

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

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

THE MILTON 18 Kale, applewood smoked bacon, green apple, candied walnuts, bleu cheese crumble, with roasted apple vinaigrette	THE MIXED GREEN 17 Mesclun & arugula mix, pickled golden raisins, shallots, cucumbers, black olives, with dijon vinaigrette	THE WEDGE 15 Iceberg lettuce, bacon, cherry tomatoes, with peppercorn parmesan dressing	THE MANGO & CUCUMBER 14 Green mango, cucumber, puffed rice, thai chili, red onion, cilantro, with lime & honey dressing
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MAINS

FISH AND CHIPS 24 Fresh cod in a house-made beer batter, hand cut fries, served with malt vinegar mayo & tartar sauce	COTTAGE PIE 24 Guinness braised short rib, peas, carrots, mashed potato, topped with fontina & swiss cheeses, served with grilled country bread	CAN'T DECIDE? 20 Single smash patty, beer battered chicken breast, swiss cheese, lettuce, tomato, pickles, spicy mayo on a sesame challah bun served with handcut chips	COCONUT CURRY POT PIE 23 Chicken or Vegetable Coconut based curry, seasonal vegetables, homemade pie crust
THE MILTON BURGER 18 House blend of beef, sesame seed challah bun, served with hand cut chips	THE B.L.T 16 Applewood bacon, lettuce, tomatoes, malt vinegar mayo on grilled challah bread, served with hand cut chip	CAVATELLI 25 23 Bolognese Short Rib or Seasonal Vegetable Cavatelli in a house-made red sauce	FRIED CHICKEN SANDWICH 18 Beer battered chicken breast, shredded lettuce, pickles, malt vinegar mayo, served with hand cut chips
HALF ROASTED ORGANIC CHICKEN 25 Served with mashed potato, haricots verts, and charred lemon	IRISH BURRITO 16 Guinness braised short rib, carrots, mashed potato, fontina & swiss cheeses, wrapped in a flour tortilla drizzled with spicy mayo	SEARED SALMON 29 Truffle glazed roasted salmon, baby carrots, haricot verts, broccoli, with a touch of rosemary, thyme, garlic and served with mashed potatoes	NY STRIP STEAK 30 New York strip steak marinated in garlic, oil, oregano, rosemary and thyme, topped with a butter compote and served with mashed potatoes

DESSERTS

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

CHEESE

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

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