

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.

THE MILTON

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

THE IRISH HOLIDAY

Tullamore Dew, house made guinness reduction, bitters

LEMON OVER BASIL

Gin, St. Germain, lemon, sugar, basil

THE GINGER BEE

Gin, honey, lemon, ginger, bitters

ROSEY POP

Rosemary infused vodka, lemon juice, simple syrup, soda water

RUMPKIN PATCH

Oakheart spiced rum, Velvet Falernum, Southern Tier Pumpking, orange bitters, angostura bitters, honey, lemon

KEEP THE HEID

Rooibos tea-infused scotch, Velvet Falernum, lemon, pineapple, honey, bitters

NEWTON'S APPLE

Four Roses bourbon, agave syrup, apple juice and angostura bitters

SOMETHING NUTTY

Prosecco, Frangelico, simple syrup, lemon

LONG DAY AT THE OFFICE

Four Roses Bourbon, Campari, Cynar, sweet vermouth, bitters

HOUSE RED

MONTEPULCIANO, VASARI

Abruzzo, Italy 2015

TEMPRANILLO/ GRENACHE, MONSERAN

Carinera, Spain 2015

PINOT NOIR, BRIDLEWOOD

Monterey, CA 2016

MALBEC, PORTILLO

Mendez Argentina 2017

CABERNET, MURPHY GOODE

Alexander Valley, CA 2014

BORDEAUX, CHATEAU ALLEGRET

Bordeaux, France 2016

HOUSE WHITE

PROSECCO, LA MARCA

Prosecco, Italy

SAUVIGNON BLANC, PROPHECY

Marlborough, New Zealand 2017

CHARDONNAY, SILVER PALM

Central Coast, CA 2015

PINOT GRIGIO, BENVOLIO

Friuli, Italy 2016

RIESLING, PETER BRUM

Rheinhessen, Germany 2015

HOUSE ROSÉ

ROSÉ, M. CHAPOUTIER

Côtes du Rhône, France 2016

DRAFT

GUINNESS 06 STOUT

4.3 abv

LAGUNITAS 06 LITTLE SUMPIN' ALE

7.5 abv

MILTON 08 LAGER

6.5 abv

MONTAUK ARROWHEAD RED ALE 09

5.0 abv

WOLFFER DRY ROSÉ CIDER 11

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

GREENPORT BLACK DUCK PORTER 08

4.7 abv

SEASONAL 06 DRAFT

See your bartender

BOTTLES / CANS

DELERIUM 11 TREMENS

8.5 abv

DUVEL 11

8.5 abv

CIGAR CITY GUAYABERA CITRUS PALE ALE 06

5.5 abv

HEINEKEN 06

5.0 abv

AMSTEL 06 LIGHT

3.5 abv

GLUTENBERG BLONDE IPA 06

Gluten Free

4.5 abv

MONTAUK 06 DRIFTWOOD ALE

6.0 abv

DESTIHL 07 WILD SOUR

5.0 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

FOUNDERS SOLID GOLD LAGER 07

4.4 abv

13|46

12|42

12|46

06|38

11|42

12|46

It's always happy hour during your lunch hour!