

BRASSERIE STYLE SHARE PLATES

fried green tomatoes (seasonal)
green goddess remoulade - 15

brussels sprouts
parmesan & balsamic - 13
{+applewood bacon lardons +4}

truffle butter french fries
garlic, herbs & cracked black pepper
shaved prairie breeze, truffle aioli - 13

milestone blue crab cakes
fried crispy, dressed arugula, macadamia
coconut and chili lime aioli - 26

burrata & romesco
shaved almonds, toasted pita
olive oil, balsamic & garlic confit - 18

house mac-n-cheese
classic bechamel sauce
baked with four cheeses - 15

HUMMUS, CHARCUTERIE AND HARVEST BOARD

house made hummus, chimichurri
aged shaved copa americano
prairie breeze, grilled eggplant
charred asparagus, grilled onion
toasted pita - 28

baked feta "bruschetta"
blistered cherry tomatoes, romesco,
mirco basil, balsamic. bistro olives
grilled bread for dipping - 18

cubano flatbread
prairie breeze, sliced mortadella
pulled pork, carolina gold, arugula
pickled red onions, on warm flatbread - 18

honey garlic prawns
honey & garlic beurre blanc - 19

roasted bone marrow
smoked maldon salt, chimichurri
dressed greens & grilled bread
single bone - 9 / double - 15

SANDWICHES

with french fries or house salad

**milestones hand sliced
signature french dip**
ten ounces of house roasted angus beef,
four cheese, french onions, horseradish aioli
beef bone jus, toasted french roll - 23

**sixty day dry-aged
angus cheeseburger**
leaf lettuce, house pickles, tomato
house spread & melted cheddar - 21
{add applewood smoked bacon +3}

**smashed chicken &
habanero jack melt**
two seasoned house ground chicken patties
habanero jack, house pickled peppers
honey mustard sauce - 21

MILESTONE'S DINNER SALADS

add: pulled chicken +7 | warm bacon +4
seared scottish salmon filet +11 | prawns +11

proper cobb salad
avocado, hard egg, blue cheese
applewood bacon, tomato, cucumber, onion
julienne carrots, milestone goddess - 19

**blackened
salmon niçoise salad**
dry rubbed salmon, pickled egg
haricot verts, red potato, fried capers
greek kalamata & nicoise olives
red onion, cider vinaigrette - 26

**heirlooms &
mediterranean orzo**
heirloom tomatoes, dressed orzo
chickpeas, cucumber, local feta, olives
red onion, basil, arugula - 18

MEATLESS OFFERINGS

OPTIONAL PROTEIN ADDITIONS
(ADD | GRILLED STEAK +16 | CHICKEN +7 | SALMON +11 | PRAWNS +11)

PRESSED BEETS & CHEVRE

HERBED GOAT CHEESE, BALSAMIC DRESSED ARUGULA, SHAVED ONION,
CLEMENTINE, CANDIED WALNUTS - 26 (GF)

CAPRESE ANGEL HAIR

MUSHROOM "MEATBALLS" FRESH BASIL, HEIRLOOM TOMATOES
CILIEGINE MOZZARELLA, SUNDRIED TOMATO
BASIL PISTOU, TOASTED PINE NUTS - 28

MAIN COURSES

summer mustard LOCH DUART SALMON

SUMMER MUSTARD GLAZED, CREAMED GREENS
CREAMY POLENTA - 33 (GF)

SEARED DIVER SCALLOP

SEARED OVER CAULIFLOWER PUREE
SUMMER SUCCOTASH, BEURRE BLANC - 37 (GF)

mary's organic GRILLED "BRICK" CHICKEN

MARY'S ORGANIC CHICKEN
SHAVED BRUSSELS, BLISTERED TOMATOES, POTATO
ONION PETALS, PISTOU, CAULIFLOWER, JUS - 28 (GF)

sundried tomato DOUBLE CUT PORK TENDERLOIN

CREAMED GREENS, ORZO, SUNDRIED TOMATO
SUMMER STREET CORN SALSA - 29

rare seared SONOMA FARMS DUCK BREAST

BEEF SALAD, CLEMENTINES, SHAVED HEIRLOOM CARROTS,
SHAVED RED ONION, PISTACHIO, RADISH - 37 (GF)

STEAK FRITES

GRILLED BISTRO FILET, HEIRLOOM TOMATOES
BLUE CHEESE, CHIMICHURRI
CLASSIC SHOESTRING POTATOES - 35 (GF)