

THE MILTON INN

Auberge de Chasse

GARDE MANGER

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| Foie Gras à la Mode des Landes | \$24 | <i>foie gras terrine, cherry confiture, grilled baguette</i> |
| Jambon de Bayonne | \$18 | <i>cornichon, pickled onion, whole grain mustard, grilled baguette</i> |
| Pâté en Croûte | \$18 | <i>venison & pork pâté in pastry, pickled shallots, mustard seed "caviar," dijon vinaigrette</i> |
| Steak Tartare | \$26 | <i>brioche & quail egg toad in the hole, ossetra caviar, aged sherry vinaigrette</i> |
| Saumon Salé | \$16 | <i>beetroot & gin botanical cured salmon, cucumber, orange, brioche crouton dill crème fraîche</i> |

CHAUD

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| Foie Gras Poêlé | \$25 | <i>seared foie gras, peach compote, hazelnut, game bird reduction</i> |
| Soupe à l'Oignon Gratinée | \$16 | <i>Louis' famous onion soup</i> |
| Velouté de Poivron | \$16 | <i>local sweet pepper & tomato soup, brioche crouton</i> |
| Escargots | \$16 | <i>wild burgundy snails, garlic herb butter</i> |
| Huîtres Gratinées | \$19 | <i>Sweet Jesus oysters gratinéed with duck bacon, garlic herb butter, brioche bread crumb</i> |
| Beignets des Fleurs de Courgettes | \$18 | <i>crispy zucchini flowers, goat cheese mousse, almond pistou</i> |

SALADES

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| Salade de Chou Frisé | \$15 | <i>kale, local plums, chèvre, pickled onion, marcona almonds, champagne vinaigrette</i> |
| Salade Verte | \$13 | <i>baby lettuces, reggiano, red wine vinaigrette</i> |
| Salade de Concombre | \$15 | <i>cucumber, red onion, capers, chives, radish, dill crème fraîche</i> |
| Salade Maison | \$15 | <i>gem lettuce, tomato, bacon lardon, pickled onion, cucumber, dijon vinaigrette</i> |
| Salade d'Endives | \$15 | <i>belgian endives, apples, bleu d'Auvergne, hazelnuts, beets, frisée, aged sherry vinaigrette</i> |

add salmon \$15 | add shrimp \$20 | add chicken breast \$13 | add scallops \$24 | add 4oz filet mignon \$30

PLATS PRINCIPAUX

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| Pain Perdue | \$16 | <i>brioche french toast, market fruit compote, crème chantilly</i> |
| Oeufs Poché | \$18 | <i>poached eggs, ventrèche, rosemary english muffin, sauce béarnaise</i> |
| Oeufs sur la Plat | \$20 | <i>eggs any style, applewood smoked bacon, pommes persillade</i> |
| Quiche Lorraine | \$18 | <i>bacon, gruyère, petite salade verte</i> |
| Omelette | \$18 | <i>champignons, goat cheese, petite salade verte</i> |
| La Croque de la Reine | \$29 | <i>mandarin ham & gruyere sandwich, sunny up egg, black truffle bechamel pommes frites</i> |
| Poulet Grillé | \$32 | <i>grilled chicken breast, pommes dauphinoises, snap peas, game bird reduction</i> |
| Coquilles Saint-Jacques Rôties | \$42 | <i>pan roasted scallops, shishito peppers, local sweet corn soubise</i> |
| Filet Mignon Grillé | \$52 | <i>8oz beef tenderloin, brioche crouton, poached egg, sauce béarnaise</i> |
| Saumon Rôti | \$36 | <i>pan roasted salmon, onion beignets, sorrel sauce</i> |
| Crevettes Grillées | \$38 | <i>grilled shrimp, piperade basquaise, marcona almond</i> |
| Steak Frites | \$42 | <i>8oz NY strip, pommes frites, beurre maître d'hôtel</i> |
| Gratin de Courgettes | \$26 | <i>zucchini & yukon gold potato gratin, champignons, baby carrots, snap peas, almond pistou</i> |
| Moules Frites | \$24 | <i>sautéed mussels with white wine, saffron & tomato, pommes frites</i> |
| Le Burger Chasseur | \$24 | <i>venison burger, duck bacon, gruyère, caramelized onion, duck fat brioche, aioli pommes frites</i> |

SUPPLÉMENTS

Pommes Frites \$8 | Applewood Smoked Bacon \$8 | Pork & Venison Sausage \$8 | Haricots Verts Amandine \$8 | Champignons \$8

A Gratuity of 20% is applied to parties larger than six

Cindy Wolf & Tony Foreman · Restaurateurs | Christopher Scanga · Chef / Owner