



MAINS

SWEET & SAVORY

CINNAMON ROLL FRENCH TOAST 14
spiced syrup, buttermilk icing, cinnamon sugar,
with applewood bacon or sausage

LEMON BLUEBERRY PANCAKES 14
(2) lemon pancakes, blueberry syrup, fresh blueberries,
with applewood bacon or sausage



MILTON'S BENEDICTS

poached eggs, english muffin, hollandaise, garden greens,
choice of brunch potatoes or grits
(grit options: creamy original, pimento cheese or cheddar)

GOAT CHEESE STUFFED FRIED GREEN TOMATOES 15
BUCKBOARD BACON 16

MILTON'S OMELETTE'S

served with garden greens, choice of brunch potatoes or grits
(grit options: creamy original, pimento cheese or cheddar)

THE FARMER 17

red & yellow bell peppers, tomatoes, benton's bacon, cheddar cheese

THE GARDEN 16

trio of chef's garden veggies, goat cheese



SOUTHERN & SUCH

AVOCADO TOAST 17

rosemary sourdough, sunny side farm eggs, tomato,
pickled red onion, piperade, garden greens

CHICKEN BISCUITS 17

southern fried chicken, cathead biscuit,
hot honey, choice of creamy grits or brunch potatoes

FARMHOUSE SCRAMBLE 15

scrambled farm eggs, garden greens, with applewood
bacon or sausage, choice of creamy grits or brunch potatoes

BISCUITS & RED EYE GRAVY 16

(2) cathead biscuits, milton's signature red eye gravy,
scrambled farm eggs

STEAK & EGGS BOWL 25

6 oz. bistro steak, potatoes, onion, piperade,
red wine jus, scrambled farm eggs

BRUNCH STYLE SHRIMP & GRITS 21

red & yellow bell peppers, smoked bacon, mushrooms,
scallions, tomatoes, lemon butter sauce,
cheddar stone-ground grits, poached egg GF

BLACKENED SALMON 20

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

THE 3B'S = BREAKFAST BROADWELL BURGER 19

double steak patties, steak jus, fried egg, white cheddar, tomato,
shredded romaine, dill pickle mayo, brioche bun add bacon +2

PICKLED-BRINED CRISPY CHICKEN SANDWICH 17

pickle juice brined, shredded romaine, dill pickle mayo,
brioche bun *TRY IT NASHVILLE HOT* add bacon +2

Cheers!

WITHOUT BOOZE.
IT'S JUST BREAKFAST

MILTON'S SIGNATURE

BLOODY MARY 12

milton's acre fresh veggie infused vodka,
house-made bloody mary mix

FREIXENET MIMOSA 8 single | 28 carafe
champagne, orange juice

MIMOSA FLIGHT 28

BELLINI 8 single | 28 carafe
champagne, peach purée

HAIR OF THE HOG 12
bacon infused bourbon,
maple syrup, bitters, king cube,

BEGINNINGS

BISCUITS & MUFFINS 8
salted sorghum butter

PIQUILLO PEPPER CRAB BISQUE 11
bluefin crab, sherry, cream, chives GF

DEVILED FARM EGGS 12
pickled green tomato chow chow,
crispy ham, espelette GF

SWEET POTATO SHRIMP FRITTERS 12
sweet chili sauce GF

FRIED GREEN TOMATOES 15
chive-spiked goat cheese, herb pesto,
apricot chow chow

BABY ICEBERG WEDGE 12
heirloom tomatoes, cucumber,
applewood smoked bacon,
pickled red onion, herb buttermilk ranch,
asher blue cheese GF

MILTON'S CAESAR SALAD 12
romaine hearts, parmesan
crisp, fried croutons, classic ceasar

GEORGIA LETTUCES SALAD
georgia lettuces, seasonal fruit, shaved fennel,
candied pecans, thomasville tomme, wildflower
honey-creole vinaigrette 15 GF

ADD TO YOUR SALAD

grilled shrimp 10

grilled chicken 8

grilled salmon 12



EXECUTIVE CHEF KIRSTEN WABSIS



*ORIGINAL SKETCH OF THE BROADWELL HOUSE.
NOW MILTON'S CUISINE & COCKTAILS*

The site of Milton's Cuisine & Cocktails consists of two historic buildings. One being Mr. John Broadwell's home circa 1860. The house was saved and relocated to our current location from just down the road. Our bar area was a house built in the 1930's and was referred to as "The Old Homeplace". In 2006 the restaurant was carefully crafted to uphold the unique history in which it's known for.