

THE MILTON

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	15
FLATBREAD Speck, mozzarella, tomato sauce, fig jam and arugula	16
SEASONAL FLATBREAD Marinated tomatoes, mozzarella, swiss, balsamic glaze, parmesan cheese and fresh basil	13
DEVILED EGGS Hard boiled egg, jumbo lump crab, chives	11

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	17	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	13
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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	24	COCONUT CURRY POT PIE Chicken or Vegetable Coconut based curry, seasonal vegetables, homemade pie crust	23
COTTAGE PIE Guinness braised short rib, peas, carrots, mashed potato, topped with fontina & swiss cheeses, served with grilled country bread	24	CAVATELLI Bolognese Short Rib or Seasonal Vegetable Cavatelli in a house-made red sauce	25 23
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	18
HALF ROASTED ORGANIC CHICKEN Served with mashed potato, haricots verts, and charred lemon	25	SEARED SALMON Truffle glazed roasted salmon, baby carrots, sun chokes, broccoli, with a touch of rosemary, thyme, garlic and served with mashed potatoes	29
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	30
THE B.L.T Applewood bacon, lettuce, tomatoes, malt vinegar mayo on grilled challah bread, served with hand cut chip	16		

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

Seasonal Sustenance

BRUSSEL SPROUTS Maple glazed brussel sprouts with bacon	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	12
SPINACH AND ARTICHOKE DIP Spinach and artichoke dip with served with scelery, carrots and tortilla chips add crab \$4	13
MAC & CHEESE Three cheese pipette, with garlic breadcrumbs add bacon \$2	11

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

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 Baby carrots, broccoli, haricot vert Roasted in garlic, olive oil, rosemary and thyme *not a substitute item	07