

# THE MILTON

## Brunch Sustenance

### SNACKS

<b>BREAKFAST TACOS</b>	11	<b>AVOCADO TOAST</b>	13	<b>TRUFFLE CHICKEN NUGGETS</b>	12
Two flour tortillas, with scrambled eggs, sausage, guacamole, pico de gallo and cheese		Grilled country bread, mashed avocado seasoned with red onion, topped with a fried egg, served with a side of handcut chips		Chicken and black truffle in panko bread crumbs, served with yellow beet sweet and sour sauce, truffle mayo	

Brunchy and Lunchy entrées come with your choice of a coffee, tea, mimosa, bloody mary, or screwdriver

### BRUNCHY

<b>OMELETTE OF THE DAY</b>	15	<b>EGGS BENEDICT</b>	17
Chef's selection served with country		Poached eggs & Canadian bacon, on a toasted English muffin with hollandaise sauce, served with country potatoes sub smoked salmon \$2	
<b>BREAKFAST BURRITO</b>	16	<b>VANILLA BOURBON FRENCH TOAST</b>	17
Scrambled eggs, sausage, bacon, mashed avocado, fontina & swiss cheeses, spicy mayo, in a flour tortilla, served with hand-cut chips		Thick cut French toast, topped with caramelized bananas and whipped cream	
<b>PLOUGHMAN'S BRUNCH</b>	17	<b>2 EGGS ANY STYLE</b>	15
Smoked salmon, tomato, red onion, deviled egg, cream cheese and toasted english muffin		Two eggs cooked your way, served with crispy applewood bacon, country potatoes, and grilled country bread	
<b>CHEF'S MASTERPIECE</b>	19	<b>ALMOND PANCAKES</b>	14
Skillet cooked eggs with sausage, goat cheese, seasonal vegetables and cream		Two pancakes made with almond flour, served with Nutella & maple syrup	

### LUNCHY

<b>THE BREAKFAST BURGER</b>	18	<b>THE MILTON SALAD</b>	16
House blend of beef, fried egg, on a sesame seed challah bun, served with hand-cut chips		Kale, applewood smoked bacon, green apple, candied walnuts, bleu cheese crumble, with roasted apple vinaigrette add grilled chicken \$6	
<b>HAM &amp; GRILLED CHEESE</b>	16		
Layers of grilled challah bread, ham, cheddar cheese and malt vinegar mayo, topped with a fried egg, served with hand-cut chips			

### SIDES

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

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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## Brunch Libations

### COCKTAILS

<b>LUCKY WALKER</b>	10
Pineapple chipotle-infused vodka, lime, cucumber	
<b>POM POM MARTINI</b>	09
New Amsterdam vodka, Pama Liqueur, lemon, simple syrup	
<b>THE DONKEY'S KICK</b>	10
Pineapple chipotle-infused tequila, Grand Marnier, lime, brown sugar, egg white	
<b>LEMON OVER BASIL</b>	10
Gin, St. Germain, lemon, sugar, basil	
<b>BRUNCH PUNCH</b>	09
Vodka based, Bartender's creation of the day	
<b>SOMETHING NUTTY</b>	10
Prosecco, Frangelico, simple syrup, lemon	

### DRAFT

<b>GUINNESS STOUT</b>	09	<b>KROMBACHER PILSNER</b>	08
4.3 abv		4.8 abv	
<b>MILTON LAGER</b>	08	<b>STELLA ARTOIS</b>	08
5.0 abv		4.8 abv	
<b>LAGUNITAS LITTLE SUMPIN' ALE</b>	09	<b>MONTAUK WAVE CHASER IPA</b>	10
7.5 abv		6.4 abv	
<b>SIXPOINT BENGALI IPA</b>	09	<b>MONTAUK PUMPKIN</b>	09
6.6 abv		4.2 abv	
<b>ROAD TO RUIN DOUBLE IPA</b>	10	<b>WÖLFFER ROSÉ DRY CIDER</b>	11
8.0 abv		6.9 abv	
<b>AVERY WHITE RASCAL</b>	09	<b>SEASONAL DRAFT</b>	XX
5.6 abv		See your bartender	

### BRUNCH CLASSICS \$9

<b>SCREWDRIVER</b>
Vodka and orange juice
<b>BLOODY MARY</b>
Vodka and house tomato blend
<b>BACON INFUSED BLOODY MARY \$10</b>
Bacon infused vodka and house tomato blend
<b>MIMOSA</b>
Sparkling wine and orange juice
<b>STRAWBERRY BELLINI</b>
Sparkling wine, vodka, strawberry

### BOTTLES/CANS

<b>FIVE BOROUGHS TINY JUICY IPA</b>	08	<b>MONTAUK SESSSION IPA</b>	08
4.2 abv		4.9 abv	
<b>FIVE BOROUGHS IPA</b>	10	<b>DESTIHL WILD SOUR</b>	08
6.8 abv		5.0 abv	
<b>GUAYABERA CITRUS PALE ALE</b>	08	<b>FLAT TIRE AMBER ALE</b>	08
5.5 abv		5.02 abv	
<b>HEINEKEN</b>	08	<b>AUSTIN EASTCIDER</b>	07
5.0 abv		<i>Pineapple or Blood Orange</i>	
<b>MAGNERS CIDER</b>	09	<b>WHITECLAW</b>	08
4.5 abv		selected flavors	
<b>GLUTENBERG BLONDE IPA</b>	09	<b>MODELO ESPECIAL</b>	07
Gluten Free 4.5 abv		5.0 abv	

### HOUSE RED

<b>MONTEPULCIANO, VASARI</b>	12   46
Abruzzo, Italy 2015	
<b>TEMPRANILLO GRENACHE, VINESTRAL</b>	10   38
Rioja Baja, Spain 2015	
<b>PINOT NOIR, MURPHY GOODE</b>	12   46
Alexander Valley, Sonoma, CA 2015	
<b>MALBEC, ESTILMULO</b>	12   46
Mendoza, Argentina 2016	
<b>CABERNET, SILVER PALM</b>	13   50
North Coast, CA 2011	
<b>CHIANTI CLASSICO, TENUTA DI ARCENO</b>	13   48
Tuscany, Italy 2017	

### HOUSE WHITE

<b>PROSECCO, BENVOLIO</b>	13   46
Friuli, Italy	
<b>SAUVIGNON BLANC, PROPHECY</b>	12   42
Marlborough, New Zealand 2017	
<b>CHARDONNAY, MURPHY GOODE</b>	12   46
Sonoma, CA 2015	
<b>PINOT GRIGIO, BENVOLIO</b>	10   38
Friuli, Italy 2016	
<b>RIESLING, RELAX</b>	11   42
Mosel, Germany 2018	

### HOUSE ROSÉ

<b>ROSÉ, M. CHAPOUTIER</b>	12   46
Côtes du Rhône, France 2018	