
BRUNCHABLE SHARE PLATES

greek yogurt & granola parfait

greek yogurt, vanilla granola, fresh
fruit & berries - 14 (AGF)

bacon donut holes

maple syrup, powdered sugar - 9

warm, frosted cinnamon roll

cream cheese frosting
candied walnuts, honey maple - 9

weekend hangover brunch fries

sausage gravy gravy,
bacon lardons, cheese,
fried egg - 15 (GF)

fried green tomatoes

green goddess remoulade - 13

weekend brunch brussels sprouts

crispy brussels, bacon lardons
easy fried egg, balsamic - 17 (GF)

STAPLE SALADS

cali-chicken salad

greens, almonds, carrots
shaved onion, sliced apple
ginger & mandarin dressing - 19

proper cobb salad

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

BRUNCH OFFERINGS

slab cut bacon & eggs

two pasture raised eggs with heritage breed bacon
crispy hash browns & toasted sourdough - 19 (AGF)

eggs florentine omelet

spinach, tomato and sauteed mushrooms, melted cheese
hollandaise, breadcrumb, hash browns - 21 (GF)

yacht club blue crab scramble

jumbo lump blue crab, grilled onion, spinach avocado, hollandaise
micro basil, breadcrumb, shaved prairie breeze - 29

chicken fried steak

bistro filet pounded thin, buttermilk battered and fried
red-eye gravy, two eggs any style, brunch potatoes - 27

weekend fried chicken & waffles

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

honey brioche french toast

seared brioche ala anglaise, fresh strawberries, banana
crushed pistachios cream cheese frosting, strawberry syrup - 19

MILESTONE STYLE BENEDICTS

classic eggs benedict

grilled ham & spinach, lemon hollandaise
crispy brunch potatoes o'brien - 19 (AGF)

country fried chicken benedict

house recipe fried chicken breast, grilled onion, two poached eggs,
black pepper breakfast gravy, brunch potatoes - 21

maine lobster benedict

chopped lobster, poached eggs, spinach, hollandaise
draped in hollandaise with, house brunch potatoes - 37

summer veggie benedict

avocado, sliced tomato, spinach, english muffin
lemon hollandaise, crispy brunch potatoes o'brien - 21 (AGF)

A-Z SELECTIONS

fajita steak huevos rancheros

ranchero salsa braised beef, bell peppers, grilled onion
black beans, shaved iceberg lettuce, two eggs over easy
cilantro, shaved onion, over crispy hashbrowns - 24

carnitas tacos

slow braised carnitas, cheese, shaved lettuce, house pico
cilantro lime cream, two eggs scrambled - 19

slow braised prime beef quesa-birria style tacos

tons of cheese, shredded braised beef shorties
chorizo rice, two eggs scrambled eggs - 22

LUNCHY OPTIONS

truffle croque madame a'lorraine

grilled ham, melted cheese, spinach
black truffle aioli toasted sourdough, fried egg
black pepper mornay, green onion, crispy french fries - 21 (AGF)

brunch avocado toast

crushed avocado, shaved lettuce, pico de gallo
two easy eggs, micro cilantro, cotija cheese, brunch potatoes - 18

a simple double B.L.T.

toasted sourdough, lemon aioli, double bacon, summer greens
sliced tomato, shaved prairie breeze side salad - 19

60 day dry aged cheeseburger

½ pound grass fed patty, brioche butter bun, cheddar
leaf lettuce, tomato, onion, house pickles, sauce, with fries - 21 (AGF)
- add thick cut 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, with fries - 23

seared filet of scottish salmon

seared ala plancha with lemon caper cream sauce
classic mixed green - 25 (GF)

DESSERT
SWEETS
&
TREATS

chocolate
decadence

flourless chocolate cake
raspberry coulis
- 10 - (GF)

peach tiramisu

ladyfingers, local peach
mascarpone
- 11 -

chefs
coffee cake

- 9 -

warm
chocolate chip
cookies

½ dozen - 9
baker's dozen - 15

seasonal gelato

rotating flavor - 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
reyka icelandic -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 -12-

WAKE UP CALL

rum, amaretto, cold brew -14-

BRUNCH SPRITZ

strawberry aperol
& bubbles -12-

Join us for
WEEKLY SPECIALS



monday is for tacos
& the best fish & chips

mid week yacht club

crab, calamari, lobster
oysters & fish tacos

Tuesday - Thursday

the best
weekend brunch
saturday & sunday

MILESTONE

WEEKEND SUMMER BRUNCH MENU
COCKTAIL BAR & RESTAURANT