

# **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\*\*\*\****

***No Exceptions, please***



# **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***