



LUNCH

GETAWAY LUNCH...\$45

Chef's menu of the moment. Two savory courses plus choice of crème brûlée or chocolate mousse.

FIRST COURSE

ENDIVE SALAD

honey crisp apple, honey brown butter walnuts
bleu d'auvergne, cider dijon vinaigrette

MAIN COURSE

MISO MARINATED SCALLOPS

beech & oyster mushrooms, lemongrass beurre blanc
chile ginger vinaigrette

HOT STARTERS

ONION SOUP GRATINÉE...\$16

classic onion soup, gratinéed with baguette, gruyère, reggiano

GRATINÉED RASPBERRY POINT OYSTERS...\$21

duck bacon, garlic & herb buttered breadcrumbs

HONEYNUT SQUASH SOUP...\$15

brioche croutons, crème fraîche, chives

WILD BURGUNDY SNAILS...\$16

garlic herb butter

SAUTÉED SHRIMP AU PASTIS...\$22

tomatoes, pastis pan sauce

MUSSELS...\$20

prince edward island mussels, white wine, saffron, tomato

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

LITTLE GEM HOUSE SALAD...\$16

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

MESCLUN GREENS SALAD...\$14

reggiano, red wine vinaigrette

CUCUMBER SALAD...\$16

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

ENDIVE SALAD...\$16

honey crisp apple, honey brown butter walnuts
bleu d'auvergne, cider dijon vinaigrette

MAINS

ROASTED KOGINUT SQUASH...\$32

charred caraflex cabbage, fresh pomegranate
chermoula sauce, dukkah

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

pommes persillade, sauce bearnaise

JURGLIELEWICZ FARM DUCK BREAST...\$44

roasted baby carrots, grilled scallion
hakurei turnips, hoisin demi-glace, toasted sesame

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

GRILLED SWORDFISH

"GRENOBLOISE"...\$42

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

ROSEDA FARMS BAVETTE STEAK

SALAD...\$34

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

GRILLED VENISON LEG...\$42

aligot potatoes, badger flame beets
cipollini onions, roasted cauliflower
rosemary juniper sauce

OMELETTE...\$21

smoked salmon, sauce béarnaise
mesclun greens salad

CROQUE MONSIEUR...\$22

parisian ham & gruyère sandwich served on
egg-dipped toasted brioche, pommes frites

PAN ROASTED SALMON SALAD...\$36

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

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

