



BRUNCH

HOT STARTERS

GRATINÉED RASPBERRY POINT OYSTERS...\$21

duck bacon, garlic & herb buttered breadcrumbs

HONEYNUT SQUASH BISQUE...\$15

brioche croutons, crème fraîche

ONION SOUP GRATINÉE...\$16

classic onion soup, gratineed with baguette, gruyère, reggiano

WILD BURGUNDY SNAILS...\$16

garlic herb butter

MUSSELS...\$20

prince edward island mussels, white wine, saffron, tomato

SAUTÉED SHRIMP AU PASTIS...\$22

tomatoes, pastis pan sauce

SEARED HUDSON VALLEY FOIE GRAS...\$26

honey crisp apple, dried figs

honey brown butter walnuts, aged sherry gastrique

COLD STARTERS

TERRINE OF HUDSON VALLEY FOIE GRAS...\$22

cranberry compote, toasted hazelnuts, grilled baguette

SMOKED SALMON...\$18

crème fraîche, capers, chives, crumbled egg yolk, grilled baguette

STEAK TARTARE...\$28

brioche & quail egg toad in the hole, caviar, sherry vinaigrette

ENDIVE SALAD...\$16

honey crisp apple, honey brown butter walnuts

blue d'auvergne, cider dijon vinaigrette

MESCLUN GREENS SALAD...\$14

reggiano, red wine vinaigrette

CUCUMBER SALAD...\$16

red onion, capers, chives, radish, dill crème fraîche

LITTLE GEM HOUSE SALAD...\$16

tomato, bacon lardon, pickled onion, cucumber, dijon vinaigrette

MAINS

ROASTED KOGINUT SQUASH...\$32

charred napa cabbage, fresh pomegranate
chermoula sauce, dukkah

GRILLED SWORDFISH

"GRENOBLOISE"...\$42

haricots verts, honeynut squash pureé
brioche croutons, citrus & caper brown butter

POACHED EGGS...\$21

applewood smoked bacon, brioche toast
sauce béarnaise, mesclun salad

EGGS ANY STYLE...\$23

applewood smoked bacon, pommes persillade

ROSEDA FARMS NY STRIP 8 OZ...\$48

pommes persillade, sauce béarnaise

THE MILTON INN BURGER...\$28

beef & venison, duck bacon
caramelized onion, gruyère, aioli, potato bun
pommes frites

MISO MARINATED SCALLOPS...\$44

beech & oyster mushrooms
lemongrass beurre blanc, chile ginger vinaigrette

QUICHE LORRAINE...\$21

bacon, gruyère, petite mesclun salad

PAN ROASTED SALMON SALAD...\$36

cucumber, red onion, capers, chives, radish
dill crème fraîche

ROSEDA FARMS BAVETTE STEAK SALAD

6 OZ...\$36

gem lettuce, cherry tomatoes, red onions
bacon lardons, blue d'auvergne
creamy horseradish dressing

OMELETTE...\$21

smoked salmon, sauce béarnaise
mesclun greens salad

BRIOCHE FRENCH TOAST...\$16

apple compote, crème chantilly

SIDES: Pommes Frites...\$8 | Mushrooms...\$8 | Roasted Baby Carrots...\$8 | Applewood Bacon...\$8