

Baltimore County Summer Restaurant Week 2018

August 3-18

Welcome to the Milton Inn

Lunch Menu

Appetizer, Entree and Dessert for \$25.18

Appetizer Selections

House Smoked Salmon

With capers, red onion, creamed horseradish, served with pumpernickel and lemon

Beef Tartare

With anchovy aioli, sriracha, capers, shallot, cornichons, quail egg yolk, smoked sea salt and toasted baguette

Red Curried Mussels

PEI mussels presented in a red curry cilantro coconut milk broth with lime and served with crostini

Cream of Asparagus Soup

With sautéed shiitake mushrooms and goat cheese crema

Roasted Golden and Red Beet Salad

Mixed greens with honey tarragon vinaigrette, roasted walnuts, goat cheese and crispy country ham

Entree Selections

Grilled Calves Liver

With bacon and onions in a glaze served with mashed potatoes and seasonal vegetables

Wild Mushroom Phyllo

Wild mushrooms, Grana Padano cheese and fresh herbs encased in a delicate phyllo atop sautéed spinach finished with tomato red pepper coulis and pesto oil

Chicken Valdostano

Sautéed Chicken Scaloppini, mushrooms, Fontina cheese, and prosciutto with a creamy wine sauce, served with Jack Tarr potatoes and seasonal vegetables

Wasabi and Citrus Crusted Salmon

Served with celery root purée, baby bok choy, roasted red pepper, cucumber, and tarragon cream

Shrimp and Grits

Shrimp over corn and white cheddar grits, with Lobster sauce and grilled summer vegetables

Dessert Selections

Chef's daily selections

***No Substitutions on this menu please*

*****No coupons, groupons, rest.com certificates, charity gift certificates, or discounts of any kind are permitted with this menu*****

No Exceptions, please

Baltimore County Summer Restaurant Week 2018

August 3-18

Welcome to the Milton Inn

Dinner Menu

Appetizer, Entree and Dessert for \$35.18

Appetizer Selections

House Smoked Salmon

With capers, red onion, creamed horseradish, served with pumpernickel and lemon

Roasted Golden and Red Beet Salad

*Mixed greens with honey tarragon vinaigrette, roasted walnuts, goat cheese
and crispy country ham*

Beef Tartare

*With anchovy aioli, sriracha, capers, shallot, cornichons, quail egg yolk,
smoked sea salt and toasted baguette*

Red Curried Mussels

*PEI mussels presented in a red curry cilantro coconut milk broth with lime
and served with crostini*

Cream of Asparagus Soup

With sautéed shiitake mushrooms and goat cheese crema

Entree Selections

Wild Mushroom Phyllo

*Wild mushrooms, Grana Padano cheese and fresh herbs encased in a delicate phyllo
atop sautéed spinach finished with tomato red pepper coulis and pesto oil*

Chicken Valdostano

*Sautéed Chicken Scaloppini, mushrooms, Fontina cheese, and prosciutto
with a creamy white wine sauce, served with Jack Tarr potatoes and seasonal vegetables*

Wasabi and Citrus Crusted Salmon

*Served with celery root purée, baby bok choy, roasted red pepper, cucumber,
and tarragon cream*

Shrimp and Grits

*Shrimp over corn and white cheddar grits, with Lobster sauce
and grilled summer vegetables*

Grilled Filet Mignon +\$5 supplement

*With white cheddar mashed potatoes, smoked tomato butter,
red wine sauce and seasonal vegetables*

Dessert Selections

Chef's daily selections

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menu*******

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Baltimore County Summer Restaurant Week 2018

August 3 – 18

Welcome to the Milton Inn ***Saturday and Sunday Brunch Menu***

Appetizer, Entree and Dessert for \$25.18

Appetizer Selections

Baked half pink grapefruit
Topped with honey and brown sugar

Seasonal Berries
*Assorted fresh seasonal berries accompanied
by homemade biscuits drizzled with honey*

Beef Tartare
*With anchovy aioli, sriracha, capers, shallot,
cornichons, quail egg yolk, smoked sea salt
and toasted baguette*

House Smoked Salmon
*With capers, red onion, creamed horseradish,
served with pumpernickel and lemon*

Roasted Golden and Red Beet Salad
*Mixed greens with honey tarragon
vinaigrette, roasted walnuts, goat cheese and
crispy country ham*

Cream of Asparagus Soup
*With sautéed shiitake mushrooms and
goat cheese crema*

Entree Selections

French Toast
*Challah dipped in eggs, milk, vanilla and a dash of
cinnamon, served with apple wood smoked bacon
and seasonal fruit*

Chicken Valdostano
*Sautéed Chicken Scaloppini, mushrooms, Fontina
cheese, and prosciutto with a creamy wine sauce,
served with Jack Tarr potatoes and seasonal
vegetables*

Western Omelet
*With ham, sweet peppers, onions, mushrooms and
cheddar cheese, served with hash browns*

Eggs Benedict
*The Milton Inn's version of this traditional favorite
served with hash browns*

Wasabi and Citrus Crusted Salmon
*Served with celery root purée, baby bok
choy, roasted red pepper, cucumber, and tarragon
cream*

Wild Mushroom Phyllo
*Wild mushrooms, Grana Padano cheese and fresh
herbs encased in a delicate phyllo atop sautéed
spinach with tomato red pepper coulis and pesto oil*

Dessert Selections

Chef's daily selections

*****No Substitutions on this menu please***

*******No coupons, groupons, rest.com certificates, charity gift certificates, or discounts of any kind are permitted
with this menu*******

No Exceptions, please