

Neighborhood Charm,
Chef-Driven Flavor

SPRING | SUMMER

OUR FARM TO YOUR FORK



EXECUTIVE CHEF KIRSTEN WABBS

ARTISINAL CHEESE & CHARCUTERIE BOARD
curated selection of cheeses & meats,
milton's pickled veggies, jam, lavash 32

BREAD & BUTTER
theo's brothers rosemary sourdough,
salted sorghum butter
5 half loaf | 10 full loaf

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

BEGINNINGS

DEVEILED 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, apricot chow chow 15

SWEET POTATO SHRIMP FRITTERS
sweet chili sauce 12 GF

BLACKEYE PEA HUMMUS
milton's acre crudite, lavash 13

JUMBO LUMP CRAB CAKE
citrus beurre blanc, fennel salad 18

MAINS

- SOUTHERN FRIED CHICKEN BREAST** buttermilk mashed potatoes, green beans, andouille red eye gravy 25
- FARRO "RISOTTO" & GARDEN VEGETABLES** creamy farro, asparagus, sweet peas, roasted radishes, goat cheese, fresh herbs 22
- SHRIMP & GRITS** red & yellow bell peppers, smoked bacon, mushrooms, scallions, tomatoes, crab velouté, stone-ground grits 27 GF
- PAN-SEARED TROUT** baby corn succotash, smoked bacon, corn purée, chives 30
- GRILLED AIRLINE CHICKEN** sea island red peas, grilled mushrooms, charred summer squash, salsa verde 28
- BLACKENED SALMON** pimento cheese grits, garlic spinach, citrus-basil beurre blanc 30 GF
- PAPPARDELLE BOLOGNESE** rich meat bolognese, san marzano tomato, house ricotta 26
- SUGARCANE-GLAZED BONE-IN PORK CHOP** tomatoes & sweet corn, creamy stone-ground grits, mustard-cane vinegar jus 36 GF
- MILTON'S CLASSIC MEATLOAF** ground veal, pork, beef & bacon meatloaf, gouda mashed potatoes, green beans, tangy glaze 28
- BRAISED SHORT RIB POT ROAST** roasted carrots, celery root purée, apple-horseradish slaw 38 GF



GARDEN

MILTON'S CAESAR
romaine hearts, parmesan, sourdough
croutons, classic caesar 12 MGF

BABY ICEBERG WEDGE
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

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

MILTON'S

PRIME STEAKS

*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
Bernaïse
Truffle Compound Butter
Pink Peppercorn Horseradish

SIDES

10 each

BUTTERMILK MASHED POTATOES GF

SALT ROASTED POTATO
applewood-smoked bacon,
sharp cheddar, sour cream,
whipped butter GF

SMOKED GOUDA MAC & CHEESE
apple bacon, chives

SUMMER SUCCOTASH
sweet corn, blistered tomatoes,
peppers, scallions, herbs GF

CHEF'S GARDEN VEGETABLES GF

LOCAL GOURMET MUSHROOMS
sherry, thyme GF

GRILLED SUMMER SQUASH
charred squash, olive oil,
lemon, sea salt GF

GF | gluten friendly
MGF | modified gluten friendly
V | vegetarian



*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.