet Falernum, lemon, pineapple, honey, bitters	13
LEMON OVER BASIL Gin, St. Germain, lemon, sugar, basil	13
THE STRAW SOMBRERO Pineapple chipotle-infused tequila, mezcal, lime, strawberry, mint, bitters	13
LONG DAY AT THE OFFICE Four Roses Bourbon, Campari, Cynar, sweet vermouth, bitters	14

HOUSE WHITE

PROSECCO, LA MARCA Prosecco, Italy	13 46
SAUVIGNON BLANC, CROWDED HOUSE Marlborough, New Zealand 2016	12 42
CHARDONNAY, SILVER PALM Central Coast, CA 2015	12 46
PINOT GRIGIO, BENVOLIO Friuli, Italy 2016	10 38
RIESLING, LUMINANCE Mosel, Germany 2013	11 42

HOUSE ROSÉ

ROSÉ, M. CHAPOUTIER Côtes du Rhône, France 2016	12 46
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RESERVE WHITE

CHAMPAGNE, MOET & CHANDON Champagne, France	90
SAUVIGNON BLANC, MATANZAS CREEK Sonoma, Ca 2013	75
SAUVIGNON BLANC, JEAN PAUL BALLAND Sancerre, France 2016	58
CHARDONNAY, HARTFORD COURT Russian River Valley, CA 2015	75
CHABLIS, DOMAINE SEGUINOT-BORDET Burgundy, France 2016	51

HOUSE RED

MONTEPULCIANO, VASARI Abruzzo, Italy 2015	12 46
TEMPRANILLO/ GRENACHE, LAS CAPAS Castillo, Spain 2015	10 38
PINOT NOIR, BRIDLEWOOD Monterey, CA 2016	12 46
MALBEC, PORTILLO Mendez, Argentina 2017	12 46
CABERNET, MURPHY GOODE Alexander Valley, CA 2014	13 50
BORDEAUX, CHATEAU ALLEGRET Bordeaux, France 2016	13 48

RESERVE RED

BRUNELLI, BRUNELLO DI MONTALCINO Tuscany, Italy 2012	90
PINOT NOIR, HARTFORD COURT Sonoma Coast, CA 2013	88
AMORONE, GUISEPPE LONARDI Vento, Italy 2013	95
CABERNET SAUVIGNON, STONESTREET Alexander Valley, CA	90

DRAFT

GUINNESS STOUT 09 4.3 abv	ROAD TO RUIN DOUBLE IPA 10 8.0 abv
LAGUNITAS LITTLE SUMPIN' ALE 09 7.5 abv	AVERY WHITE RASCAL 09 5.6 abv
OMMEGANG NIRVANA IPA 09 6.5 abv	KROMBACHER PILSNER 08 4.8 abv
DOWN EAST CIDER 08 5.1 abv	STELLA ARTOIS 08 4.8 abv
WOLFFER DRY ROSÉ CIDER 11 6.9 abv	FOUNDERS PORTER 09 6.5 abv
SIXPOINT BENGALI IPA 09 6.6 abv	SEASONAL DRAFT XX See your bartender

BOTTLES/CANS

DELERIUM TREMENS 11 8.5 abv	MONTAUK DRIFTWOOD ALE 08 6.0 abv
DUVEL 11 8.5 abv	MONTAUK WATERMELON ALE 08 4.9 abv
DAY OF THE DEAD HEFEWEIZEN 08 5.5 abv	FAT TIRE AMBER ALE 07 5.2 abv
HEINEKEN 08 5.0 abv	AUSTIN EASTCIDER 07 <i>pineapple or blood orange</i> 5.0 abv
AMSTEL LIGHT 06 3.5 abv	MODELO ESPECIAL 06 4.4 abv
STEADFAST BLONDE ALE 08 Gluten Free 5.5 abv	"MYSTERY BEER" 08