

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 ’ 18.5
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 18.5
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 18
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 10

THERE IS A SPLIT PLATE CHARGE OF \$3
BECAUSE EXTRA INGREDIENTS ARE ADDED

all checks include a 3% service charge

“gf” denotes a gluten free item- gluten free bread available for extra \$

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 —

CHOCOLATE CROISSANT
BAHIMIAN RUM BREAD PUDDING
grand marnier crème anglaise 9

REEESE’S PEANUTBUTTER COOKIE S’MORE
chocolate sauce 9

APPLE TURNOVER ALA MODE
caramel 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 MAKE DISHES MORE ALLERGY FRIENDLY