

# BRUNCH SHARES PLATES

## BACON PANCAKE DONUT HOLES

cinnamon & sugar  
w/maple syrup - 9

## WEEKEND HANGOVER FRIES

breakfast gravy, bacon lardons  
cheese, medium fried egg - 13

## BRUNCH BRUSSELS

crispy brussels, bacon lardons  
easy fried egg, balsamic - 16

## BUTTERMILK FRIED GREEN TOMATOES

chopped fuji apple  
goddess remoulade - 12

## QUICKBREADS

### MILESTONE'S CHX & WAFFLES

house breaded chicken breast  
red-eye maple bacon breakfast gravy  
malted waffle - 17

### CHEFY'S SEASONAL FRENCH TOAST

thick brioche in vanilla anglaise  
strawberries & syrup, almonds  
sweet whipped cream cheese - 17

## HANDHELDS

### BRUNCH GORDITAS

two soft and crispy thick wrap  
barbacoa beef, scrambled eggs  
pico, crema, lettuce, cotija - 18

### GUACAMOLE AVOCADO TOAST

garlic sourdough & fresh guac  
pickled red onions, cilantro  
two pasture raised eggs any style  
brunch potatoes - 15

## BRUNCHABLE SALADS

prepared with baby mixed leaf lettuce

adds-ons  
avocado 2½  
chicken 6  
salmon 10  
prawns 11  
steak 14

### CALI-CHICKEN

almonds, carrots, shaved onion, sliced apple  
ginger & mandarin dressing - 16

### PROPER COBB

sliced avocado, blue cheese  
applewood bacon, hard egg  
shaved onion, carrots, tomato  
Cucumber, goddess dressing - 18

### KALE CAESAR

house made dressing, shaved parmesan  
hard egg, croutons - 15

# BRUNCH MAIN EVENT

## SONNY'S FARM BACON & EGGS

½ pound slab bacon, two eggs any style  
served with toasted truckee sourdough  
crispy hash browns - 18

## FRIED CHICKEN BENEDICT

toaster muffin, roasted onion  
two poached pasture raised eggs  
country gravy, brunch potatoes - 18

## CLASSIC EGGS BENEDICT

toaster muffin, grilled ham, spinach  
two poached pasture raised eggs  
lemon hollandaise, brunch potatoes - 17

## MAINE LOBSTER BENEDICT

toaster muffin, maine lobster  
two poached pasture raised eggs  
lemon hollandaise, brunch potatoes - 35

## PULLED CHICKEN & JALAPENO OMELET

melted cheese & roasted onions  
side ranchero sauce, hash browns - 18

## GARDEN OMELET

spinach, sauteed mushrooms, cheese  
tomato, onion, hash browns - 17

## HUEVOS RANCHEROS

tostadas, house made black beans  
ranchero sauce, two eggs any style  
carnitas, cotija cheese - 19

## SMOTHERED BRUNCH NY STRIP STEAK

9oz. medium rare NY strip & two eggs  
mushrooms, onions, potatoes - 27

## LUNCHY OPTIONS avail @ noon

### 60 day DRY AGED GRASS FED CHEESEBURGER

½ pound dry aged charbroiled patty, brioche butter bun  
leaf lettuce, tomato, onion, house pickles, sauce, cheddar - 19½  
- add applewood smoked bacon +3  
- substitute blue cheese +2

### SIGNATURE TRI-TIP FRENCH DIP

melted house cheese blend, horseradish aioli  
french baguette, grilled onions, au jus, french fries - 19½

### LUNCH LEMON GRILLED SALMON

salt & pepper seared salmon filet  
garlic broccolini, lemon caper sauce - 24

### PANKO BREADED FISH & CHIPS

house tempura wild alaskan cod  
crispy french fries, dill tartar sauce - 19

# brunch cocktails

## the perfect double bloody \$24

reyka icelandic vodka, double  
sweet poached prawns, tomatoes,  
house made house pickles

### mimosa \$8

orange, grapefruit  
cranberry, pineapple  
-bottomless \$20

### bellini \$12

bartender's choice

### wake up call \$12

rum, cold brew, macadamia nut liqueur  
jamaican bitters

### brunch spritz \$12

strawberry aperol & bubbles

### bloody mary \$13

reyka icelandic vodka,  
preservation bloody mix  
house pickles

### Michelada \$9

mexican lager, lime, soy preservation mix

### ramos gin fizz \$14

hendrick's gin, lemon, simple syrup, cream  
egg white

### adkins sparkling \$12

Pomegranate or Peach

## DESSERT

### MIXED BERRY SHORTCAKE

guava curd mixed berries pound cake  
house whipped cream - 9

### POT DÈ CREME

chocolate custard  
chantilly cream - 9

### CREME BRULEE

vanilla custard  
smoked salt - 9

### GELATO A LA MODE

seasonal flavor - 9

### WARM CHOCOLATE CHIP COOKIES

½ dozen - 9 | full dozen - 15

# MILESTONE

WEEKEND BRUNCH  
EL DORADO HILLS