

BRUNCHABLE SHARE PLATES

greek yogurt & granola parfait

greek yogurt, vanilla granola
fresh fruit & berries - 14 (GF)

bacon donut holes

maple syrup, powdered sugar - 9

honey butter and bacon biscuit

split & ,with whipped butter
bacon lardon, honey drizzle - 9

weekend hangover brunch fries

sausage gravy gravy,
bacon lardons, cheese,
fried egg - 15

fried green tomatoes

green goddess remoulade - 13

weekend brunch brussels sprouts

crispy brussels, bacon lardons
easy fried egg, balsamic - 17

STAPLE SALADS

cali-chicken salad

greens, almonds, carrots
shaved onion, sliced apple
ginger & mandarin dressing - 19

proper cobb salad

sliced avocado, blue cheese,
applewood bacon, hard egg
shaved onion, carrots, tomato
cucumber, goddess dressing - 19 (GF)

BRUNCH OFFERINGS

slab cut bacon & eggs

two pasture raised eggs with heritage breed bacon
crispy hash browns & toasted sourdough - 19 (AGF)

florentine omelet

spinach, tomato and sauteed mushrooms, melted cheese
hollandaise, breadcrumb, hash browns - 19 (GF)

denver omelet

grilled ham, onions & peppers melted cheese
covered in white gravy, black pepper, hash browns - 19 (GF)

yacht club blue crab scramble

jumbo lump blue crab, grilled onion, spinach avocado, hollandaise
micro basil, breadcrumb, shaved prairie breeze - 29

weekend fried chicken & waffles

malted waffle, buttermilk breaded chicken
crushed bacon & apple maple syrup - 22

berry & pistachio honey french toast

seared brioche a la anglaise, fresh bush-berries
crushed pistachios cream cheese frosting, strawberry syrup - 19

MILESTONE STYLE BENEDICTS

classic eggs benedict

grilled ham & spinach, lemon hollandaise
crispy brunch potatoes o'brien - 19

country fried chicken benedict

house recipe fried chicken breast, grilled onion, two poached eggs,
black pepper breakfast gravy, brunch potatoes - 23

maine lobster benedict

chopped lobster, poached eggs, spinach, hollandaise
draped in hollandaise with, house brunch potatoes - 37

summer veggie & avocado benedict

avocado, sliced tomato, spinach, english muffin
lemon hollandaise, crispy brunch potatoes o'brien - 21

A-Z SELECTIONS

chorizo scramble

scrambled eggs with chorizo, side of chorizo rice
homemade refried black beans, crushed avocado
heirloom tomatoes, cheese, crema, with warm corn tortillas - 21

barbacoa huevos rancheros

chopped barbacoa beef piled on top of
two tostadas spread with house made refried black beans
two sunny up eggs, cotija cheese, diced onion & cilantro - 24

brunch nachos

slow braised carnitas, cheese sauce, shaved lettuce, house pico
crema, crushed avocado, jalapeno, cotija
refried black beans, two sunny fried eggs - 22

breakfast birria tacos

two tacos built with tons of cheese, shredded braised beef shorties
diced white onion and salsa verde, side of scrambled eggs
& chorizo rice - 22

LUNCHY OPTIONS

truffle croque madame a lorraine

grilled ham, melted cheese, spinach
black truffle aioli toasted sourdough, fried egg
black pepper mornay, green onion, french fries - 22

chicken & avocado "club"

house made seasoned ground chicken patty, crispy bacon
melted swiss, crushed avocado, boston lettuce, sliced tomato
pickled onion, aioli, served on a sesame seed bun, french fries - 20

60 day dry aged cheeseburger

½ pound grass fed patty, brioche butter bun, cheddar
leaf lettuce, tomato, onion, house pickles, sauce, french fries - 21
- add thick cut applewood smoked bacon +3

milestone's signature french dip

10 oz. thinly sliced smoked angus tri-tip, melted cheese
horseradish aioli, fresh roll, grilled onions, au jus, french fries - 23

seared filet of scottish salmon

seared a la plancha with lemon caper cream sauce
classic mixed green and fuji apple salad - 25 (GF)

DESSERT SWEETS & TREATS

chocolate decadence

flourless chocolate cake
raspberry coulis
- 10 - (GF)

peach tiramisu

ladyfingers, local peach
mascarpone
- 11 -

Sundae for two

scoop of vanilla and two
scoops of caramel gelato
candied walnuts, caramel,
chocolate, brandy cherry
and crumbled chocolate
chip cookie crumbles - 15

warm chocolate chip cookies

½ dozen - 9
baker's dozen - 15

seasonal gelato

rotating flavor - 9

BRUNCH COCKTAILS

GRILLED PRAWN PERFECT DOUBLE BLOODY MARY

reyka icelandic vodka
poached white prawns
& classic bloody fixin's -24-

BOTTOMLESS MIMOSA BAR

(choice of fresh juice)

house selection zonin DOC
prosecco -20-

or

premium roederer estate
napa valley brut -36-

CLASSIC BLOODY

preservation bloody mary
reyka icelandic -13-

MICHELADA

preservation mix
lime and classico lager -9-

RAMOS GIN FIZZ

gin & orange flower water
lemon simple, cream
egg white, soda -14-

BELLINI

white peach puree -12-

WAKE UP CALL

rum, amaretto, cold brew -14-

BRUNCH SPRITZ

strawberry aperol
& bubbles -12-

Join us for WEEKLY SPECIALS



monday is for tacos
& the best fish & chips

mid week yacht club

crab, calamari, lobster
oysters & fish tacos

Tuesday - Thursday

the best
weekend brunch
saturday & sunday

MILESTONE

WEEKEND SUMMER BRUNCH MENU
COCKTAIL BAR & RESTAURANT