

LUNCH PLATED MENU | \$35 PER PERSON | MON - thru - FRI
MENU INCLUDES SOFT DRINKS (soda products, lemonade and tea only)

+ + + FIRST COURSE + + +

- SELECT TWO -

CRAB BISQUE

bluefin crab, sherry, chives

CHOPPED WEDGE SALAD

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

CAESAR SALAD

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

+ + + SECOND COURSE + + +

- SELECT THREE -

ROASTED SALMON COBB SALAD

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

FRIED CHICKEN SANDWICH

fried chicken breast, shredded romaine, dill pickle mayo, brioche bun, served with french fries

SHRIMP & GRITS

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

PRIME BOLOGNESE

prime meat, san marzano tomato, pappardelle pasta, house ricotta

DESSERT OFFERINGS

\$5 PER PERSON

SIGNATURE CARROT CAKE

CHOCOLATE CAKE



Milton's