

GETAWAY LUNCH...\$45

Chef's menu of the moment. Two savory courses plus choice of crème brûlée or chocolate mousse.

FIRST COURSE

CARROT SOUP

vadouvan, brioche croutons, chives

MAIN COURSE

BRAISED VEAL BREAST

pommes pureé, english peas, veal jus finished with garlic herb butter

HOT STARTERS

SAUTÉED GARLIC SHRIMP...\$22

tomatoes, pastis pan sauce

WILD BURGUNDY SNAILS...\$16

garlic herb butter

CARROT SOUP...\$15

vadouvan, brioche croutons, chives

ONION SOUP GRATINÉE...\$16

classic onion soup, gratineed with baguette, gruyère, reggiano

GRATINEÈD QUEEN'S CUP OYSTERS...\$20

duck bacon, garlic & herb buttered breadcrumbs

CRISPY SOFTSHELL CRAB...\$26

karma farm carrot & cabbage slaw, charred lemon, old bay aioli

SEARED HUDSON VALLEY FOIE GRAS...\$26

tart cherry relish, brioche toast
toasted hazelnuts, game bird reduction

COLD STARTERS

PÂTÉ EN CROÛTE...\$21

venison & pork pâté in pastry, pickled shallots, dijon vinaigrette

SMOKED SALMON...\$18

crème fraîche, capers, chives, crumbled egg yolk, grilled baguette

STEAK TARTARE...\$28

brioche & quail egg toad in the hole, caviar, sherry vinaigrette

LITTLE GEM HOUSE SALAD...\$16

tomato, bacon lardon, pickled onion, cucumber, dijon vinaigrette

MESCLUN GREENS SALAD...\$14

reggiano, red wine vinaigrette

CUCUMBER SALAD...\$16

red onion, capers, chives, radish, dill crème fraîche

BELGIAN ENDIVE SALAD...\$15

orange supremes, radishes, pistachios, fresh goat's cheese
citrus vinaigrette

MAINS

GRILLED VENISON LEG...\$44

pommes dauphinoise, haricots verts
rosemary juniper sauce

ROSEDA FARMS NY STRIP 8 OZ...\$48

pommes persillade, sauce bearnaise

GRILLED HARISSA SPICED BRANZINO...\$41

saffron basmati rice, cherry tomatoes, sauce verte

GRILLED LABELLE PATRIMOINE CHICKEN BREAST SALAD...\$26

frisée, baby carrots, pistachio, goat's cheese
citrus dijon vinaigrette

ROSEDA FARMS BAVETTE STEAK SALAD...\$34

gem lettuce, cherry tomatoes, red onions
bacon lardons, blue d'auvergne,
creamy horseradish dressing

ROASTED 1/2 LABELLE PATRIMOINE CHICKEN...\$44

pommes pureé, roasted baby carrots
madeira sauce

PAN ROASTED SALMON SALAD...\$36

cucumber, red onion, capers, chives, radish,
dill crème fraîche

JURGIELEWICZ FARM DUCK BREAST...\$41

beetroot, grilled napa cabbage
sesame orange sauce

MUSHROOM PUFF PASTRY TART...\$32

beech & oyster mushrooms, roasted baby carrots
caramelized onions, goat cheese fondue

SIDES: Roasted Mushrooms...\$8 | Pommes Frites...\$8 | Pommes Pureé...\$8 | Haricots Verts...\$8 | Roasted Baby Carrots...\$8

SANDWICHES & LIGHTER FARE

THE MILTON INN BURGER...\$28

beef and venison, smoky duck bacon, caramelized onion, gruyère
aioli, potato bun, pommes frites

MOULES FRITES...\$28

prince edward island mussels, white wine, saffron
tomato, pommes frites

CROQUE MONSIEUR...\$21

pommes frites

CRISPY CHICKEN SANDWICH...\$25

vadouvan, pickled cucumber, espelette honey, dill crème fraîche,
potato bun, pommes frites

LOBSTER OMELETTE...\$32

butter poached lobster, sauce béarnaise, mesclun greens salad

OMELETTE...\$21

champignons, goat cheese, mesclun greens salad