

FIRST COURSE SHARE PLATES

fried green tomatoes
green goddess remoulade - 13

brussels sprouts
parmesan & balsamic - 13
add applewood bacon +3

mac-n-cheese
plain jane - 14
bacon jalapeno - 16
lobster - 29

asparagus "caesar"
garlic vin, egg, parm tuile
reggiano, crisp garlic - 14

roast bone marrow
seasonal relish, grilled bread - 15

bourbon prawns
sauteed, bourbon and butter - 18

portobello
spinach, artichoke, crostini - 15

SANDWICHES

with french fries or house salad
signature french dip
pile of smoked angus beef
melted gruyere, french onions
horseradish, beef bone jus - 19½

dry aged cheeseburger
half pound sixty day dry aged
leaf lettuce, house pickles tomato
house spread and melted cheddar -19
{add applewood smoked bacon +3}

crispy buffalo chicken
crispy chicken, blue cheese
buffalo sauce, goddess slaw - 21

SMORGASBOARD LARGE CHEFS PLATTER OF ARTISAN CHEESE CURED MEATS & PRESERVES

chef's selection of three meats
and three cheeses served with
house fixin's and grilled bread
-32-

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

prosciutto di san danielle | IT
soppressata | molinari | CA
house made charcuterie

MAIN SALADS

add: pulled chicken +6 | warm bacon +3
seared scottish salmon filet +11 | prawns +11

proper cobb salad
avocado, hard egg, blue cheese
applewood bacon, tomato cucumber
onion, carrots, milestone goddess - 18

spring fling
asparagus, beans, roasted carrot
cucumber, tomato, broccoli, olives pea
shoots, radish, goat feta, balsamic - 18

ancient grain
toasted farro, peas, microgreens
artichoke, tomato, olive, cucumber, onion
broccolini, parmesan, lemon vin - 16

MEATLESS OFFERINGS

OPTIONAL PROTEIN ADDITIONS

(ADD | GRILLED STEAK +16 | CHICKEN +7 | SALMON +10 | PRAWNS +11)

SMOKED ALFREDO

ARTICHOKE, PEAS, SHALLOTS, ROASTED PEPPERS
CHERRY TOMATOES, PENNE, SMOKED GOUDA CREAM - 25 (GF)

RISOTTO PRIMAVERA

SHALLOTS, ASPARAGUS, HARICOTS VERTS
LEMON, SAGE, MASCARPONE - 26 (GF)

SPRING TAGINE

SPRING VEGETABLES, SWEET & SPICY SPICED APRICOT CURRY
TOFU, COCONUT RICE, PISTACHIO, FLATBREAD - 21 (V,GF)

DINNER OFFERINGS

FREE RANGE CHICKEN

MARY'S ORGANIC CHICKEN, ASPARAGUS, MUSHROOM
TRUFFLE PEA PUREE, ALMOND RICE PILAF
HERB BEURRE BLANC - 28

LOCH DUART SALMON

SEARED SCOTTISH SALMON, FARRO
SPRING VEGETABLES, GRIBICHE SAUCE - 29

SEA BASS

CRISPY SKIN, JULIENNE VEGETABLES
TRUFFLE PEA PUREE, LEMON CREAM - 34

BONE IN PORK CHOP

BRINED & GRILLED WITH ROASTED CARROTS
FARRO, HONEY DIJON VELOUTÉ - 36

MILESTONE USDA PRIME BEEF RIB EYE FILET

FLUFFY CHIPS, BROCCOLINI
MUSHROOMS, DEMI & BLUE CHEESE - 52