



# THE MILLERTON INN



## BEGINNINGS

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### NEW ENGLAND CLAM CHOWDER 12

Traditional style with pancetta served with charred bread

### BAKED GIGANTES \*V\*

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

### PAN SEARED FETA \*V\*

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

### GRILLED OCTOPUS

Spanish octopus grilled and drizzled with lemon vinaigrette 18

### MEDITERRANEAN SPREADS \*V\*

Melitzanosalata (greek eggplant dip), Hummus and Tirokafteri (greek spicy feta dip) with fried pita chips 14

### BACALAO CROQUETTES

Salted cod croquettes with crispy arugula and tartar sauce 16

### 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

### SHRIMP SAGANAKI

Jumbo white shrimp sauteed with zesty marinara and topped with crumbled feta cheese. Served with crostini 16

## SALADS

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### CITRUS FENNEL SALAD

Arugula & spinach tossed shaved fennel, bacon, orange segments kefalograviera cheese, pine nuts & citrus shallot 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 +\$6    Steak +\$10    Fish +\$12    Octopus +\$12

EXECUTIVE CHEF

*Andreas Chinos*

## THE MAIN DISH

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*main dishes are served with your choice of classic side unless noted otherwise*

### MARKET STEAK & MARKET FISH MP

USDA CERTIFIED PRIME cut's from butcher and monger's freshest catch of the day 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

### ALMOND CRUSTED SALMON 26

Pan seared and served with leek cream and rice pilaf

### TARRAGON SHRIMP RISOTTO 26

Sauteed 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

### ORRECIETTE PASTA 24

Browned mushrooms, spinach and sun-dried tomato with manouri cheese

*Classic Sides!*

FRESH CUT FRIES \$5

GARLIC MASHED POTATOES \$5

RICE PILAF \$5

SEASONAL VEGETABLE \$5

*Add On's!*

TRUFFLE PARMESAN FRIES \$7

FETA OREGANO FRIES \$7

TOMATO & GRAVIERA RISOTTO \$12

HOUSE SALAD \$7

\*V\*These dishes are prepped by chef as vegetarian options. For Vegan, let your server know & we will do our best to accomodate all of your dietary needs! Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

