



## **Milton's Easter Menu**

**Sunday March 31<sup>st</sup>, 2024**  
**\$65 adults/ \$32.50 kids**  
**Does not include tax & gratuity**

### **Starters**

**Piquillo Pepper Crab Bisque**  
*blue crab, chives, annatto oil*

**Milton's Caesar Salad**  
*Romaine hearts, everything parmesan crisps, prosciutto cracklins, creamy lemon-Dijon dressing*

**Garden Lettuce Salad**  
*Mix greens, cucumber, heirloom cherry tomatoes, shaved almond, goat cheese gremolata, lemon vinaigrette*

**Smoked Salmon Devilled Eggs**  
*Smoked salmon, capers, fresh dill, Tampico caviar, truffle aioli*

**Garden Quiche**  
*Sliced Asparagus, pickled red onion, chiffonade basil, spinach, lemon goat cheese, garden greens*

### **Entrees**

**Brioche French Toast**  
*Maple syrup, scrambled farm eggs with applewood bacon or chicken apple sausage*

**Farmhouse Scramble**  
*Scrambled farm eggs, garden greens with applewood bacon or chicken apple sausage, choice of brunch potatoes or creamy grits*

**Western Omelette**  
*Blacken chicken, scallions, red & yellow peppers, goat cheese, black beans cilantro top with tortilla chips homemade salsa and sour cream*

**Shrimp & Grits**

*Red & yellow peppers, smoked bacon, mushrooms, scallions, tomatoes,  
lemon butter sauce' cheddar stone-ground grits*

**Southern Fried Chicken Breast**

*Butter milk mashed potatoes, green beans, andouille red eye gravy*

**Blackened Salmon**

*Pimento cheese grits, garlic spinach, lemon beurre Blanc*

**Root Beer Glaze Lamb Chops**

*Applewood smoke cheddar cheese rice grits, Swiss chard, crispy red onions, natural Ajus*

**Spiral Cut Ham**

*Smoked cheddar mac n cheese, brussels sprouts with apple & bacon, maple mustard Glaze*

**Dessert**

**Selection of Desserts Presented the Day Of**