

THE MILTON

Seasonal Sustenance

SNACKS

OYSTERS Catch of the day, 6 per order	15
TRUFFLE CHICKEN NUGGETS Chicken and black truffle in panko bread crumbs, served with yellow beet sweet & sour sauce, truffle mayo	12
TUNA TARTARE Diced tuna in soy citrus marinade, on a bed of guacamole, served with tortilla chips	14
FLATBREAD Speck, mozzarella, tomato sauce, fig jam and arugula	13
DEVEILED EGGS Hard boiled egg, jumbo lump crab, chives	11

TOMATO SOUP & GRILLED CHEESE Cream of tomato soup, grilled cheddar cheese on challah bread add jalapeño \$2	15
BUFFALO WINGS Frank hot sauce, served with carrots, celery and homemade bleu cheese	12
BEER BATTERED SHRIMP Beer battered shrimp, served with spicy mayo	11
SPINACH AND ARTICHOKE DIP Spinach and artichoke dip with served with celery, carrots and tortilla chips add crab \$4	13
MAC & CHEESE Three cheese pipette, with garlic breadcrumbs add bacon \$2	10

CHEESE

PLOUGHMAN'S LUNCH Vermont cheddar, applewood bacon, tomato, deviled eggs, green tomato jam, apple, candied walnuts and country bread	17
3 CHEESES 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

THE MILTON Kale, applewood smoked bacon, green apple, candied walnuts, bleu cheese crumble, with roasted apple vinaigrette	16	THE MIXED GREEN Mesclun & arugula mix, pickled golden raisins, shallots, cucumbers, black olives, with dijon vinaigrette	16	THE WEDGE Iceberg lettuce, bacon, cherry tomatoes, with peppercorn parmesan dressing	15	THE MANGO & CUCUMBER Green mango, cucumber, puffed rice, thai chili, red onion, cilantro, with lime & honey dressing	12
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MAINS

FISH AND CHIPS Fresh cod in a house-made beer batter, hand cut fries, served with malt vinegar mayo & tartar sauce	20	COCONUT CURRY POT PIE Chicken or Vegetable Coconut based curry, seasonal vegetables, homemade pie crust	21
COTTAGE PIE Guinness braised short rib, peas, carrots, mashed potato, topped with fontina & swiss cheeses, served with grilled country bread	22	CAVATELLI Bolognese Short Rib or Seasonal Vegetable Cavatelli in a house-made red sauce	23 21
THE MILTON BURGER House blend of beef, sesame seed challah bun, served with hand cut chips	18	FRIED CHICKEN SANDWICH Beer battered chicken breast, shredded lettuce, pickles, malt vinegar mayo, served with hand cut chips	17
HALF ROASTED ORGANIC CHICKEN Served with mashed potato, haricots verts, and charred lemon	23	SEARED SALMON Truffle glazed roasted salmon, baby carrots, zucchini, broccoli, with a touch of rosemary, thyme, garlic and served with mashed potatoes	27
IRISH BURRITO Guinness braised short rib, carrots, mashed potato, fontina & swiss cheeses, wrapped in a flour tortilla drizzled with spicy mayo	15	NY STRIP STEAK New York strip steak marinated in garlic, oil, oregano, rosemary and thyme, topped with a butter compote and served with mashed potatoes	28

SIDES

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

DESSERTS

VANILLA CREAM PUFFS Cream filled puff pastry, topped with caramel	09	RED VELVET CAKE Classic red velvet cake with cream cheese icing, served á la mode	09
MOLTEN CHOCOLATE CAKE Almost flourless chocolate cake, filled with chocolate mousse, served á la mode	09	BIG SHANE'S ICECREAM Rocky Road to Dublin, Honey Comb Crisp, Vanilla Bean or Baileys Swirl	07

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Seasonal Libations

COCKTAILS

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

HOUSE WHITE

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

HOUSE ROSÉ

ROSÉ, M. CHAPOUTIER	12 46
Côtes du Rhône, France 2018	
ROSÉ PROSECCO, FANTINEL	13 50
Friuli-Venezia Giulia, Italy 2017 Sonoma, CA 2018	

RESERVE WHITE

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

HOUSE RED

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

RESERVE RED

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

DRAFT

GUINNESS STOUT	09	KROMBACHER PILSNER	09
4.3 abv		4.8 abv	
MILTON LAGER	08	STELLA ARTOIS	08
5.0 abv		4.8 abv	
LAGUNITAS LITTLE SUMPIN' ALE	09	MONTAUK WAVE CHASER IPA	10
7.5 abv		6.4 abv	
SIXPOINT BENGALI IPA	09	MONTAUK WATERMELON	09
6.6 abv		4.9 abv	
ROAD TO RUIN DOUBLE IPA	10	WÖLFER DRY ROSÉ CIDER	11
8.0 abv		6.9 abv	
ALLAGASH WHITE	09	BLUE POINT TOASTED LARGER	09
5.2 abv		5.5 abv	

BOTTLES/CANS

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