

THE MILTON

SNACKS

OYSTERS	15
Catch of the day, 6 per order	
TRUFFLE CHICKEN NUGGETS	13
Chicken and black truffle in panko bread crumbs, served with beet sweet & sour sauce, truffle mayo	
TUNA TARTARE	17
Diced tuna in soy citrus marinade, on a bed of guacamole, served with tortilla chips	
FLATBREAD	16
Speck, mozzarella, tomato sauce, fig jam, arugula	
CAULIFLOWER FLATBREAD	17
Ricotta, mozzarella, sundried tomatoes, pesto and topped with chives (GF)	
DEVILED EGGS	12
Hard-boiled egg, jumbo lump crab, chives	
CHICKEN TACOS	16
Pulled chicken tinga, pico de gallo, guacamole	

SALADS add grilled chicken \$7 add grilled shrimp \$8

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

Seasonal Sustenance

BRUSSEL SPROUTS	12
Maple-glazed sprouts with bacon	
TOMATO SOUP & GRILLED CHEESE	15
Cream of tomato soup, grilled cheddar cheese on challah bread add jalapeño \$2	
BUFFALO WINGS	13
Choice of Frank's hot sauce or sweet chili sauce, served with carrots, celery and homemade bleu cheese	
BEER BATTERED SHRIMP	12
Beer battered shrimp, served with spicy mayo	
SPINACH AND ARTICHOKE DIP	15
Spinach and artichoke dip with served with celery, carrots and tortilla chips add crab \$4	
MAC & CHEESE	12
Three cheese pipettes, with garlic breadcrumbs add bacon \$2	
FISH TACOS	16
Garlic tempura mahi mahi, pickled radicchio, cilantro dill crema, guacamole.	

CHEESE

PLOUGHMAN'S LUNCH	18
Vermont cheddar, applewood bacon, tomato, deviled eggs, green tomato jam, apple, candied walnuts and country bread	
3 CHEESES	17
Chef's selection of three cheeses, candied walnuts, green tomato jam, apple and country bread	

MAINS

FISH AND CHIPS	26	COCONUT CURRY POT PIE	26 24
Fresh cod in a house-made beer batter, hand cut fries, served with malt vinegar mayo & tartar sauce		Chicken or Vegetable Coconut based curry, seasonal vegetables, homemade pie crust	
COTTAGE PIE	26	CAVATELLI	26 24
Guinness braised short rib, peas, carrots, mashed potato, topped with fontina & swiss cheeses, served with grilled country bread		Bolognese Short Rib or Seasonal Vegetable Cavatelli in a house-made red sauce	
THE MILTON BURGER	18	FRIED CHICKEN SANDWICH	18
House blend of beef, sesame seed challah bun, served with hand cut chips		Beer battered chicken breast, shredded lettuce, pickles, malt vinegar mayo, served with hand cut chips	
HALF ROASTED ORGANIC CHICKEN	26	SEARED SALMON	32
Served with mashed potato, haricots verts, and charred lemon		Truffle glazed roasted salmon, baby carrots, sunchoke, broccoli, fresh corn, rosemary, thyme, garlic served with mashed potatoes	
IRISHS BURRITO	17	NY STRIP STEAK	34
Guinness braised short rib, carrots, mashed potato, fontina & swiss cheeses, wrapped in a flour tortilla drizzled with spicy mayo		New York strip steak marinated in garlic, oil, oregano, rosemary and thyme, topped with a butter compote and served with mashed potatoes	
THE B . L . T	16		
Applewood bacon, lettuce, tomatoes, malt vinegar mayo on grilled challah bread, served with hand cut chip			

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, sunchoke, roasted in garlic, olive oil, rosemary and thyme *not a substitute item	

DESSERTS

RED VELVET CAKE	09	VANILLA CREAM PUFFS	09
Classic red velvet cake with cream cheese icing, served á la mode		Cream filled puff pastry, topped with caramel	
MOLTEN CHOCOLATE CAKE	09		
Almost flourless chocolate cake, filled with chocolate mousse, served á la mode			

We are a Scratch Kitchen, so please let us know about any allergies or dietary restrictions in advance so we can do our best to accommodate.