

# 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 soy citrus marinade, on a bed of guacamole, served with tortilla chips	14
<b>FLATBREAD</b> Speck, mozzarella, tomato sauce, fig jam and argula	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 add jalapeño \$2	15
<b>BUFFALO WINGS</b> Frank hot sauce, served with carrots, celery and homemade bleu cheese	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> 16 Kale, applewood smoked bacon, green apple, candied walnuts, bleu cheese crumble, with roasted apple vinaigrette	<b>THE MIXED GREEN</b> 16 Mesclun & arugula mix, pickled golden raisins, shallots, cucumbers, black olives, with dijon vinaigrette	<b>THE WEDGE</b> 15 Iceberg lettuce, bacon, cherry tomatoes, with peppercorn parmesan dressing	<b>THE MANGO &amp; CUCUMBER</b> 11 Green mango, cucumber, puffed rice, thai chili, red onion, cilantro, with lime & honey dressing
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### MAINS

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

### SIDES

<b>CHIPS</b> 07 Hand cut, served with malt vinegar mayo	<b>MASHY PEAS</b> 07 Fresh green peas, pea purée, cooked with butter and
<b>MASHED POTATOES</b> 07 Made with Yukon gold potatoes	<b>SAUTÉED KALE</b> 07 Kale sautéed with onions and olive oil
<b>MIXED GREEN SALAD</b> 07 Mini house mixed green salad	<b>SEASONAL VEGGIES</b> 07 Zucchini, baby carrots, broccoli, haricot vert and butternut squash. Roasted in garlic, olive oil, rosemary and thyme <small>*not a substitute item</small>

### DESSERTS

<b>VANILLA CREAM PUFFS</b> 09 Cream filled puff pastry, topped with caramel	<b>RED VELVET CAKE</b> 09 Classic red velvet cake with cream cheese icing, served á la mode
<b>MOLTEN CHOCOLATE CAKE</b> 09 Almost flourless chocolate cake, filled with chocolate mousse, served á la mode	<b>BIG SHANE'S ICECREAM</b> 05 Honey Comb Crisp, Vanilla Bean or Baileys Swirl

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## Seasonal Libations

### COCKTAILS

<b>LUCKY WALKER</b>	12	Pineapple chipotle-infused vodka, lime, cucumber
<b>THE MILTONIAN</b>	13	Gin, St Germain, cucumber, lemongrass, lime, egg white
<b>THE GINGER BEE</b>	14	Gin, honey, lemon, ginger, bitters
<b>ORANGE-MINT MOJITO</b>	14	Mint-infused white rum, New Amsterdam Orange, lime, simple syrup
<b>MARGARITAS</b>	10	Tequila, lime, strawberry or mango
<b>NEWTON'S APPLE</b>	14	Four Roses Bourbon, agave syrup, apple juice and angosturs bitters
<b>LONG DAY AT THE OFFICE</b>	14	Four Roses Bourbon, Campari, Cynar, sweet vermouth, bitters
<b>KEEP THE HEID</b>	13	Rooibos tea-infused scotch, Velvet Falernum, lemon, pineapple, honey, bitters
<b>LEMON OVER BASIL</b>	13	Gin, St. Germain, lemon, sugar, basil
<b>ESPRESSO MARTINI</b>	13	New Amsterdam vodka, Kahlua, house made espresso, orange bitters
<b>FROSÉ</b>	10	Vodka, Rosé wine, Strawberry purée
<b>FRENCH 91</b>	13	St. Germain, champagne, lemon juice

### 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
<b>ROSÉ PROSECCO, FANTINEL</b>	13   50	Friuli-Venezia Giulia, Italy 2017
<b>ROSÉ PINOT NOIR, COPAIN</b>	13   50	Sonoma, CA 2018

### RESERVE WHITE

<b>CHAMPAGNE, MOET &amp; CHANDON</b>	90	Champagne, France
<b>SAUVIGNON BLANC, LOVEBLOCK</b>	75	Marlborough, New Zealand 2017
<b>SAUVIGNON BLANC, JEAN PAUL BALLAND</b>	58	Sancerre, France 2016
<b>CHARDONNAY, HARTFORD COURT</b>	65	Russian River Valley, CA 2018
<b>CHABLIS, LOUIS JADOT</b>	65	Burgundy, France 2017

### 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

### RESERVE RED

<b>BRUNELLI, BRUNELLO, DI MONTALCINO</b>	78	Tuscany, Italy 2012
<b>PINOT NOIR, LA CREMA</b>	68	Russian River Valley, CA 2018
<b>AMARONE, GIUSEPPE LONARDI</b>	75	Vento, Italy 2013
<b>CABERNET SAUVIGNON, STONESTREET</b>	68	Alexander Valley, CA

### DRAFT

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

### BOTTLES/CANS

<b>FIVE BOROUGHS TINY JUICY IPA</b>	08	4.2 abv	<b>MONTAUK SESSION IPA</b>	08	4.9 abv
<b>FIVE BOROUGHS IPA</b>	10	6.8 abv	<b>DESTIHL WILD SOUR</b>	08	5.0 abv
<b>GUAYABERA CITRUS PALE ALE</b>	08	5.5 abv	<b>FAT TIRE AMBER ALE</b>	08	5.2 abv
<b>HEINEKEN</b>	08	5.0 abv	<b>AUSTIN EAST CIDER</b>	07	Pineapple or Blood Orange 5.0 abv
<b>MAGNERS CIDER</b>	08	4.5 abv	<b>WHITE CLAW</b>	08	Select flavors 5.0 abv
<b>GLUTENBERG BLONDE ALE</b>	09	Gluten Free 4.5 abv	<b>MODELO ESPECIAL</b>	07	4.4 abv
<b>CRISPIN CIDER</b>	08	5.0 abv			