

Welcome to The Milton Inn



May 12, 2019

Appetizers

(Please select one)

Baked half pink grapefruit

Topped with honey and brown sugar

Seasonal Berries

Accompanied by homemade biscuits drizzled with honey

Beef Tenderloin Tartare

With anchovy aioli, sriracha, capers, shallot, cornichons, quail egg yolk, smoked sea salt and toasted baguette

Creamed Chipped Beef

Served over homemade biscuits

House Smoked Salmon

With capers, red onion, creamed horseradish, served with pumpernickel and lemon

Raspberry Salad

Mesclun greens tossed in raspberry vinaigrette, with fresh raspberries, walnuts and crumbled bleu cheese

Cream of Crab Soup

Made with a hint of Sherry and Old Bay seasoning

Entrée Selections

(Please select one)

Crabmeat Omelet

Topped with jumbo lump crabmeat served with hash browns

Steak and Eggs

Filet medallions Diane and scrambled eggs with goat cheese and fresh basil served with hash browns

French Toast

Challah dipped in eggs, milk, vanilla and a dash of cinnamon, served with apple wood smoked bacon and seasonal fruit

Eggs Benedict

The Milton Inn's version of this traditional favorite served with hash browns

Crispy Skin Salmon Florentine

Fennel pollen dusted salmon, served with tomato, parmesan and basil risotto, sautéed mushrooms and spinach, with a pernod cream sauce

Southern Style Chicken and Waffles

Fried buttermilk breast of chicken and a cornmeal, cheddar and scallion waffle, accompanied by a choice of Tasso red eye gravy or maple syrup

Wild Mushroom Phyllo

Wild mushrooms, Grana Padano cheese and fresh herbs encased in a delicate phyllo atop sautéed spinach with tomato-red pepper coulis and pesto oil

Dessert

Chef's Holiday Selections

Fifty-two (\$52.00) Dollars per person

Children under 12 ~ Twenty-six (\$26.00) Dollars per person (entrée and dessert only)

Beverages, tax and gratuity no included

No Substitutions please

****No coupons, groupings, charity gift certificates or discounts of any kind are permitted with this menu****

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Holiday Dessert Selections

(please pick one)

Crème Brûlée

*Rich vanilla bean custard topped with caramelized sugar coating
garnished with fresh berries*

Milton Inn House Made Cheesecake

*Delicious classic version of this historic favorite served with a topping of caramelized sugar
and garnished with fresh berries*

Triple Chocolate Mousse

*Dark chocolate fudge cake with triple layers of dark chocolate, milk chocolate,
and white chocolate mousse*

Strawberry Shortcake

Butter pound cake with fresh strawberries and whipped cream

Key Lime Pie

*Creamy key lime pie, focusing on the tart key lime flavor,
served in a graham cracker coconut crust*

Truffle Torte

*Dense, fudgy, flourless chocolate cake enrobed with a silky ganache
and garnished with a truffle*

Macadamia Torte

*Caramel laced chocolate cookie base studded with macadamia nuts covered
with cream cheese mousse, topped with chocolate ganache and macadamia nuts*