

THE MILTON

Lunch Sustenance

SNACKS

TRUFFLE CHICKEN NUGGETS 09
Chicken and black truffle in panko bread crumbs, served with yellow beet sweet & sour sauce, truffle mayo

FLATBREAD 09
Chef's daily selection

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

THE MILTON 12
Kale, applewood smoked bacon, green apple, candied walnuts, bleu cheese crumble, with roasted apple vinaigrette

THE MIXED GREEN 12
Mesclun & arugula mix, pickled golden raisins, shallots, cucumbers, black olives, with dijon vinaigrette

MAINS

FISH AND CHIPS 16
Fresh cod in a house-made beer batter, hand cut fries, served with malt vinegar mayo & tartar sauce

COTTAGE PIE 16
Guinness braised short rib, mashed potato, topped with fontina & swiss cheese, served with grilled country bread

CHICKEN SANDWICH 14
Grilled or Fried
Beer battered or grilled chicken breast, shredded lettuce, pickles, malt vinegar mayo, served with hand cut chips

THE MILTON BURGER 14
House blend of beef, sesame seed challah bun, served with hand cut chips

DESSERT

VANILLA CREAM PUFFS 08
Cream filled puff pastry, topped with caramell

DEVILED EGGS 09
Hard boiled egg, jumbo lump crab, chives

TOMATO SOUP & GRILLED CHEESE 09
Cream of tomato soup, grilled cheddar cheese on challah bread add jalapeño \$2

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

THE WEDGE 11
Iceberg lettuce, bacon, cherry tomatoes, with peppercorn parmesan dressing

THE B.L.T. 12
Applewood bacon, lettuce, heirloom tomato, malt vinegar mayonnaise on grilled challah bread, served with hand cut chips

HAM & GRILLED CHEESE 11
Layers of grilled challah bread, ham, cheddar cheese and malt vinegar mayo, topped with a fried egg, served with hand cut chips

IRISH BURRITO 12
Guinness braised short rib, carrots, mashed potato, fontina & swiss cheeses, wrapped in a flour tortilla, served with hand cut chips

CHEESE

PLOUGHMAN'S LUNCH 13
Vermont cheddar, applewood bacon, tomato, deviled eggs, green tomato jam, apple, and country bread

3 CHEESES 14
Chef's selection of three cheeses, candied walnut, 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 sautéed with onions and olive oil

MIXED GREEN SALAD 06
Mini house mixed green salad

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

IRISH HOLIDAY

Tullamore Dew, house made Guinness reduction, bitters

AFTER THE FALL

Oakheart cinnamon infused, Grand manier, lemon juice, velvet falernum, honey

THE GINGER BEE

Gin, honey, lemon, ginger, bitters

NEWTON'S APPLE

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

KEEP THE HEID

Rooibos tea-infused scotch, velvet falernum, lemon, pineapple, honey, bitters

LEMON OVER BASIL

Gin, St. Germain, lemon, sugar, basil

ESPRESSO MARTINI

New Amsterdam vodka, Kahlua, house made espresso, orange bitters

LONG DAY AT THE OFFICE

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

FRENCH 91

St. Germain, champagne, lemon juice

HOUSE RED

MONTEPULCIANO, VASARI

Abruzzo, Italy 2015

TEMPRANILLO

GRENACHE VINESTRAL

Rioja Baja, Spain 2015

PINOT NOIR, MURPHY GOODE

Alexander Valley, Sonoma, CA 2015

MALBEC, PORTILLO

Mendez, Argentina 2017

CABERNET, SILVER PALM

North Coast, CA 2011

BORDEAUX, CHATEAU ALLEGRET

Bordeaux, France 2016

HOUSE WHITE

PROSECCO, LA MARCA

Prosecco, Italy

SAUVIGNON BLANC, PROPHECY

Marlborough, New Zealand 2017

CHARDONNAY, MURPHY GOODE

Sonoma, CA 2015

PINOT GRIGIO, BENVOLIO

Friuli, Italy 2016

RIESLING, PETER BRUM

Rheinhessen, Germany 2015

HOUSE ROSÉ

ROSÉ, M. CHAPOUTIER

Côtes du Rhône, France 2016

ROSÉ PROSECCO, FANTINEL

Friuli-Venezia Giulia, Italy 2017

DRAFT

GUINNESS 07 STOUT

4.3 abv

LAGUNITAS 07 LITTLE SUMPIN' ALE

7.5 abv

MILTON 08 LAGER

5.0 abv

FOUNDERS 11 BREAKFAST STOUT

8.3 abv

SIXPOINT 07 BENGALI IPA

6.6 abv

ROAD TO 10 RUIN DOUBLE IPA

8.0 abv

AVERY 07 WHITE RASCAL

5.6 abv

KROMBACHER 07 PILSNER

4.8 abv

STELLA 07 ARTOIS

4.8 abv

MONTAUK 10 WAVE CHASER IPA

6.4 abv

SEASONAL 07 DRAFT

See your bartender

BOTTLES / CANS

MIKKELLER 09 SUBWAY MOSAIC IPA

7.5 abv

JAI ALAI 09 IPA

7.5 abv

GUAYABERA 07 CITRUS PALE ALE

5.5 abv

BACKWOODS 12 BASTARD SCOTCH ALE

11.1 abv

MAGNERS 07 CIDER

4.5 abv

GLUTENBERG 07 BLONDE ALE

Gluten Free

4.5 abv

CRISPIN 07 CIDER

5.0 abv

MONTAUK 07 DRIFTWOOD ALE

6.0 abv

DESTIHL 07 WILD SOUR

5.0 abv

FAT TIRE 07 AMBER ALE

5.2 abv

WHITE 08 CLAW

Select Flavors

5.0 abv

MODELO 07 ESPECIAL

4.4 abv

FOUNDERS 07 SOLID GOLD LAGER

4.4 abv

13|46

12|42

12|46

07|38

11|42

12|46

13|50

It's always happy hour during your lunch hour!