



# THE MILLERTON INN

## BEGINNINGS

**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 24

**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 14

**SPICY SAUSAGE & FIGS**  
Port wine, aged balsamic & pomegranate mollases reduction. Served with charred bread 15

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

## SALADS

**CITRUS FENNEL SALAD**  
Arugula & spinach tossed shaved fennel, bacon, orange segments kefalograviera cheese, pine nuts & citrus shallot vinaigrette 14

**THE VILLAGER**  
Ripe tomatoes, cucumbers, bell peppers, red onions, olives, crumbled feta cheese, tossed with oregano vinaigrette 15

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

**POACHED MISSION FIG**  
Mesclun, manouri cheese and toasted hazelnuts dressed in a honey balsamic vinaigrette 15

**MILLERTON INN GREEK**  
Feta cheese, romaine, olives, tomato, onion, cucumbers in a bright oregano vinaigrette 14

*Add Proteins!*

Chicken +\$6 Steak +\$10 Salmon +\$12 Octopus +\$18 Shrimp +\$3/EA

## THE MAIN DISH

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

**MARKET STEAK OR 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 18**  
Thoughtfully selected and sourced USDA Grade A beef, with sharp white cheddar, & housemade bacon onion jam on brioche bun

**SAFFRON ORANGE CHICKEN 26**  
Frenched chicken breast slow cooked in a lush butter, orange & saffron sauce over rice pilaf

**BAKED MOUSAKA 22/25**  
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 28**  
Mashed potatoes, seasonal daily vegetable

**ALMOND CRUSTED SALMON 30**  
Pan seared and served with leek cream and rice pilaf

**TARRAGON SHRIMP RISOTTO 28**  
Sauteéd shrimp, tomato & bell pepper risotto finished with Greek imported Ouzo liqueur

**BEET & LEEK PASTA 25 \*V\***  
Grated beets, sauteed leeks, garlic, lemon zest with sherry wine and crumbled feta cheese tossed with linguini pasta

**ORECCHIETTE PASTA 25 \*V\***  
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

EXECUTIVE CHEF

*Andrea Chinos*

\*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.