

FIRST COURSE

FRIED GREEN TOMATOES

goddess remoulade - 12 (v)

BRUSSELS SPROUTS

parmesan & balsamic - 13 (v)

- or - with slab bacon lardons - 16

MAC & CHEESE

plain jane - 12 (v)

bacon & jalapeno - 15

SMOKED MEATBALLS

smoked meatballs

spiced marrow glaze - 13

GRILLED SAUSAGES

lamb merguez & toulouse garlic

house made apricot mostarda,

pickled onion, dressed arugula

dijon & grilled bread - 14½

ROASTED BONE MARROW

smoked sea salt, herb pistou

grilled bread - 14½

SLAB WHISKEY BACON

whiskey honey glaze

smoked garlic aioli - 14

CHILI PRAWNS

coconut, gochujang chili paste,

house pineapple pico - 17

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SMORGAS"BOARD"

artisan cheese & cured meat

brie de meaux | triple cream | FR

seasonal chef's choice | INT

prairie breeze | 9mo. cheddar | IA

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prosciutto di san danielle | IT

sopressata | molinari | CA

house made charcuterie | milestone

pickles, fixins - 32

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SALADS

salads are prepared with baby mixed leaf lettuce
(adds | avocado 2½ | chicken 6 | salmon 10 | prawns 11 |steak 14)

PROPER COBB

sliced avocado, blue cheese, applewood bacon

shaved onion, carrots, tomato, cucumber

hard egg, goddess dressing - 18

CAESAR

house made dressing, shaved parmesan

hard egg, croutons - 14

AUTUMN to WINTER PANZANELLA

heirloom beets, goat cheese

balsamic, pistachio - 18

SANDWICHES

available all day - served with fries
substitute for a house salad +2½

MILESTONE'S SIGNATURE SLOW ROASTED FRENCH DIP

10 oz. thinly sliced angus beef, melted cheese horseradish aioli,
french onions, au jus - 19½

AMERICAN CHEESEBURGER

swiss & american, house sauce, pickles

shaved onions, shredded lettuce - 17

DOUBLE TURKEY

two ground turkey patties, emmentaler cheese

cranberry bacon jam, lettuce, chef's spread - 16

AUTUMN DINNER ENTREES

LINGUINI & CLAMS

whole manilla clams, butter, olive oil, fresh garlic

chopped parsley, red chili flake, broth - 26

MAPLE LEAF FARMS DUCK LANDAISE

seared breast, pulled leg confit, tossed bitter greens salad

candied walnuts, lardons, tomatoes, poached pear - 34

ANGUS STEAK FRITES

10oz. picanha cut, spice rubbed

crispy french fries, chimichurri - 29

MARY'S ORGANIC HALF CHICKEN

marinated & charred, house mostarda

crisp green bean, lemon potatoes - 25

PORK PICATTA

loin cutlet, orzotto, baby spinach

dijon caper cream - 24

SALMON ON THE GRILL

fall rice pilaf of squash, cranberry, brussels

lemon tahini and orange glaze - 26

14oz. USDA PRIME RIBEYE

duchess potato, stilton brulee - 47

SEASONAL VEGETARIAN OFFERINGS

optional additional protein options
(add | chicken 6 | salmon 10 | prawns 11)

GNOCCHI a la MAISON

house made gnocchi, roasted organic mushroom

autumn root vegetables, walnut pesto- 23

*** (add pulled duck confit +9) ***

RISOTTO FORESTIERE

truffle gouda, fall squashes

mix artisan organic mushrooms, parsnip puree - 23

RETRO-BELLO "BURGER"

grilled marinated portobello mushroom

crumbled humboldt fog goat cheese

butter lettuce, caramelized onion, M-1 aioli - 19