

MILKSTOP

café

cocktails

LA GRANGE

NITE BOOZE FAVORITES

BLACKBERRY SMASH

HEMINGWAY DAIQUIRI

SMOKED OLD FASHIONED

SHARABLES

PANI POPO COCO BREAD

Samoan coconut rolls, brown sugar sage butter

PEEL & EAT BIG EASY SPICY BBQ SHRIMP

creole seasoned, New Orleans style beer sauce, crusty french bread

B&G OLIVE ONION POTATO FLATBREAD

brie and gorgonzola, red onion, kalamatas, thyme and black pepper

MINI NEW ENGLAND LOBSTER SHRIMP ROLLS

Milkstop signature style, sweet potato chips

PATE DU JOUR

always house made, served with dijon coulis and accompaniments

FILET MIGNON BROCHETTE

truffle miso glaze, grilled scallions, roasted romas, greens

Q'S NACHOS

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

CRAB CAKE EGG ROLL

orange tarragon aioli, creamy sriracha slaw

LOADED FALL HUMMUS SALAD

house made, tomatoes, roasted peppers, red onion, cucumber, feta, pita chips

TODAY'S SOUP

6

ask your server

PRIME RIB FRENCH ONION

10

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

SALADS

STONE AVE CHILLED CHICKEN AVOCADO COBB

19

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

CHAR GRILLED ICEBERG WEDGE

18

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

CHICKEN TORTILLA SALAD

19

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

avocado lime dressing, tortilla strips, fire honey drizzle

SHARON'S NOT SO GUILTY PLEASURE

18

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

SHICHIMI CRUSTED SEARED AHI TUNA

19

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

MILKSTOP CHICKEN CAESAR SALAD

19

romaine hearts, chicken, shaved parmesan, sourdough croutons, lime, caesar dressing

PLEASE INFORM YOUR SERVER OF ANY DIETARY ALLERGIES. WE ARE 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 extra \$

DINNER

— AUTUMN —

MAINS

SLAGEL FARM HALF CHICKEN SCARPARIELLO

28

cherry peppers, onion, tomato, potatoes, Italian sausage

gf

WAGYU SHORT RIB COTTAGE PIE

32

tender braised beef, carrot, celery, peas, onion, Yukon gold mashed potato top

KANZURI FAROE ISLAND SALMON

30

black garlic chili glazed, sweet potato apple hash

gf

PAN SEARED SILVER HAKE FILETS

30

ginger wafu glaze, ohitashi spinach, scallion shredded potato

gf

GNOCCHI LIMONE CREMA PAZZO

29

house made potato dumpling pasta, lemon, spinach, guanciale, red pepper flakes

PAPPARDELLE WAGYU BEEF CHEEK GENOVESE

29

house made egg pasta, Neapolitan style braised beef & onion ragu

A "NICE DISH OF PASTA"

19

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

APPLE CIDER, ROASTED YAM & CHEESE RISOTTO

27

arborio rice, burrata, Parmigiano Reggiano, fontina

gf

SANDWICHES

served with fries or chips, add blue chz, bacon or cage free egg \$3 ea.

MILKSTOP "FLAT OR FAT" CHEESEBURGER

18.5

'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

18.5

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

20

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

YELLOW LAKE PERCH MEUNIERE & 'CHIPS'

18.5

house made sauce ravigote, pickle, malt vinegar

GRILLED CHICKEN BREAST PESTO

18.5

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

BEER BATTERED ONION RINGS

8

SAUTEED BABY SPINACH

8

HOUSE CUT FRENCH FRIES

7

MEATBALLS OR SAUSAGE IN SUGO

6

There is a split plate charge of \$3