



DINNER

HOT STARTERS

GRATINÉED RASPBERRY POINT OYSTERS...\$21
duck bacon, garlic & herb buttered breadcrumbs

WILD BURGUNDY SNAILS...\$16
garlic herb butter

SEARED HUDSON VALLEY FOIE GRAS...\$26
spiced cranberry compote, pistachio

HONEYNUT SQUASH SOUP...\$15
brioche croutons, crème fraîche, chives

ONION SOUP GRATINÉE...\$16
classic onion soup, gratinéed with baguette, gruyère, reggiano

SAUTÉED SHRIMP AU PASTIS...\$22
tomatoes, pastis pan sauce

MUSSELS...\$20
PEI mussels, white wine, saffron, tomato

COLD STARTERS

TERRINE OF CHICKEN LIVER...\$17
port wine geleé, grilled baguette, traditional accoutrement

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
bleu d'auvergne, cider vinaigrette

MESCLUN GREENS SALAD...\$14
reggiano, red wine vinaigrette

CUCUMBER SALAD...\$16
onion, capers, chives, radish, dill crème fraîche

LITTLE GEM HOUSE SALAD...\$16
tomato, bacon lardon, pickled onion, cucumber, dijon vinaigrette

MAINS

GRILLED VENISON LEG...\$42
aligot potatoes, badger flame beets
cipollini onions, rosemary juniper sauce

ROSEDA FARMS NY STRIP 8 OZ...\$48
pommes persillade, sauce béarnaise

CROQUE MONSIEUR...\$22
parisian ham & gruyère sandwich served on
egg-dipped toasted brioche, pommes frites

OMELETTE...\$21
smoked salmon, sauce béarnaise
mesclun greens salad

**GRILLED SWORDFISH
"GRENOBLOISE"...\$42**
haricots verts, honeynut squash pureé
brioche croutons, citrus & caper brown butter

PAN ROASTED SCALLOPS...\$44
beech & oyster mushrooms
chile ginger vinaigrette
miso beurre blanc

THE MILTON INN BURGER...\$28
beef & venison, duck bacon
caramelized onion, gruyère, aioli
potato bun, pommes frites
add seared foie gras...\$15

MUSHROOM PUFF PASTRY TART...\$32
beech & oyster mushrooms, roasted baby carrots
goat cheese fondue

JURGLIELEWICZ FARM DUCK BREAST...\$44
braised napa cabbage, roasted baby carrots
pomegranate gastrique

PAN ROASTED VEAL TENDERLOIN...\$44
sunchoke pureé, roasted cauliflower
button mushrooms, truffle madeira reduction

PAN ROASTED SALMON...\$41
pommes pureé, crispy onion, smoked trout roe
sorrel velouté

SIDES: Mushrooms...\$8 | Pommes Frites...\$8 | Pommes Pureé...\$8 | Roasted Baby Carrots...\$8 | Haricots Verts...\$8