

MILKSTOP

café cocktails

LAGRANGE

NITE BOOZE FAVORITES

BLACKBERRY SMASH

HEMINGWAY DAIQUIRI

SMOKED OLD FASHIONED

DINNER

— AUTUMN —

— SMALL PLATES —

BANGERS AND MASH 18

traditional pork sausages, rich onion gravy, mashed yukon golds

SPICY GOAT CHEESE TOMATO FONDUTA 16

calabrian chili, peppered crostini

ASIAGO ARANCINI IN BUTTERNUT SQUASH PUREE 14

crispy arborio rice, brown butter sage cream, shaved pecorino romano

LOBSTER SHRIMP AND CRAB COCKTAIL 19

avocado, green onion, watermelon radish, red pepper and dijon coulis gf

PATE DU JOUR 16

always house made, served with dijon coulis and accompaniments

FILET MIGNON BROCHETTE 19

onion cherry agrodolce, marinated tomato, milkstop steak sauce, greens gf

Q'S NACHOS 16

queso blanco, grilled chicken, pico de gallo, cotija cheese, grilled jalapeno gf

CRAB CAKE EGG ROLL 19

orange tarragon aioli, creamy sriracha slaw

HONEY CRISP APPLE FALL SALAD 16

mix greens, arugula, walnuts, manchego cheese, apple cider vinaigrette

TODAY'S SOUP 5

ask your server

PRIME RIB FRENCH ONION 8

brandy, bread, gruyere, & yes the steak is in there

— SALADS —

STONE AVE CHILLED CHICKEN AVOCADO COBB *gf* 18.5

greens, tomato, bacon, scallion, chopped egg, corn, ranch dressing (add blue chz +\$2)

CHAR GRILLED ICEBERG WEDGE 17

house blue cheese dressing, thick cut peppered bacon, oven dried tomato, red onion

CHICKEN TORTILLA SALAD *gf* 18.5

greens, cabbage, grilled chicken, cheddar, scallion, tomatoes, sweet corn, olives,

avocado lime dressing, tortilla strips, fire honey drizzle

SHARON'S NOT SO GUILTY PLEASURE *gf* 17

quinoa, kale, apple, dates, cotija, almond, lemon EVOO vin (add chicken or shrimp +\$7)

SHICHIMI CRUSTED SEARED AHI TUNA *gf* 18

greens, cashew, scallion, tomato, watermelon radish, tangy miso dressing

WE ARE HAPPY TO ACCOMMODATE DIETARY ALLERGIES, IF POSSIBLE. WE ARE ALSO HAPPY TO OMIT INGREDIENTS TO MAKE DISHES MORE ALLERGY FRIENDLY

all checks include a 3% service charge

*"gf" denotes a gluten free item
gluten free bread available for an extra charge*

— MAINS —

SLAGEL FARM HALF CHICKEN CHASSEUR 25

hunter style, wild mushrooms, tomato, shallots, fines herbs gf

CHAR GRILLED ANGUS SKIRT STEAK 36

smashed guajillo red potato, blistered shishito peppers, house salsa, crema fresca

GARLIC AND GINGER FAROE ISLAND SALMON 29

shoyu jasmine rice, edamame bean pistou

SHRIMP AND BAY SCALLOP COTTAGE PIE 29

baked in creamy velouté, mirepoix, peas, yukon gold potato crust

BUCATINI AND CLAMS ALL' AMALFITANA 26

hollow pasta, garlic, sourdough breadcrumbs, cured romas, calabrian chilis

ITALIAN SAUSAGE AND BROCCOLINI RAVIOLI 26

filled pasta, wild mushroom cream sauce, fried sage

A "NICE DISH OF PASTA" 18

spaghetti, 4 hour pomodoro, pecorino & fresh basil (add meatballs +\$6)

THREE "P" RISOTTO 27

arborio rice, pea, pear, and pancetta in delicate parmesan cream gf

— SANDWICHES —

served with fries or chips, add blue chz, bacon or cage free egg 2 ea.

MILKSTOP "FLAT OR FAT" CHEESEBURGER 18

'flat'– 2 griddled patties, 'fat'– 1/2 lb grilled to order

american, lettuce, tomato, red onion, milkstop dressing, mustard, pickle chips

MILKSTOP TURKEY BURGER *Choose your style* 18

olive you style: kalamata olives, swiss, granch, lettuce, & tomato

teriyaki style: grilled pineapple, red onion, teriyaki sauce, avocado dressing, greens

HOUSE CURED PASTRAMI SANDWICH 19

marble rye, milkstop dressing, gruyere

SHAVED PRIME RIB 19

horseradish cream, rye onion marmalade, filone roll, au jus

YELLOW LAKE PERCH MEUNIÈRE & 'CHIPS' 17.5

house made sauce ravigote, pickle, malt vinegar

GRILLED CHICKEN BREAST PESTO 17.5

bacon, fontina cheese, lettuce, tomato, mayo, griddled tartine bread

SIDES

BEER BATTERED ONION RINGS 7

GARLIC PARM BOBBY GREEN BEANS 6

HOUSE CUT FRENCH FRIES 6

BLISTERED SHISHITO PEPPERS 7

MEATBALLS 6

There is a split plate charge of \$3