



**Brian Boston's Milton Inn**  
**Sweets, Treats and Lil Eats**

**Martini Glass of Snacks**

*Cajun Bar Snacks .....5*

*Assorted Olives....9*

*Mixed Nuts...11*

**Small Plates**

**Hummus with Avocado**

*House Made Hummus, Avocado, Sriracha, served with Pita Chips or Fresh Vegetables....12*

**Fresh Mozzarella Burrata**

*With tomato jam, olive tapenade, and toasted baguette...16*

**Fried Jumbo Shrimp**

*Four Panko Breaded Shrimp, with Cole Slaw, Lemon and choice of Cocktail, Tartar or Remoulade Sauce.....17*

**Korean Barbeque Petite Pork Shanks**

*Served with house made Kimchi...17*

**Poutine**

*Fried potatoes with truffle salt, short rib, cheddar curds, green onions and red wine demi with foie gras butter ...18*

**Beef Tenderloin Tartare**

*With anchovy aioli, sriracha, capers, shallot, cornichons, quail egg yolk, smoked sea salt and toasted baguette...18*

**Chicken Liver Mousse**

*Garnished with onion rings, chopped eggs and toast points...18*

**House Smoked Salmon**

*Capers, red onion, creamed horseradish, served with toasted pumpernickel and lemon.....18*

**Artisan Cheese Plate**

*St. André (French, soft, triple-crème cow's milk cheese), Roquefort (French, semi-hard, sheep's milk bleu cheese) and aged Guinness Cheddar (Irish, semi-hard, cow's milk cheese) with fresh berries and baguette...19*

**Colossal Crab Meat Cocktail**

*With remoulade sauce and lemon .....22*

**Charcuterie Sampler**

*Chef's daily selection of assorted house made charcuterie*

*For one.....21 For two...42*

**Something Sweet**

**Mini Crème Brulee....5**

**Chocolate Truffle Trio**

*Dark Chocolate with brandy, White chocolate with peppermint, Milk chocolate with feuilletine....6*

**Mini Sweet Assortment**

*Macadamia Nut Torte, Tiramisu, Chocolate dipped strawberry....6*

**Deconstructed Make Your Own S'mores for Two**

*Dark chocolate and rum ganache, House made marshmallow, and graham crackers....16*

**\*This Menu Only Available on Jazz Nights\***