

THE MILLERTON INN

SUMMER MENU



BEGINNINGS

SOUP OF THE DAY MP
CHEF'S CHOICE

SAUTEED MUSHROOMS *V*
SEASONAL FUNGI WITH LEMON, BUTTER &
GOAT'S CHEESE 12

PAN SEARED FETA *V*
WRAPPED IN FILO DOUGH, HONEY & SESAME 12

RICOTTA *V*
SELECTED ARTISANAL RICOTTA, SLICED SPECK,
CHARRED BREAD & HOUSEMADE HOT HONEY 14

GRILLED OCTOPUS
SEASONAL ACCOUTREMENTS 18

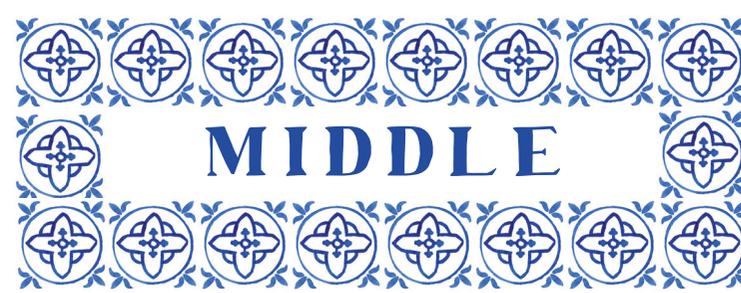
DRUNKEN MEATBALLS
WHIPPED FETA, ROASTED TOMATO
SAUCE, OUZO LIQUEUR 12

MEDITERRANEAN SKEWERS
MARINATED CHICKEN THIGHS,
GRAPEMUST, LEMON GARLIC AIOLI 12

CAESAR SALAD
ROMAINE HEARTS, SHAVED PARMESAN
MARINATED ANCHOVIES, CROUTONS 10

POACHED MISSION FIG
MESCLUN, MANOURI CHEESE, TOASTED
HAZELNUTS, HONEY BALSAMIC VINAIGRETTE 15

MILLERTON INN GREEK SALAD
FETA, LETTUCE, OLIVES, TOMATO, ONION,
CUKES, WHEAT RUSKS, OREGANO VINAIGRETTE 14



MIDDLE

MARKET STEAK MP
BUTCHER'S BEST CUT PREPARED BY CHEF ANDREA'S
DAILY INSPIRATION

MARKET FISH MP
MONGER'S FRESHEST CATCH PREPARED BY CHEF
ANDREA'S DAILY INSPIRATION

MILLERTON INN BURGER 15
THOUGHTFULLY SELECTED USDA GRADE A BEEF,
WHITE CHEDDAR, & HOUSEMADE BACON ONION JAM

SAFFRON ORANGE CHICKEN 24
FRENCHED CHICKEN BREAST SLOW COOKED IN A
BUTTER ORANGE & SAFFRON SAUCE OVER RICE PILAF

PISTACHIO+HONEY CRUSTED PORK CHOP 24
FETA MASHED POTATOES, SEASONAL DAILY VEGETABLE

CHEF'S RISOTTO MP
V *VG*
INSPIRED BY SEASONAL DAILY INGREDIENTS

BEET + LEEK PASTA 22
V *VG*
GRATED BEETS, SAUTEED LEEKS, GARLIC, LEMON ZEST
WITH SHERRY WINE & CRUMBLLED FETA CHEESE

ORRECCHIETTE 24
CRISPY PANCETTA, BROWNNED MUSHROOMS,
FRESH RICOTTA & TOASTED WALNUTS

THE END

CHOCOLATE SOUFFLE 10
SERVED WITH VANILLA ICE CREAM
AND SOUR CHERRY PRESERVE

PLEASE ALLOW 10 MINUTES FOR DESSERT TO BAKE

TIRAMISU 8
TRADITIONALLY MADE WITH
SAVOIARDI, ESPRESSO, AND
MARSCAPONE CREAM

AFFOGATO 7
VANILLA ICE CREAM "DROWNED"
IN A SHOT OF ESPRESSO

ICE CREAM 8
3 SCOOPS OF ASSORTED
ICE CREAM.

COFFEE 3

HARNEY AND SONS TEA 4

CAPPUCINNO 5.25

ESPRESSO 3

GREEK FRAPPÉ 7
WHIPPED COFFEE SERVED
ICED WITH MILK

*"One cannot think well,
love well, sleep well,
if one has not dined well."
- Virginia Woolf*