

# 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

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

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

**SUMMERTIME  
HARVEST - BOARD**  
grilled eggplant and asparagus  
hummus, artichoke, chimichurri  
grilled onion, balsamic, pita - 25  
{add sliced prosciutto & mortadella +12}

**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

**grilled artichoke**  
marinated & grilled, lemon aioli - 17

**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)

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## 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

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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

mary's organic

## GRILLED "BRICK" CHICKEN

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

sundried tomato

## DOUBLE CUT PORK TENDERLOIN

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

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