

# 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> Grilled portobello mushrooms, spinach, fresh mozzarella, peperata sauce, basil	16
<b>DEVILED EGGS</b> Hard boiled egg, jumbo lump crab, chives	12
<b>CHICKEN TACOS</b> Pulled chicken tinga, pico de gallo, guacamole spicy mayo. 3 per order.	15
<b>BRUSSEL SPROUTS</b> Maple glazed sprouts with bacon	12

<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> Choice of Frank's hot sauce or sweet chili sauce, served with carrots, celery and home-made bleu cheese	13
<b>BEER BATTERED SHRIMP</b> Beer battered shrimp, served with spicy mayo	12
<b>SPINACH AND ARTICHOKE DIP</b> Spinach and artichoke dip with served with celery, carrots and tortilla chips add crab \$4	15
<b>MAC &amp; CHEESE</b> Three cheese pipette, with garlic breadcrumbs add bacon \$2	12
<b>FISH TACOS</b> Garlic tempura mahi mahi, jalapeño pineapple salsa, pickled radicchio, cilantro dill crema, guacamole. 3 per order.	15

### CHEESE

<b>PLOUGHMAN'S LUNCH</b> Vermont cheddar, applewood bacon, tomato, deviled eggs, green tomato jam, apple, candied walnuts 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

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

<b>FISH AND CHIPS</b> Fresh cod in a house-made beer batter, hand cut fries, served with malt vinegar mayo & tartar sauce	25	<b>COCONUT CURRY POT PIE</b> Chicken or Vegetable Coconut based curry, seasonal vegetables, homemade pie crust	25 23
<b>COTTAGE PIE</b> Guinness braised short rib, peas, carrots, mashed potato, topped with fontina & swiss cheeses, served with grilled country bread	26	<b>CAVATELLI</b> Bolognese Short Rib or Seasonal Vegetable Cavatelli in a house-made red sauce	25 23
<b>THE MILTON BURGER</b> House blend of beef, sesame seed challah bun, served with hand cut chips	18	<b>FRIED CHICKEN SANDWICH</b> Beer battered chicken breast, shredded lettuce, pickles, malt vinegar mayo, served with hand cut chips	18
<b>HALF ROASTED ORGANIC CHICKEN</b> Served with mashed potato, haricots verts, and charred lemon	26	<b>SEARED SALMON</b> Truffle glazed roasted salmon, baby carrots, haricot verts, broccoli, sunchokes with a touch of rosemary, thyme, garlic and served with mashed potatoes	30
<b>IRISH BURRITO</b> Guinness braised short rib, carrots, mashed potato, fontina & swiss cheeses, wrapped in a flour tortilla drizzled with spicy mayo	16	<b>NY STRIP STEAK</b> New York strip steak marinated in garlic, oil, oregano, rosemary and thyme, topped with a butter compote and served with mashed potatoes	32
<b>THE B.L.T</b> Applewood bacon, lettuce, tomatoes, malt vinegar mayo on grilled challah bread, served with hand cut chip	16		

### SIDES

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

### DESSERTS

<b>RED VELVET CAKE</b> Classic red velvet cake with cream cheese icing, served á la mode	09	<b>APPLE PIE</b> homemade served á la mode	09
<b>MOLTEN CHOCOLATE CAKE</b> Almost flourless chocolate cake, filled with chocolate mousse, served á la mode	09		