

MILKSTOP

café

cocktails

LA GRANGE

NITE BOOZE FAVORITES

BLACKBERRY SMASH

HEMINGWAY DAIQUIRI

SMOKED OLD FASHIONED

SHARABLES

WILD MUSHROOM AND SPINACH ARANCINI 18

marsala sauce, fresh mozzarella, chive

VEAL POLPETTINI (MEATBALLS) 19

veal demi glace, chicory frisee, apple, gouda

PRIME RIB PHILLY CHEESESTEAK ‘GRANATA’ 21

peppers, onions, cooper sharp white, grilled garlic sourdough boule “bomb”

MINI NEW ENGLAND LOBSTER SHRIMP ROLLS 20

milkstop signature style, sweet potato chips

PATE DU JOUR 18

always house made, served with dijon coulis and accompaniments

FILET MIGNON BROCHETTE 19

truffle miso glaze, grilled scallions, roasted romas, greens gf

Q’S NACHOS 18

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

CRAB CAKE EGG ROLL 19

orange tarragon aioli, creamy sriracha slaw

DEVEILED HAM WINTER SALAD 18

celery sticks, pickled pepperoncini, scallion, tomato, cornichon, rosemary crackers

TODAY’S SOUP 7

ask your server

PRIME RIB FRENCH ONION 10

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

SALADS

STONE AVE CHILLED CHICKEN AVOCADO COBB gf 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 gf 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 gf 18

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

SHICHIMI CRUSTED SEARED AHI TUNA gf 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

— WINTER —

MAINS

SLAGEL FARM HALF CHICKEN SCARPARIELLO 28

cherry peppers, onion, tomato, potatoes, Italian sausage gf

BLACKENED CAJUN NEW YORK STEAK 36

bourbon street sauce, sweet potato and corn maque choux gf

BASIL CREAM FAROE ISLAND SALMON 30

shallot rice, charred broccolini gf

PAN SEARED TRUFFLED MAINE COD 31

braised leeks, fondant potatoes, luscious truffle sauce gf

CHILI GARLIC SHRIMP BUCATINI 30

gulf shrimp, wide noodle, garlic, onion, bell pepper, Calabrian chili, soy sauce

FIVE CHEESE TORTELLONI ALFREDO 29

stracciatella, parmesan, fontina, romano, mozzarella, crumbled fennel sausage

A “NICE DISH OF PASTA” 19

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

VIRGINIA HAM AND BRIE RISOTTO 27

arborio rice, seared ham, creamy brie, parm gf

SANDWICHES

served with fries or chips, add blue cheese, 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

CHARRED BROCCOLINI 8

HOUSE CUT FRENCH FRIES 7

MEATBALLS OR SAUSAGE IN SUGO 7

SIDE \$

There is a split plate charge of \$3