

Baltimore County Summer Restaurant Week 2019

August 2 - 17

Welcome to the Milton Inn

Lunch Menu

Appetizer, Entree and Dessert for \$25.19

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 goat cheese crème and shiitake mushrooms

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*

Grilled Salmon Filet

*With smoked tomato beurre blanc, fingerling potato hash, grilled asparagus
and green pea tendrils*

Classic Shrimp and Grits

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

Southwestern Rubbed Pork Tenderloin

*Black bean puree, cilantro cucumber avocado guacamole,
and smoked corn relish*

Dessert Selections

Chef's daily selections

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

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

No Exceptions, please

Baltimore County Summer Restaurant Week 2019

August 2 - 17

Welcome to the Milton Inn

Dinner Menu

Appetizer, Entree and Dessert for \$35.19

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 goat cheese crème and shiitake mushrooms

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

Grilled Salmon Filet

With smoked tomato beurre blanc, fingerling potato hash, grilled asparagus and green pea tendrils

Classic Shrimp and Grits

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

Grilled Filet of Beef +\$5 supplement

With loaded mashed potatoes, caramelized garlic wild mushrooms and Cabernet sauce, and assorted Spring vegetables

Dessert Selections

Chef's daily selections

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No Exceptions, please

Baltimore County Summer Restaurant Week 2019

August 2 - 17

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

Appetizer, Entree and Dessert for \$25.19

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

Southern Style Chicken and Waffles

*Fried buttermilk breast of chicken and a cornmeal,
cheddar and scallion waffle, accompanied by a choice of
Tasso red eye gravy or maple syrup*

Southwestern Rubbed Pork Tenderloin

*Black bean puree, cilantro cucumber avocado
guacamole, and smoked corn relish*

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*

Grilled Salmon Filet

*With smoked tomato beurre blanc, fingerling potato
hash, grilled asparagus
and green pea tendrils*

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