



WITHOUT BOOZE, IT'S JUST BREAKFAST

- LOADED BLOODY MARY** 5
seasonal accompaniments
- MIMOSA OR BELLINI** 5 *single* / 26 *carafe*
- THE BEE'S KNEES** 10
gin, lemon, honey, sparkling wine
- HAIR OF THE HOG** 12
bacon infused bourbon, maple syrup,
bitters, king cube, jalapeño bacon
- STICKY TOFFEE PECAN BEIGNETS** 4
powdered sugar, toffee sauce
- DEVILED FARM EGGS** 8
avocado, applewood smoked bacon,
smoky paprika aioli, crispy shallots,
arugula oil ^{GF}
- CHARLESTON CRAB BISQUE** 8
sherry drizzle, chives
- MILTON'S CAESAR SALAD** 7
cornbread croutons, shredded asiago,
creole mustard caesar dressing
- WEDGE OF ICEBERG SALAD** 7
bacon, scallions, tomatoes, shaved
radishes, blue cheese crumbles,
herb buttermilk dressing ^{GF}
- SWEET POTATO SHRIMP FRITTERS** 8
red chile syrup, basil oil ^{GF}
- FRIED GREEN TOMATOES** 9
chive-spiked goat cheese,
piquillo pepper coulis
- STRAWBERRY YOGURT** 6
blueberries, sliced banana,
quinoa-pumpkin seed granola,
local honey ^{GF}

: FEED :

Sweet & Savory

- CROISSANT FRENCH TOAST** 12
maple syrup, scrambled farm eggs,
with applewood bacon, jalapeño bacon or sausage
- BACON CHEDDAR CROISSANT FRENCH TOAST** 12
jalapeño maple syrup, scrambled farm eggs,
with applewood bacon, jalapeño bacon or sausage
- FRIED CHICKEN & SWEET POTATO WAFFLES** 13
scrambled farm eggs, cracked mustard maple syrup,
bourbon-peach jam

Milton's Benedicts

- poached eggs, english muffin, hollandaise,
garden greens, choice of creamy grits or brunch potatoes
- GOAT CHEESE STUFFED FRIED GREEN TOMATOES** 12
- BUCKBOARD BACON** 13
- AVOCADO & TOMATO** 13

Milton's Omelette's

- served with garden greens and
choice of creamy grits or brunch potatoes
- THE FARMER** 12
red & yellow bell peppers, tomatoes, scallions,
buckboard bacon, cheddar cheese ^{GF}
- THE FORAGER** 13
local confit mushrooms, caramelized onions,
blue cheese, spinach ^{GF}
- THE FISHERMAN** 15
crab & shrimp, asparagus, julienned radish,
avocado, tomato, hollandaise ^{GF}

Southern & Such

- AVOCADO TOAST** 12
honey wheat bread, sunny side farm eggs, julienned radish,
creamy lemon dressing, pickled fresno chilies, garden greens
- CHICKEN BISCUITS & EGGS** 13
southern fried chicken over biscuits,
andouille red eye gravy, scrambled farm eggs,
choice of creamy grits or brunch potatoes
- TATER TOT WAFFLES & SUNNY SIDE EGGS** 12
andouille red eye gravy, topped with hot sauce and scallions
- FARMHOUSE SCRAMBLE** 12
scrambled farm eggs, garden greens,
with applewood bacon, jalapeño bacon or sausage,
choice of creamy grits or brunch potatoes ^{GF}
- SHRIMP & GRITS** 14
red and yellow bell peppers, smoked bacon,
mushrooms, scallions, tomatoes, lemon butter sauce,
cheddar stone-ground grits ^{GF}
- BLACKENED SALMON** 15
pimiento cheese grits, garlic spinach, lemon burre blanc ^{GF}

// EXECUTIVE CHEF DEREK DOLLAR //

Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Please inform your server of any food allergies. ^{GF} = gluten free



..... OUR HISTORY M

ORIGINAL SKETCH OF THE BROADWELL HOUSE,
NOW MILTON'S CUISINE & COCKTAILS

The site of Milton's Cuisine & Cocktails consists of two historic buildings. One being Mr. John Broadwell's home circa 1860. The house was saved and relocated to our current location from just down the road. Our bar area was a house built in the 1830's and was referred to as "The Old Homeplace". In 2006 the restaurant was carefully crafted to uphold it's unique history in which it's known for.