

# 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	16
<b>FLATBREAD</b> Speck, mozzarella, tomato sauce, fig jam and arugula	16
<b>SEASONAL FLATBREAD</b> Marinated tomatoes, mozzarella, swiss, balsamic glaze, parmesan cheese and fresh basil	14
<b>DEVILED EGGS</b> Hard boiled egg, jumbo lump crab, chives	12
<b>BRUSSEL SPROUTS</b> Maple glazed sprouts with bacon	12

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

<b>THE MILTON</b> 18 Kale, applewood smoked bacon, green apple, candied walnuts, bleu cheese crumble, with roasted apple vinaigrette	<b>THE MIXED GREEN</b> 17 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> 14 Green mango, cucumber, puffed rice, thai chili, red onion, cilantro, with lime & honey dressing
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### MAINS

<b>FISH AND CHIPS</b> 24 Fresh cod in a house-made beer batter, hand cut fries, served with malt vinegar mayo & tartar sauce	<b>FISH TACOS</b> 15 Garlic tempura mahi mahi, jalapeno pineapple salsa, pickled radicchio, guacamole cilantro dill crema. 3 Tacos per order.
<b>COTTAGE PIE</b> 24 Guinness braised short rib, peas, carrots, mashed potato, topped with fontina & swiss cheeses, served with grilled country bread	<b>COCONUT CURRY POT PIE</b> 23 Chicken or Vegetable Coconut based curry, seasonal vegetables, homemade pie crust
<b>THE MILTON BURGER</b> 18 House blend of beef, sesame seed challah bun, served with hand cut chips	<b>CAVATELLI</b> 25 23 Bolognese Short Rib or Seasonal Vegetable Cavatelli in a house-made red sauce
<b>HALF ROASTED ORGANIC CHICKEN</b> 25 Served with mashed potato, haricots verts, and charred lemon	<b>FRIED CHICKEN SANDWICH</b> 18 Beer battered chicken breast, shredded lettuce, pickles, malt vinegar mayo, served with hand cut chips
<b>IRISH BURRITO</b> 16 Guinness braised short rib, carrots, mashed potato, fontina & swiss cheeses, wrapped in a flour tortilla drizzled with spicy mayo	<b>SEARED SALMON</b> 29 Truffle glazed roasted salmon, baby carrots, haricot verts, broccoli, with a touch of rosemary, thyme, garlic and served with mashed potatoes
<b>THE B.L.T</b> 16 Applewood bacon, lettuce, tomatoes, malt vinegar mayo on grilled challah bread, served with hand cut chip	<b>NY STRIP STEAK</b> 30 New York strip steak marinated in garlic, oil, oregano, rosemary and thyme, topped with a butter compote and served with mashed potatoes

### 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> 07 Rocky Road to Dublin, Honey Comb Crisp, Vanilla Bean or Baileys Swirl

### CHEESE

<b>PLOUGHMAN'S LUNCH</b> 17 Vermont cheddar, applewood bacon, tomato, deviled eggs, green tomato jam, apple, candied walnuts and country bread
<b>3 CHEESES</b> 16 Chef's selection of three cheeses, candied walnuts, green tomato jam, apple and country bread

### 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
<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 baby carrots, broccoli, haricot vert roasted in garlic, olive oil, rosemary and thyme <small>*not a substitute item</small>