

# THE MILTON

## Lunch Sustenance

### SNACKS

**TRUFFLE CHICKEN NUGGETS** 07  
Chicken and black truffle in panko bread crumbs, served with yellow beet sweet & sour sauce, truffle mayo

**FLATBREAD** 07  
Chef's daily selection

### SALADS

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

**THE MILTON** 11  
Kale, applewood smoked bacon, green apple, candied walnuts, bleu cheese crumble, with roasted apple vinaigrette

**THE MIXED GREEN** 10  
Mesclun & arugula mix, pickled golden raisins, shallots, cucumbers, black olives, with dijon vinaigrette

### MAINS

**FISH AND CHIPS** 15  
Fresh cod in a house-made beer batter, hand cut fries, served with malt vinegar mayo & tartar sauce

**COTTAGE PIE** 15  
Guinness braised short rib, mashed potato, topped with fontina & swiss cheese, served with grilled country bread

**CHICKEN SANDWICH** 13  
*Grilled or Fried*  
Beer battered or grilled chicken breast, shredded lettuce, pickles, malt vinegar mayo, served with hand cut chips

**DEVILED EGGS** 07  
Hard boiled egg, jumbo lump crab, chives

**TOMATO SOUP & GRILLED CHEESE** 08  
Cream of tomato soup, grilled cheddar cheese on challah bread

**THE MANGO & CUCUMBER** 10  
Green mango, cucumber, puffed rice, Thai chili, red onion, cilantro, with lime & honey dressing

**THE WEDGE** 10  
Iceberg lettuce, bacon, cherry tomatoes, with peppercorn parmesan dressing

**THE MILTON BURGER** 13  
House blend of beef, sesame seed challah bun, served with hand cut chips

**THE B.L.T** 11  
Applewood bacon, lettuce, heirloom tomato, malt vinegar mayonnaise on grilled challah bread, served with hand cut chips

**HAM & GRILLED CHEESE** 10  
Layers of grilled challah bread, ham, cheddar cheese and malt vinegar mayo, topped with a fried egg, served with hand cut chips

### CHEESE

**PLOUGHMAN'S LUNCH** 12  
Vermont cheddar, applewood bacon, tomato, deviled eggs, green tomato jam, apple, and country bread

**3 CHEESES** 14  
Chef's selection of three cheeses, candied walnuts, green tomato jam, apple, and country bread

### SIDES

**CHIPS** 06  
Hand cut, served with malt vinegar mayo

**MASHY PEAS** 06  
Fresh green peas, pea purée, cooked with butter and cream

**MASHED POTATOES** 06  
Made with Yukon gold potatoes

**SAUTEÉD KALE** 06  
Kale sauteéd with onions and olive oil

**MIXED GREEN SALAD** 06  
Mini house mixed green salad

### DESSERT

**VANILLA CREAM PUFFS** 08  
Cream filled puff pastry, topped with caramel

*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.*

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## Lunch Libations

### COCKTAILS \$10

- LUCKY WALKER**  
Pineapple chipotle-infused vodka,  
lime, cucumber
- THE KIWI TO MY HEART**  
Pineapple chipotle-infused tequila,  
mezcal, kiwi, pineapple, lime, agave
- THE MILTONIAN**  
Gin, St. Germain, cucumber,  
lemongrass, lime, egg white
- FRENCH 139**  
Gin, Lillet Blanc, lime, Wolfffer Dry  
Rosé Cider
- LEMON OVER BASIL**  
Gin, St. Germain, lemon, sugar, basil
- THE GINGER BEE**  
Gin, honey, lemon, ginger, bitters

- ROSÉ SANGRIA**  
Dry Rosé, Cointreau, peach,  
pineapple
- KEEP THE HEID**  
Rooibos tea-infused scotch, Velvet  
Falernum, lemon, pineapple,  
honey, bitters
- COASTAL COCO**  
Spiced rum, white rum, coconut rum,  
pomegranate liquor, lime, pineapple
- THE STRAW SOMBRERO**  
Pineapple chipotle-infused tequila,  
mezcal, lime, strawberry, mint, bitters
- LONG DAY AT THE OFFICE**  
Four Roses Bourbon, Campari, Cynar,  
sweet vermouth, bitters

### HOUSE RED

- MONTEPULCIANO, VASARI** 12|46  
Abruzzo, Italy 2015
- TEMPRANILLO/ GRENACHE, LAS CAPAS** 06|38  
Castillo, Spain 2015
- PINOT NOIR, BRIDLEWOOD** 12|46  
Monterey, CA 2016
- MALBEC, PORTILLO** 12|46  
Mendez Argentina 2017
- CABERNET, MURPHY GOODE** 13|50  
Alexander Valley, CA 2014
- BORDEAUX, CHATEAU ALLEGRET** 13|48  
Bordeaux, France 2016

### DRAFT

- GUINNESS 06 STOUT** 4.3 abv
- LAGUNITAS 06 LITTLE SUMPIN' ALE** 7.5 abv
- OMMEGANG 06 NIRVANA IPA** 6.5 abv
- DOWN 06 EAST CIDER** 5.1 abv
- WOLFFER 11 DRY ROSÉ CIDER** 6.9 abv
- SIXPOINT 06 BENGALI IPA** 6.6 abv
- ROAD TO 10 RUIN DOUBLE IPA** 8.0 abv
- AVERY 06 WHITE RASCAL** 5.6 abv
- KROMBACHER PILSNER 06** 4.8 abv
- STELLA 06 ARTOIS** 4.8 abv
- FOUNDERS 06 PORTER** 6.5 abv
- SEASONAL 06 DRAFT** See your bartender

### BOTTLES / CANS

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

### HOUSE WHITE

- PROSECCO, LA MARCA** 13|46  
Prosecco, Italy
- SAUVIGNON BLANC, CROWDED HOUSE** 12|42  
Marlborough, New Zealand 2016
- CHARDONNAY, SILVER PALM** 12|46  
Central Coast, CA 2015
- PINOT GRIGIO, BENVOLIO** 06|38  
Friuli, Italy 2016
- RIESLING, LUMINANCE** 11|42  
Mosel, Germany 2013

### HOUSE ROSÉ

- ROSÉ, M. CHAPOUTIER** 12|46  
Côtes du Rhône, France 2016

*It's always happy hour during your lunch hour!*