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THE MILTON

Brunch Sustenance

SNACKS

<p>BREAKFAST TACOS 11 Two flour tortillas, with scrambled eggs, sausage, guacamole, pico de gallo and cheese</p>	<p>AVOCADO TOAST 12 Grilled country bread, mashed avocado seasoned with red onion, topped with a fried egg, served with a side of handcut chips</p>	<p>TRUFFLE CHICKEN NUGGETS 12 Chicken and black truffle in panko bread crumbs, served with yellow beet sweet and sour sauce, truffle mayo</p>
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Brunchy and Lunchy entrées come with your choice of a coffee, tea, mimosa, bloody mary, or screwdriver

BRUNCHY

<p>CHEF'S MASTERPIECE 18 Skillet cooked eggs with sausage, goat cheese, seasonal vegetables, and cream</p>	<p>EGGS BENEDICT 16 Poached eggs & Canadian bacon, on a toasted English muffin with hollandaise sauce, served with country potatoes sub smoked salmon \$2</p>
<p>BREAKFAST BURRITO 15 Scrambled eggs, sausage, bacon, country potatoes, fontina & swiss cheeses, spicy mayo, in a flour tortilla, served with country potatoes</p>	<p>VANILLA BOURBON FRENCH TOAST 16 Thick cut French toast, topped with caramelized bananas and whipped cream</p>
<p>OMELETTE OF THE DAY 15 Chef's selection served with country potatoes and onions</p>	<p>2 EGGS ANY STYLE 14 Two eggs cooked your way, served with crispy applewood bacon, country potatoes, and grilled country bread</p>
<p>PLOUGHMAN'S BRUNCH 16 Smoked salmon, tomato, red onion, deviled egg, cream cheese and toasted English muffin</p>	<p>ALMOND PANCAKES 14 Two pancakes made with almond flour, served with Nutella & maple syrup</p>

SIDES

<p>CHIPS 06 Hand cut, served with malt vinegar mayo</p>
<p>MIXED GREEN SALAD 06 Mini house mixed green salad</p>
<p>BACON 05 Crispy, applewood smoked</p>
<p>SAUSAGE 05 Breakfast sausage links</p>
<p>COUNTRY POTATOES 06 Slow cooked with onions</p>

LUNCHY

<p>THE BREAKFAST BURGER 17 House blend of beef, fried egg, on a sesame seed challah bun, served with hand cut chips</p>	<p>THE MILTON SALAD 15 Kale, applewood smoked bacon, green apple, candied walnuts, bleu cheese crumble, with roasted apple vinaigrette add grilled chicken \$6</p>
<p>HAM & GRILLED CHEESE 15 Layers of grilled challah bread, ham, cheddar cheese and malt vinegar mayo, topped with a fried egg, served with hand cut chips</p>	

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



THE MILTON

Brunch Libations

COCKTAILS

LUCKY WALKER	10
Pineapple chipotle-infused vodka, lime, cucumber	
THE POM POM	09
Sparkling wine, pomegranate liqueur, strawberry	
THE DONKEY'S KICK	10
Pineapple chipotle-infused tequila, Grand Marnier, lime, brown sugar, egg white	
LEMON OVER BASIL	10
Gin, St. Germain, lemon, sugar, basil	
BRUNCH PUNCH	09
Vodka based, Bartender's creation of the day	

BRUNCH CLASSICS \$8

SCREWDRIVER
Vodka and orange juice
BLOODY MARY
Vodka and house tomato blend
MIMOSA
Sparkling wine and orange juice
STRAWBERRY BELLINI
Sparkling wine, vodka, strawberry

HOUSE RED

MONTEPULCIANO, VASARI	12 46
Abruzzo, Italy 2015	
TEMPRANILLO/ GRENACHE, MONSERAN	10 38
Carinera, Spain 2015	
PINOT NOIR, BRIDLEWOOD	12 46
Monteray, 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 STOUT	09
4.3 abv	
LAGUNITAS LITTLE SUMPIN' ALE	09
7.5 abv	
MONTAUK ARROWHEAD RED ALE	09
5.0 abv	
MILTON LAGER	08
5.0 abv	
WOLFFER DRY ROSÉ CIDER	09
6.9 abv	
SIXPOINT BENGALI IPA	09
6.6 abv	
ROAD TO RUIN DOUBLE IPA	10
8.0 abv	
AVERY WHITE RASCAL	09
5.6 abv	
KROMBACHER PILSNER	09
4.8 abv	
STELLA ARTOIS	08
4.8 abv	
GREENPORT BLACK DUCK PORTER	08
4.7 abv	
SEASONAL DRAFT	08
See your bartender	

BOTTLES / CANS

DELERIUM TREMENS	10
8.5 abv	
DUVEL	10
8.5 abv	
CIGAR CITY GUAYABERA CITRUS PALE ALE	08
5.5 abv	
HEINEKEN	06
5.0 abv	
AMSTEL LIGHT	06
3.5 abv	
GLUTENBERG BLONDE IPA	08
Gluten Free	
4.5 abv	
FAT TIRE AMBER ALE	07
5.2 abv	
MONTAUK DRIFTWOOD ALE	08
6.0 abv	
FOUNDERS SOLID GOLD LAGER	08
4.4 abv	
AUSTIN EASTCIDER	07
pineapple or blood orange	
5.0 abv	
MODELO ESPECIAL	05
4.4 abv	
"MYSTERY BEER"	08

HOUSE WHITE

PROSECCO, LA MARCA	13 46
Prosecco, Italy	
SAUVIGNON BLANC, PROPHECY	12 42
Marlborough, New Zealand 2017	
CHARDONNAY, SILVER PALM	12 46
Central Coast, CA 2015	
PINOT GRIGIO, BENVOLIO	10 38
Friuli, Italy 2016	
RIESLING, PETER BRUM	11 42
Rheinhessen, Germany 2015	
HOUSE ROSÉ	
ROSÉ, M. CHAPOUTIER	12 46
Côtes du Rhône, France 2016	