

BRUNCH SHARE PLATES

matcha chia pudding

banana & blueberries
whipped cream, nuts - 9 (GF)

bacon donut holes

chopped bacon
maple syrup, powdered sugar - 9

brunch hangover fries

white country cream, gravy
bacon lardons, cheese
fried egg - 15

southern fried green tomatoes

green goddess remoulade - 13

weekend brunch brussels sprouts

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

EDH BENEDICTS

SERVED WITH HOUSE BRUNCH POTATOES

classic bene

sauteed spinach, lemon hollandaise, english muffin
grilled cured ham - 19

lobster bene

sauteed spinach, lemon hollandaise, english muffin
maine lobster - 36

avocado toast style

garlic & parmesan grilled sourdough
sliced avocado, salt, two poached eggs
lemon hollandaise, micro greens - 19

steak & egg bene

bistro filet, caramelized onions, english muffin, brunch potato
lemon hollandaise, chopped soft herbs, smoked paprika, - 25

BREAKFASTS

florentine omelet

sauteed spinach, tomato, mushroom
brunch potatoes, green goddess - 18

thick slab cut bacon & eggs

two pasture raised eggs with heritage breed bacon
crispy hash browns & toasted truckee sourdough - 19 (AGF)
{ substitute french toast for sourdough toast +6 }

ginger teriyaki loco moco

½ lb grilled 60 day dry age burger patty, roasted mushrooms
sesame seed, house teriyaki, green onion - 24

fried chicken & malted waffles

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

classic box car diner french toast

cinnamon, sugar, sliced banana, blueberry, maple syrup - 19

AUGOSTO & ZORIDA

birria huevos rancheros

house made corn chips, ranchero sauce, white rice
black beans, crema, queso fresco, eggs of choice - 23

brunch chili verde

white rice, black beans, crema, chili verde braised pork
soft corn tortillas, choice of eggs - 19

chorizo scramble

chorizo, soft scramble, onion, crema, cotija
brunch potatoes, bell pepper, cheese - 17

breakfast birria tacos

three tacos built with tons of cheese, shredded braised beef shorties
white onion, salsa verde, side of scrambled eggs - 22

LUNCH SALADS & ENTREES

proper cobb salad

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

green goddess chicken club salad

chopped bacon, shaved prairie breeze cheese, avocado
tomato, breadcrumb - shredded chicken or chopped fried chicken - 21

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 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

old fashioned
lemon bar

Whipped raspberry
mascarpone, fresh berries- 11

whipped french
chocolate
mousse cake

House made mousse &
chocolate sponge, sliced
strawberry, powdered sugar
- 12

warm
chocolate chip
cookies

½ dozen - 9
baker's dozen - 15

gelato

cookies & cream - 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 -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, zonin DOC
-12-

WAKE UP CALL
rum, amaretto, cold brew -14-

BRUNCH SPRITZ
strawberry aperol
& zonin DOC -12-

Join us for
WEEKLY SPECIALS



monday is for tacos &
the best fish n' chips

tiki tuesday
cocktails & island bites

lobster wednesday
steak & lobster special
signature lobster
mac & cheese

the best
weekend brunch
saturday & sunday

