

FIRST COURSE

FRIED GREEN TOMATOES

goddess remoulade - 12 (v)

BRUSSELS SPROUTS

parmesan & balsamic - 13 (v)

-or- with slab bacon lardons - 16

BOURBON MAC

caramelized garlic & shallot
bacon - 15

GOLDEN TOFU

seared, quinoa, charred onion
house chimichurri sauce - 15

BONE MARROW

two bones, smoked sea salt
herb pistou grilled bread - 14½

FLUFFY CHIPS

thick cut double fried potatoes
herbed bacon crema - 14

CHILI PRAWNS

coconut, sambal chili paste
house pineapple pico - 17

CRISPY PORK BELLY

carrot puree, endive, frisée, apple
spring asparagus - 19

FOIE GRAS MOUSSE

sauternes, cherries
pistachio, toast - 24

SMORGAS "BOARD"

artisan cheese & cured meat

brie de meaux | triple cream | FR
prairie breeze | 9mo. cheddar | IA
seasonal chef's choice | INT

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prosciutto di san danielle | IT
soppressata | molinari | CA
house made charcuterie | milestone
pickles, fixins' - 32

SALADS

salads are prepared with baby mixed leaf lettuce
(adds | avocado 2½ | chicken 6 | salmon 10 | prawns 11)

PROPER COBB

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

KALE CAESAR

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

SEAFOOD LOUIS

dungeness & red crab, petite shrimp
butter lettuce, tomato, cucumber
avocado, radish, egg, louis dressing - 29

HANDHELDS

available all day - served with fries
substitute for a house salad +2½

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 thick steak cut slab applewood smoked bacon +3
- substitute artisan cheese | humboldt fog or prairie breeze | +3

MILESTONE'S BUFFALO CHICKEN

half pound house ground chicken patty, buffalo dipped
blue cheese, goddess slaw, buffalo aioli - 17

SIGNATURE SLOW ROASTED FRENCH DIP

10 oz. thinly sliced angus beef, melted cheese
horseradish aioli, french onions, au jus - 19½

SPRING DINNER ENTREES

STEAK FRITES

10 oz marinated flank steak, chimichurri sauce - 29

RED CURRY MUSSEL BOIL

red curry broth, red potato, crushed tomato, kale - 24

BRAISED SPRING LAMB

slow braised lamb shank, green garlic mashed potatoes
roasted carrots, whole grain demi glace - 36

ORGANIC HALF CHICKEN

organic half chicken, quinoa, charred onion
peas, asparagus, dark chicken jus - 29

HONEY LIME SALMON

braised kale, lemon couscous, white grapes
spring garlic coulis, honey lime glaze - 28

STRIPED SEA BASS

crispy skin sea bass, pea risotto, asparagus
wild mushroom, fresh lemon - 35

14oz. USDA PRIME NY

creamed kale, white cheddar asparagus - 52

SEASONAL VEGETARIAN OFFERINGS

optional additional protein options
(add | chicken 6 | tofu 6 | salmon 10 | prawns 11)

PEA RISOTTO

pea purée, peas, asparagus, wild mushrooms
parmesan crisp, fresh lemon - 26

PORCINI STUFFED TORTELLINI

peas, green garlic, herb ajoblanco
parmesan crisp, lemon - 31

RETRO-BELLO "BURGER"

grilled marinated portobello mushroom
crumbled humboldt fog goat cheese
butter lettuce, caramelized onion, dijon aioli - 19

SPRING PANZANELLA

endive, frisée, apple, carrot, asparagus, chive
house croutons, almonds, apple vinaigrette - 18

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MILESTONE'S CULINARY LEADERS

joshua kihm - chef de cuisine
kehala kelly - executive sous chef
matthew ignacio - sous chef
augusto cap - lunch chef
zorida lopez - brunch chef

