

Spring Menu

# THE MILLERTON INN

NEW MEDITERRANEAN CUISINE



## BEGINNINGS

### THE FAMOUS NEW ENGLAND CLAM CHOWDER 12

#### BAKED GIGANTES \*V\*

Traditional greek baked beans in zesty marinara with crumbled feta cheese & charred bread 12

#### PAN SEARED FETA \*V\*

Crumbled feta parcel wrapped in filo dough, drizzled with Greek imported honey and sesame seeds 12

#### GRILLED OCTOPUS

Spanish octopus grilled and dressed with lemon vinaigrette and served with seasonal accoutrements 18

#### DRUNKEN MEATBALLS

Whipped feta bed nestled under roasted tomato sauce and scented with Greek imported Ouzo Liqueur 12

#### SPICY SAUSAGE & FIGS

Port wine, aged balsamic & pomegranate mollases reduction. Served with charred bread 13

## SALADS

### KALE & BACON SALAD

Kale tossed with crispy bacon, grated graviera cheese, golden raisins, walnuts & warm bacon vinaigrette 14

### CAESAR SALAD

Romaine hearts, shaved Parmesan, house cured & marinated anchovies and croutons 10

### POACHED MISSION FIG SALAD

Mesclun, manouri cheese and toasted hazelnuts dressed in a honey balsamic vinaigrette 15

### MILLERTON INN GREEK SALAD

Feta cheese, romaine, olives, tomato, onion, cucumbers in a bright oregano vinaigrette 14

*Add Proteins!*

Chicken +\$5 Steak +\$10 Fish +\$12

## THE MAIN DISH

### MARKET STEAK & MARKET FISH MP

Butcher's and Monger's best cuts and freshest catches prepared by chef Andrea's daily inspiration

### MILLERTON INN BURGER 16

Thoughtfully selected and sourced USDA Grade A beef, with sharp white cheddar, & housemade bacon onion jam on brioche bun

### SAFFRON ORANGE CHICKEN 25

Frenched chicken breast slow cooked in a lush butter, orange & saffron sauce over rice pilaf

### BAKED MOUSAKA 20/24

Layered eggplants and potato topped with bechamel. Your choice of mushroom ragout or traditional minced beef.

### THE DAILY DISH MP

Chef Andrea's modern take on traditional Greek cuisine. Ask us what he has cooking on the stove today.

### PISTACHIO + HONEY CRUSTED PORK CHOP 27

Mashed potatoes, seasonal daily vegetable

### TARRAGON SHRIMP RISOTTO 26

Sauteéd shrimp, tomato & bell pepper risotto finished with Greek imported Ouzo liqueur

### BEET & LEEK PASTA 22 \*V\*

Grated beets, sauteed leeks, garlic, lemon zest with sherry wine and crumbled feta cheese

### BUTTERNUT SQUASH ORRECIETTE 24

Crispy pancetta, browned mushrooms, kale, graviera cheese and toasted walnuts with orreciette pasta

*These dishes are prepped by chef as vegetarian options. For Vegan, let your server know & we will do our best to accommodate all of your dietary needs!*

EXECUTIVE CHEF

*Andreas Chinos*