

LUNCH STYLE TAPAS & SHARE

CRISPY BRUSSELS SPROUTS

parmesan & balsamic - 12 (v)
-or-
with slab bacon lardons - 15

MILESTONE'S MAC & CHEESE

plain jane - 8
bacon & jalapeno - 12

BUTTERMILK FRIED GREEN TOMATOES

green goddess remoulade - 10½

BLISTERED SHISHITOS

seared a la plancha
summertime aioli - 14

AGUACHILES CAMARONES VERDES

shrimp ceviche, cucumber, onion
avocado, chilies - 17

CHILLED MAC SALAD

blackened spicy chicken - 12

SUMMER FALAFEL & HOUSE HUMMUS

house hummus, heirloom tomato
sliced cucumber, olives
pickled & fresh onion, peppers
warm pita - 18 (v)

LUNCH PLATES

WILD CAUGHT FISH & CHIPS

wild alaskan cod
tempura style beer batter
house seasoned fries
caper dill tartar sauce - 19

STEAK FRITES 9oz. NEW YORK STRIP

cooked medium rare
garlic & shallot butter, fries - 29

SALMON PICATTA

seared salmon "cutlets"
chile caper cream sauce
dressed green salad - 18

WILD CAUGHT FISH TACOS

wild alaskan cod, pineapple pico
house fixin's, corn tortillas
salad or french fries - 16
(fried or seared a la plancha)

PRAWNS & PENNE FRESH SUMMER PESTO

prawns, cherry tomatoes
creamy basil & garlic pesto
fresh garlic & cheese bread - 21

TARTINES (on toast)

open-faced sourdough toasts served a la carte
(add a house salad or french fries + 2 1/2)

GRILLED VEGETABLE & MELTED PROVOLONE (v) - 13

SUMMER FRUIT & PROSCIUTTO CAMBOZOLA & HOUSE MARMALADE - 15

SALADS

salads are prepared with baby mixed leaf lettuce
(adds | 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
shaved onion, carrots, tomato, cucumber
hard egg, goddess dressing - 16

SUMMER NICOISE

marinated tuna, greens and kale, tomato, green beans
potato, egg, olives, boquerones, radish, vinaigrette - 16

SANDWICHES

all sandwiches are served on
truckee sourdough artisan breads available at lunch- served with fries
substitute for a house salad + 2 ½

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
- add thick slab applewood smoked bacon +3

SIGNATURE FRENCH DIP

10 oz. thinly sliced smoked angus tri-tip, melted house cheese
horseradish aioli, fresh roll, grilled onions, au jus - 19½

MOM & POP ORIGINAL

crispy chicken, pimento cheese
lettuce, house pickles and house sauce - 16

CARNITAS PULLED PORK TORTA

pulled pork, onion, jalapeno, cilantro
southwestern aioli on soft roll - 17

MILESTONE MAINE LOBSTA' ROLL

chilled & dressed, house relish with side salad - 31

BACON & EGG SALAD SANDWICH

egg salad, cherry wood smoked bacon
tomato, whole grain mustard - 14

EAT
DESSERT
FIRST

POT DÈ CREME
pumpkin custard
chantilly cream
- 9 -

SNICKERDOODLE
CREME BRULEE
cinnamon custard &
caramelized sugar
- 9 -

CHOCOLATE
GANACHE CAKE
raspberry ganache
house whipped cream
- 9 -

CHEF'S INSPIRATION
- 9 -

WARM CHOCOLATE
CHIP COOKIES
½ dozen - 9 | baker's dozen - 15

GELATO A LA MODE
seasonal flavor - 7

HAPPY
HOUR
LIVES

3pm to 5pm mon - fri

FOOD

molé chx strips - 6
brie & apple tartine - 7 (v)
carnitas tacos - 5
heirloom tomatoes - 9 (v)
french onion fries - 8
cheese & snacks - 9

DRINKS

(all day happy hour drink on
monday)

cosmo - 7
margarita - 7
draft beers - 2 off
(lager, ale)
wines by the glass - 6
(pinot, chardonnay, rose)
happy hour
bubbly cocktail - 6

JOIN US FOR
WEEKLY SPECIALS
SUNDAY SPAGHETTI
MONDAY TACOS
TIKI TUESDAY
LOBSTER WEDNESDAY
PIZZA THURSDAY
CHEF'S WEEKENDS
&
WEEKEND BRUNCH

Thank you for voting for us to
win the following restaurant
categories over the years

"region's best brunch"
"best overall restaurant"
"best cocktail bar"
"best bartender"
"best happy hour"
"best patio / outdoor dining"
"best family dining"
'best service"
"best salads"
"best burger"

MILESTONE | LUNCH MENU
EL DORADO HILLS