

TAPAS & TABLE SHARES

FRIED GREEN TOMATOES
goddess remoulade
& micro cilantro - 12 (v)

MUSSELS
garlic, wine, saffron rouille - 16 (gf)

BABA GANOUSH
roasted cherry tomatoes, onion
chickpeas, olive, cucumber - 14 (v)

GLAZED GARLIC PRAWNS
sticky honey, roasted garlic
green onion, sesame seed - 17 (gf)

BRUSSELS SPROUTS
parmesan & balsamic - 13 (v)
-or- with slab bacon lardons - 16

FRENCH ONION MAC
caramelized onion, ementhaller
gratinée - 14

BONE MARROW
smoked sea salt, grilled bread - 15

FOIE GRAS MOUSSE
sauternes, cherries
pistachio, toast - 24 (gf)

SMORGAS "BOARD"

artisan cheese & cured meat
with house pickles and fixin's - 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

served on house mixed baby greens
(adds | chicken 6 | salmon 10 | prawns 11)

SALADS

PROPER COBB
baby leaf lettuce, sliced avocado
blue cheese, applewood bacon, hard egg
onion cucumber, carrots, tomato
goddess dressing - 18 (gf)

HEIRLOOM SALAD
peach, tomatoes, pistachios, basil
burrata, balsamic vinaigrette - 17 (v, gf)

SPINACH & APPLE
goat cheese, dried cranberries,
candied walnuts, red wine vinaigrette - 15 (gf)

SANDWICHES

with french fries | sub a house salad +2

MOM & POP
crispy chicken, house pickles, pimento
cheese, lettuce, house aioli - 17½

**½ POUND DRY AGED
GRASS FED CHEESEBURGER**
leaf lettuce, tomato, onion
house pickles, sauce, cheddar - 19½
- add steak cut smoked bacon +3

LOBSTER BANH MI
ginger vegetable slaw, jalapeño
soft roll, sambal aioli- 31

**SLOW SMOKED
SIGNATURE FRENCH DIP**
10 oz. thinly sliced angus beef
melted cheese, french onions
horseradish aioli, au jus - 19½

SEASONAL VEGETARIAN OFFERINGS

optional additional protein options
(add | grilled panela +5 | seared chicken +7 | salmon +10 | prawns +11)

BROCCOLI & AGED CHEDDAR RISOTTO
shallots, confit mushrooms
9 month aged prairie breeze cheddar - 26 (v, gf)

STUFFED ACORN SQUASH
quinoa, apple, walnuts, dried cranberries, sage
garden green herb tahini - 19 (v, gf)

BALSAMIC CAPELLINI
confit mushrooms, heirloom tomatoes
fresh chevre, red chilies, balsamic beurre noir - 27 (v)

BELUGA LENTIL POT PIE
roasted carrots, onion, english peas
celery ribs, charred tomato, butter puff pastry - 24 (v)

AUTUMN DINNER ENTREES

CACCIATORE CHICKEN
sonny's regenerative farm organic sustainable airline chicken breast
sweet pepper, cippolinis, confit mushrooms, olives, tomato ragout
garlic polenta - 33 (gf)

MOROCCAN SALMON
squash, roasted onion, sweet pepper, almonds, golden raisins
chickpeas, couscous, chermoula vinaigrette, citrus salsa - 29

**SONNY'S FARM
SMALL HARVEST BERKSHIRE PORK**
sonny's regenerative farm organic berkshire pork
fontina stuffed boneless chop, crisp red potatoes, haricot verts
lentils, herbed beurre blanc - 35 (gf)

STEAK AU POIVRE
12 oz tri-color peppercorn crusted bistro filet, lyonnaise potatoes
pan seared garlic green beans - 38 (gf)

HAPPY HOUR LIVES

3pm to 5pm mon - fri

FOOD

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

DRINKS

(all day happy hour drinks on monday)

- mid-day cosmo - 7 or milestone margarita - 7
- draft lagers and ales - 2 off
- wines by the glass - 6
- bartender's happy hour
bubbly cocktail - 6

DESSERT

- POT DÈ CREME**
pumpkin custard
chantilly cream - 9
- SNICKERDOODLE CRÈME BRÛLÉE**
cinnamon custard & caramelized sugar - 9
- CHOCOLATE GANACHE CAKE**
R aspberry 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

MILESTONE | DINNER MENU EL DORADO HILLS

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"