

COCKTAILS

“CASABLANCA”

“I think this is the beginning of a beautiful friendship”

- Humphrey Bogart, Casablanca 1942

Song of Sufax

very cold vodka, ras el hanout, white vermouth, salers aperitif, orange bitters

Zoco Chico

labneh-washed local gin, tonic

A Friendship Treaty

turmeric-infused tequila, szechuan amaro, lemon, honey, ginger beer

La Belle Aurore

local gin, lillet rose, pomegranate, rose, lemon, eggwhite, prosecco

Usual Suspects

doctor bird jamaican rum, tempus fugit moka, angostura, smoked to order

The Vandal King

sesame-washed epoch rye, date, angostura

Liz Taylor

vanilla infused blanc vermouth, epoch rye, eggwhite

Citizen of the World (zero proof)

mint verbena tea, lemon, honey, ginger beer

As Time Goes By (zero proof)

seedlip grove, pomegranate, lime, honey, tonic

BIERES

Kronenberg Blanc 5.5% France

Duvel Strong Blond 8.5% Belgium

d’Achouffe “Houblon” IPA/Triple 9.00% Belgium

Bitburger (Non-Alcoholic) Germany

15

14

15

16

18

17

15

11

10

7.5

15

10

7



TAVERN MENU

WINES BY THE GLASS

<i>sparkling</i>	6oz
Prosecco, Zardetto Brut NV <i>(Glera)</i>	11
Crémant de Limoux, Michèle Capdepon Brut NV <i>(Chardonnay, Chenin Blanc, Pinot Noir)</i>	12
Crémant de Limoux, Maison Antech “Émotion” Brut Rosé 2022 <i>(Chardonnay, Chenin Blanc, Mauzac, Pinot Noir)</i>	16
Champagne, Laurent-Perrier “La Cuvée” Brut NV <i>(Chardonnay, Pinot Noir, Pinot Meunier)</i>	29
<i>white & rosé</i>	
Corbières Rosé, Domaine de Fontsaïnte “Gris de Gris” 2024 <i>(Grenache Gris, Carignan, Mourvèdre)</i>	13
Field White, Hermann J. Wiemer, NV <i>(Grüner Veltliner, Riesling, Chardonnay)</i>	12
Côtes-du-Rhône, Domaine Les Aphillanthes “Clémentia” 2022 <i>(Clairette, Roussane, Viognier)</i>	14
Chardonnay, Terlan 2023	16
Côtes de Bordeaux, Château Puygueraud 2021 <i>(Sauvignon Blanc, Sauvignon Gris)</i>	16
Saint-Veran, Domaine de Fussiacus 2023 <i>(Chardonnay)</i>	18
Pouilly-Fumé, Kévin et Karine Lauverjat 2023 <i>(Sauvignon Blanc)</i>	19
<i>red</i>	6oz
Côtes-du-Rhône Villages, Mas de Boislauzon “Cuvée de Louis” 2022 <i>(Grenache, Syrah, Mourvèdre)</i>	13
Viña Alberdi, La Rioja Alta 2019 <i>(Tempranillo)</i>	15
Juliéna, Domaine des Chers 2023 <i>(Gamay)</i>	15
Coteaux Bourignons, Louis Latour “Les Pierres Dorées” 2021 <i>(Pinot Noir)</i>	16
Saint-Émilion Grand Cru, Château Moulin du Cadet 2021 <i>(Merlot)</i>	23

THE MILTON INN TAVERN MENU

ONION SOUP GRATINEE		\$16
MUSHROOM SOUP <i>brioche crouton, rosemary oil</i>		\$15
CHICKEN LIVER TERRINE <i>whole grain mustard, pickled spring vegetables, grilled baguette</i>		\$17
GRATINEED OYSTERS <i>duck bacon, garlic & herb buttered bread crumbs</i>		\$21
SAUTÉED SHRIMP AU PASTIS <i>cherry tomatoes, pastis pan sauce</i>		\$22
WILD BURGUNDY SNAILS <i>garlic herb butter</i>		\$16
STEAK TARTARE <i>brioche & quail egg toad in the hole, caviar, aged sherry vinaigrette</i>		\$28
LITTLE GEM HOUSE SALAD <i>tomato, bacon lardons, cucumber, pickled onion, dijon vinaigrette</i>		\$16
MESCLUN GREENS SALAD <i>reggiano, red wine shallot vinaigrette</i>		\$14
STEAK AU POIVRE <i>peppercorn crusted bavette steak, asparagus, cognac pan sauce</i>		\$38
DUCK LEG CONFIT <i>pommes sarladaises, Madeira reduction</i>		\$36
ROASTED LABELLE PATRIMOINE CHICKEN BREAST <i>pommes purée, roasted baby carrots, confit garlic, dijon chicken jus</i>		\$34
GRILLED BUTTERFLIED BRANZINO <i>roasted broccolini, golden raisins, capers, charred ramp pistou</i>		\$34
TMI TAVERN BURGER <i>Roseda farms dry aged beef, caramelized onions, duck bacon, raclette, garlic aioli</i>		\$28
RAREBIT <i>toasted palladin, English cheddar, Worcestershire, Fullers ESB, mesclun greens salad</i>		\$25
POTATO GNOCCHI <i>roasted mushrooms, parmigiano reggiano, goat cheese fonduta</i>		\$28
SIDES \$11 FRITES, MUSHROOMS, ASPARAGUS, POMMES PURÉE		

A GRATUITY OF 20% IS APPLIED TO PARTIES LARGER THAN SIX

Tony Foreman · Restaurateur | Christopher Scanga · Chef / Owner