

/ STARTERS /

: NIBBLE :

ARTISINAL CHEESE & CHARCUTERIE BOARD 32

curated selection of cheeses & meats, milton's pickled veggies, jam, lavash

BREAD & BUTTER 5 half loaf | 10 full loaf

theo's brothers rosemary sourdough, salted sorghum butter

PIQUILLO PEPPER CRAB BISQUE 11

bluefin crab, sherry, cream, chives

DEVILED EGGS 12

pickled green tomato chow chow, crispy ham, espelette

MILTON'S SIGNATURE PIMENTO CHEESE 14

peppadew peppers, poblano peppers, carrot, celery, lavash

FRIED GREEN TOMATOES 15

chive-spiked goat cheese, herb pesto, apricot chow chow

SWEET POTATO SHRIMP FRITTERS 12

sweet chili sauce

BLACKEYE PEA HUMMUS 13

milton's acre crudite, lavash

JUMBO LUMP CRAB CAKE 18

citrus beurre blanc, fennel salad

: GARDEN :

MILTON'S CAESAR 12

romaine hearts, parmesan, sourdough croutons, classic caesar (MGP)

BABY ICEBERG WEDGE 12

heirloom tomatoes, cucumber, applewood smoked bacon, pickled red onion, herb buttermilk ranch, asher blue cheese (GF)

WARM SPINACH & BEET SALAD 13

roasted beets, goat cheese, shaved fennel, oranges, pistachio, white balsamic vinaigrette (GF)

WINTER HARVEST SALAD 14

tuscan kale, roasted delicata squash, seasonal winter fruit, asher blue cheese, candied pecans, maple-sherry vinaigrette (GF)

ADD TO YOUR SALAD

grilled chicken 8 | grilled shrimp 10 | grilled salmon 12

/ ENTRÉE PLATES /

: MAINS :

SOUTHERN FRIED CHICKEN BREAST 25

buttermilk mashed potatoes, green beans, andouille red eye gravy

ROASTED DELICATA SQUASH FARRO 'RISOTTO' 24

farro, maitake mushrooms, leeks, vidalia onion soubise, tuscan kale (V)

SHRIMP & GRITS 27

red & yellow bell peppers, smoked bacon, scallions, tomatoes, crab velouté, stone-ground grits (GF)

TROUT 30

roasted hakurei turnips, rainbow chard, sunchoke purée, almond brown butter (GF)

GRILLED AIRLINE CHICKEN 28

sea island red peas, grilled mushrooms, celeriac purée, salsa verde (GF)

BLACKENED SALMON 30

pimento cheese grits, garlic spinach, citrus-basil beurre blanc (GF)

PAPPARDELLE BOLOGNESE 26

rich meat bolognese, san marzano tomato, pappardelle, house ricotta

GRILLED PORK CHOP 36

12oz sugarcane-glazed bone-in pork chop, winter root vegetable hash, cipollini onions, smoked ham hock jus (GF)

MILTON'S CLASSIC MEATLOAF 28

ground veal, pork, beef & bacon meatloaf, gouda mashed potatoes, green beans, tangy glaze

BRAISED SHORT RIB POT ROAST 38

roasted carrots, celery root purée, apple horseradish slaw (GF)



Original Sketch of the Broadwell House. Now Milton's Cuisine & Cocktails

Hand Carved
In House



8oz	FILET MIGNON	54
14oz	DELMONICO RIBEYE	58
14oz	NY STRIP STEAK	56

Add Crab Cake Oscar 22

Sauces & Butters

5 EACH

Red Wine Veal Jus

Bearnaise

Truffle Compound Butter

Pink Peppercorn Horseradish

/ SIDES TO SHARE /

10 EACH

BUTTERMILK MASHED POTATOES

SALT ROASTED POTATO

applewood smoked bacon, sharp cheddar, sour cream, whipped butter

SMOKED GOUDA MAC N' CHEESE

apple bacon, chives

CHEF'S GARDEN VEGETABLES

CRISPY BRUSSELS SPROUTS

granny smith apples, apple cider gastrique

LOCAL GOURMET MUSHROOMS

sherry, thyme

WINTER ROOT VEGETABLE HASH

Milton's
CUISINE & COCKTAILS

Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

(GF) gluten friendly

(MGP) modified gluten friendly

(V) vegetarian