

# THE MILTON

## Seasonal Sustenance

### SNACKS

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

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

### CHEESE

<b>PLOUGHMAN'S LUNCH</b> Vermont cheddar, applewood bacon, tomato, deviled eggs, green tomato jam, apple, and country bread	17
<b>3 CHEESES</b> 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

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

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

### SIDES

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

### DESSERTS

<b>VANILLA CREME PUFFS</b> 09 Creme filled puffy pastry, topped with caramel	<b>MOLTEN CHOCOLATE CAKE</b> 09 Almost flourless chocolate cake, filled with chocolate Mousse, served á la mode	<b>RED VELVET CAKE</b> 08 Classic red velvet cake with cream cheese icing, served á la mode
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We are a Scratch Kitchen, so please let us know about any allergies or dietary restrictions in advanced so we can do our best to accommodate

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## Seasonal Libations

### COCKTAILS

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

### HOUSE RED

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

### HOUSE ROSE

<b>ROSE, M. CHAPOUTIER</b> Côtes du Rhône, France 2016	12 46
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### RESERVE RED

<b>BRUNELLI, BRUNELLO DI MONTALCINO</b> Tuscany, Italy 2012	90
<b>PINOT NOIR, HARTFORD COURT</b> Sonoma Coast, CA 2013	88
<b>AMORONE, GIUSEPPE LONARDI</b> Vento, Italy 2013	95

### HOUSE WHITE

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

### RESERVE WHITE

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

### DRAFT

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

### BOTTLES/CANS

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

