

OUR FARM TO YOUR FORK



## BEGINNINGS

### PIQUILLO PEPPER CRAB BISQUE

bluefin crab, sherry, cream, chives 11 *GF*

### DEVILED EGGS

pickled green tomato chow chow,  
crispy ham, espelette 12 *GF*

### MILTON'S SIGNATURE PIMENTO CHEESE

peppadew peppers, poblano peppers,  
carrot, celery, lavash 14

### FRIED GREEN TOMATOES

chive-spiked goat cheese, herb pesto,  
peach chow chow 14

### BLACKEYE PEA HUMMUS

milton's acre crudite, lavash 13

### ARTISINAL CHEESE & CHARCUTERIE BOARD

curated selection of cheeses & meats,  
milton's pickled veggies, jam, lavash 32



## GARDEN

### MILTON'S CAESAR

romaine hearts, parmesan, sourdough croutons,  
classic caesar 12 *MGF*

### BABY ICEBERG WEDGES

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

### BEET SALAD

roasted beets, spinach, goat cheese, shaved fennel,  
oranges, pistachio, white balsamic vinaigrette 13 *GF*

### ROASTED CHICKEN COBB

chicken, blue cheese crumbles, deviled egg,  
heirloom tomato, pickled red onion,  
candied pecans, avocado,  
dijon mustard vinaigrette 17 *GF*

### 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

.....  
*Neighborhood Charm,  
Chef-Driven Flavor*  
.....

SPRING | SUMMER

EXECUTIVE CHEF KIRSTEN WABSIS

## HANDHELDS

ALL HANDHELDS COME WITH CHOICE OF ONE SIDE

### BLACKENED SALMON SANDWICH 19

blackened salmon, fried green tomato, arugula, citrus aioli, toasted ciabatta

### THE BROADWELL BURGER 19

double steak patties, steak jus, white cheddar, tomatoes, shredded romaine,  
dill pickle mayo, brioche bun | *add bacon 2*

### PICKLE-BRINED CRISPY CHICKEN SANDWICH 14

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

### TURKEY CIABATTA BLT 15

shaved turkey, lettuce, tomato, bacon, smoked gouda cheese, roasted jalapeño aioli

## SIDES

SEASONED FRENCH FRIES • SIDE SALAD • GREEN BEANS  
TOMATO CUCUMBER SALAD • MASHED POTATOES

## ENTREES

### FARRO & ARUGULA SALAD BOWL 14

citrus vinaigrette, green apple, candied pecans, thomasville tomme cheese

### SOUTHERN FRIED CHICKEN BREAST 20

buttermilk mashed potatoes, green beans, andouille red eye gravy

### SHRIMP & GRITS 20

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

### BLACKENED SALMON 20

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

*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*

*MGF* | *modified gluten friendly*

*V* | *vegetarian*