

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
CAULIFLOWER FLATBREAD Butternut squash puree, mozzarella, arugula, roasted sunflower seeds	17
DEVILED EGGS Hard boiled egg, jumbo lump crab, chives	12
CHICKEN TACOS Pulled chicken tinga, pico de gallo, guacamole spicy mayo. 3 per order.	15
BRUSSEL SPROUTS Maple glazed sprouts with bacon	12

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

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 25 Fresh cod in a house-made beer batter, hand cut fries, served with malt vinegar mayo & tartar sauce	COCONUT CURRY POT PIE 25 23 Chicken or Vegetable Coconut based curry, seasonal vegetables, homemade pie crust
COTTAGE PIE 26 Guinness braised short rib, peas, carrots, mashed potato, topped with fontina & swiss cheeses, served with grilled country bread	CAVATELLI 25 23 Bolognese Short Rib or Seasonal Vegetable Cavatelli in a house-made red sauce
THE MILTON BURGER 18 House blend of beef, sesame seed challah bun, served with hand cut chips	FRIED CHICKEN SANDWICH 18 Beer battered chicken breast, shredded lettuce, pickles, malt vinegar mayo, served with hand cut chips
HALF ROASTED ORGANIC CHICKEN 26 Served with mashed potato, haricots verts, and charred lemon	SEARED SALMON 30 Truffle glazed roasted salmon, baby carrots, butternut squash, broccoli, fresh corn, rosemary, thyme, garlic served with butternut squash puree
IRISH BURRITO 16 Guinness braised short rib, carrots, mashed potato, fontina & swiss cheeses, wrapped in a flour tortilla drizzled with spicy mayo	NY STRIP STEAK 32 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	

DESSERTS

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

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

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, sunchokes, roasted in garlic, olive oil, rosemary and thyme <small>*not a substitute item</small>