

# MILKSTOP

café cocktails

LAGRANGE

## NOON BOOZE FAVORITES

GINGER LEMON SPARKLE <i>sparkling wine, ginger, lemon</i>	SETTLE DOWN <i>bourbon, ginger, lemonade, aperol</i>	WEST END CUBA LIBRE <i>cola, rum, vanilla, orange</i>	MILKSTOP BLOODY MARY
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## — SANDWICHES —

*served with fries or chips, add bacon or cage free egg \$3 each*

SHAVED PRIME RIB 20  
*horseradish cream, rye onion marmalade, demi, rustic roll, jus*

ABLTA CLUB—”A’s” ARE FOR AVOCADO & APRICOT 16  
*multigrain toast, dukes’ mayo*

FRENCH ONION GRILLED CHEESE 16  
*rye onion marmalade, demi-glace, gruyere on grilled tartine bread*

MILKSTOP “FLAT” OR “FAT” CHEESEBURGER 18.5  
‘flat’- 2 griddled patties, ‘fat’- 1/2 lb grilled  
*american, lettuce, tomato, red onion, milkstop dressing, mustard, pickles*

MILKSTOP TURKEY BURGER Choose your style 18.5  
*Olive You style: Kalamata Olives, Swiss, Granch, Lettuce, & tomato*  
*Teriyaki Style: grilled pineapple, red onion, teriyaki sauce, avocado dressing, greens*

FAIR- AND- SQUARE PATTY MELT 18.5  
*1/2 lb, grilled marble rye, fontina, grilled onion, milkstop dressing*

YELLOW LAKE PERCH MEUNIERE & ‘ CHIPS ’ 18  
*house made sauce ravigote, pickle chips, brioche bun, malt vinegar*

MILKSTOP MEATBALL 16  
*house made meatballs in sugo on garlic baguette with fontina cheese*

GRILLED CHICKEN BREAST PESTO 18  
*bacon, fontina cheese, lettuce, tomato, mayo, ciabatta*

GREEN DIVA CRUNCH 15  
*cucumber, lettuce, avocado, hard cooked egg, lime dressing, mayo, multigrain*

## — NOT SANDWICHES —

Q’S NACHOS 17  
*grilled chicken, queso blanco, grilled jalapeno, cotija, pico de gallo*

A “NICE DISH OF PASTA” 19  
*spaghettini pasta, 4-hour pomodoro, pecorino, fresh basil ( add meatballs +5 )*

CHRIS AND MARY’S QUICHE OF THE DAY 14  
*ask your server, comes with fresh fruit or side salad*

CRAB CAKE EGG ROLL 19  
*orange tarragon aioli, creamy sriracha slaw*

TODAY’S SOUP 6  
PRIME RIB FRENCH ONION SOUP 9

**Gluten Free Bread available for an extra charge**  
**THERE IS A SPLIT PLATE CHARGE OF \$3**  
**BECAUSE EXTRA INGREDIENTS ARE ADDED**

# LUNCH

## — SALADS —

*(Add Chicken or Shrimp to any salad +\$7)*

CHAR GRILLED ICEBERG WEDGE 18  
*blue cheese dressing, thick pepper bacon, oven dried tomato, red onion*

STONE AVE CHILLED CHICKEN AVOCADO COBB gf 19  
*greens, tomatoes, bacon, scallions, corn, chopped egg, granch dressing*

SHICHIMI CRUSTED SEARED AHI TUNA gf 19  
*greens, cashews, scallion, tomato, watermelon radish, miso dressing*

CHICKEN TORTILLA SALAD gf 19  
*greens, cabbage, grilled chicken, sweet corn, tomatoes, scallions, olives, cheddar cheese, avocado lime dressing, tortilla strips, fire honey drizzle*

SHARON’S NOT SO GUILTY PLEASURE gf 18  
*quinoa, baby kale, apple, dates, cotija, almond , lemon EVOO vin*

MILKSTOP CHICKEN CAESAR SALAD 19  
*romaine, chicken, shaved parmesan, sourdough croutons, lime, caesar dressing*

## SIDES

BEER BATTERED ONION RINGS 8

FRENCH FRIES 7

SIDE SALAD OR FRESH FRUIT 6

CREAMY SRIRACHA SLAW 4

## — FOUNTAIN —

MALTS SHAKES  
EGG CREAM  
HOT CHOCOLATE FLOAT

-8-

## — DESSERTS —

BAKED LEMON PUDDING  
*fresh berries* 9

CHOCOLATE WHOOPIE PIES  
*chocolate espresso sauce* 9

STRAWBERRY MANGO SPLIT SUNDAE  
*strawberry gelato, mangos, strawberry sauce, whipped cream* 9

SORBET OF THE DAY gf 7

PLEASE INFORM YOUR SERVER OF ANY DIETARY ALLERGIES. WE ARE HAPPY TO OMIT INGREDIENTS TO