

HAPPY HOUR



HONEYNUT SQUASH SOUP...\$10

brioche croutons, crème fraîche

LITTLE GEM HOUSE SALAD...\$10

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

WILD BURGUNDY SNAILS...\$10

garlic herb butter

PAN ROASTED SALMON SALAD...\$14

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

MUSSELS...\$14

PEI mussels, white wine, saffron, tomato, pommes frites

THE MILTON INN BURGER...\$16

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

BAVETTE STEAK...\$20

pommes frites, garlic herb butter

Martinis & Manhattans (with select spirits)...\$6

Touraine Sauvignon Blanc, Domaine Bellevue 2022...\$6

Côtes-du-Rhône Rouge, La Chaussynette 2022...\$6

Cremant d'Alsace, Willm NV...\$6

Amstel Light Lager (3.5%) Amsterdam...\$5

Tony Foreman · Restaurateur
Christopher Scanga · Chef/Owner

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