

# BRUNCH SHARES PLATES

## STRAWBERRY DONUT HOLES

White chocolate sauce  
Sweet cream cheese - 9

## WEEKEND HANGOVER FRIES

breakfast gravy, bacon lardons  
cheese, medium fried egg - 14

## BISCUITS AND GRAVY

breakfast gravy, fresh house made  
biscuits, 2 eggs - 17

## MILESTONE'S CHX & WAFFLES

house breaded chicken breast  
Spicy apple maple bacon syrup  
malted waffle - 17

## CHEFY'S SEASONAL FRENCH TOAST

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

## BRUNCH BRUSSELS

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

## BUTTERMILK FRIED GREEN TOMATOES

chopped fuji apple  
goddess remoulade - 12

## CARNITAS TACOS

Pico de gallo, cotija cheese  
2 eggs - 14

## CHORIZO RICE

spicy chorizo sausage, spanish rice,  
scrambled egg, cubano sauce, pico -  
19

## GUACAMOLE AVOCADO TOAST

garlic sourdough & fresh guac  
pickled red onions, cilantro  
two pasture raised eggs any style  
brunch potatoes - 16

## 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

# BRUNCH MAIN EVENT

## SONNY'S FARM BACON & EGGS

½ pound slab bacon, two eggs any style  
served with toasted truckee sourdough  
crispy hash browns - 19

## FRIED CHICKEN BENEDICT

toaster muffin, roasted onion  
two poached pasture raised eggs  
country gravy, brunch potatoes - 19

## CLASSIC EGGS BENEDICT

toaster muffin, grilled ham, spinach  
two poached pasture raised eggs  
lemon hollandaise, brunch potatoes - 18

## "POZOLE"

a milestone fall and winter signature  
spiced pork broth and braised pork shoulder  
hominy, fixins, two poached eggs - 18

## SHRIMP RANCHERO OMELET

melted cheese, peppers & onions  
side ranchero sauce, hash browns - 20

## GARDEN OMELET

spinach, sauteed mushrooms, cheese  
tomato, onion, hash browns - 18

## HUEVOS RANCHEROS

tostadas, house made black beans  
ranchero sauce, two eggs any style  
grilled chicken, cotija cheese - 20

## CHICKEN FRIED NY STRIP STEAK

6oz. NY strip, potatoes & two eggs  
roasted onions, peppers, brown gravy  
- 28

## 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

### 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  
salad greens, lemon caper sauce - 24

### CRISPY PRAWNS

house tempura wild prawns, crispy french fries  
house side salad - 20

# 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

### CHEF'S INSPIRATION

ask your server - 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