

BRUNCH PLATED MENU | \$45 PER PERSON | SAT & SUN 11AM-3PM
MENU INCLUDES SOFT DRINKS (soda products, lemonade and tea only)

+++ STARTER +++

BISCUITS & MUFFINS

+++ FIRST COURSE +++

CHOPPED WEDGE SALAD

heirloom garden tomatoes, applewood bacon, julienne radish,
pickled red onion, avocado buttermilk ranch, everything bagel spice

CAESAR SALAD

romaine hearts, parmigiano reggiano, sourdough croutons, classic caesar dressing

+++ SECOND COURSE +++

BISCUITS & GRAVY

served with side of scrambled farm eggs

FRENCH TOAST

maple syrup, scrambled farm eggs, with applewood bacon or sausage

QUICHE

chicken & sausage, spinach & mushroom, served with potatoes

PICKLE FRIED CHICKEN SANDWICH

pickle juice brined, shredded cheese, dill pickle mayo, brioche bun

ROASTED SALMON COBB SALAD

salmon, blue cheese crumbles, deviled egg, heirloom tomato, pickled red onion,
candied pecans, avocado, dijon mustard vinaigrette

DESSERT OFFERINGS

SIGNATURE CARROT CAKE

CHOCOLATE CAKE



Milton's