

# 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	14
<b>FLATBREAD</b> Speck, mozzarella, tomato sauce, fig jam and arugula	13
<b>DEVILED EGGS</b> Hard boiled 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>SPINACH AND ARTICHOKE DIP</b> Spinach and artichoke dip served with celery, carrots and tortilla chips add crab \$4	13
<b>MAC &amp; CHEESE</b> Three cheese pipette, with garlic breadcrumbs add bacon \$2	10

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

<b>FISH AND CHIPS</b> Fresh cod in a house-made beer batter, hand cut fries, served with malt vinegar mayo & tartar sauce	20	<b>COCONUT CURRY POT PIE</b> <i>Chicken or Vegetable</i> Coconut-based curry, seasonal vegetables, homemade pie crust	19
<b>COTTAGE PIE</b> Guinness braised short rib, peas, carrots, mashed potato, topped with fontina & swiss cheeses, served with grilled country bread	21	<b>CAVATELLI</b> <i>Bolognese Short Rib or Seasonal Vegetable</i> Cavatelli in a house-made red sauce	23 21
<b>THE MILTON BURGER</b> House blend of beef, sesame seed challah bun, served with hand cut chips	17	<b>FRIED CHICKEN SANDWICH</b> Beer battered chicken breast, shredded lettuce, pickles, malt vinegar mayo, served with hand cut chips	16
<b>HALF ROASTED ORGANIC CHICKEN</b> Served with mashed potato, haricots verts, and charred lemon	23	<b>SEARED SALMON</b> Truffle glazed roasted salmon, roasted eggplant, baby carrots, zucchini, with a touch of rosemary, thyme, garlic and served with mashed potatoes	27
<b>IRISH BURRITO</b> Guinness braised short rib, carrots, mashed potato, fontina & swiss cheeses, wrapped in a flour tortilla, served with hand cut chips	16	<b>NY STRIP STEAK</b> New York strip steak marinated in garlic, oil, oregano, rosemary and thyme, topped with a butter compote and served with mashed potatoes	28

### SIDES

<b>CHIPS</b> Hand cut, served with malt vinegar mayo	07
<b>MASHY PEAS</b> Fresh green peas, pea purée, cooked with butter and cream	07
<b>MASHED POTATOES</b> Made with Yukon gold potatoes	07
<b>SAUTEÉD KALE</b> Kale sauteéd with onions and olive oil	07
<b>MIXED GREEN SALAD</b> Mini house mixed green salad	07
<b>SEASONAL VEGGIES</b> Eggplant, zucchini baby carrots, haricot vert. Roasted in garlic, olive oil, rosemary and thyme	07

### DESSERTS

<b>VANILLA CREAM PUFFS</b> Cream filled puff pastry, topped with caramel	09	<b>MOLTEN CHOCOLATE CAKE</b> Almost flourless chocolate cake, filled with chocolate mousse, served á la mode	09	<b>RED VELVET CAKE</b> Classic red velvet cake with cream cheese icing, served á la mode	08
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\*not a substitute item