

/ STARTERS /
: NIBBLE :

SOUTHERN CHEESE & MEATS 32

local & international meats & cheeses, milton's pickled veggies, jam, lavosh

BREAD & BUTTER 8

theo's brothers rosemary sourdough, salted sorghum butter

PIQUILLO PEPPER CRAB BISQUE 11

blue, chive, annatto oil


MILTON'S SIGNATURE PIMENTO CHEESE 14

peppadew peppers, poblano peppers, carrot, celery lavosh 

SWEET POTATO SHRIMP FRITTERS 12

white mole, basil oil

BLACKEYE PEA HUMMUS 13

house made green tomato jam, milton's acre crudite, lavosh  

DEVILED EGGS 12


dill pickle & cracked mustard, pickled red onion, applewood bacon, truffle chive oil 

FRIED GREEN TOMATOES 15


chive-spiked goat cheese, herb pesto, peach chow chow

: GARDEN :


MILTON'S CAESAR 12

romaine hearts, parmesan crisp, fried croutons, classic caesar 


BABY ICEBERG WEDGE 12

heirloom tomatoes, cucumber, applewood bacon, pickled red onion, herb buttermilk ranch 

WARM SPINACH & BEET SALAD 13

roasted beets, goat cheese, confit fennel, oranges, pistchio, white balsamic vinaigrette 

SPRING HARVEST SALAD 14

seasonal fruit, quinoa, mixed greens, mint, crispy peas, citrus honey vinaigrette 

ADD TO YOUR SALAD

grilled shrimp 12 | grilled chicken 10 | grilled salmon 15 | diver scallops 28





/ ENTRÉE PLATES /
: MAINS :


SOUTHERN FRIED CHICKEN BREAST 25

buttermilk mashed potatoes, green beans, andouille red eye gravy

GRILLED ZUCCHINI PLANK 24

black-eyed pea hummus, roasted cauliflower, pickled piperade  

SHRIMP & GRITS 27

red & yellow bell peppers, smoked bacon, mushrooms, scallions, tomatoes, lemon butter, stone-ground grits 

HERB CRUSTED TROUT 30

"dirty" risotto, braised greens, remoulade

GRILLED AIRLINE CHICKEN 30

quinoa, fava beans, red & yellow bell peppers, fennel salad, peach vinaigrette 


BLACKENED SALMON 30

pimento cheese grits, garlic spinach, citrus-basil beurre blanc 

PRIME BOLOGNESE 26

prime meat, san marzano tomato, pappardelle pasta, house ricotta

GRILLED PORK CHOP 38

12 oz. bone in pork chop, chef's cornbrerad, grilled broccolini, house made bourbon apple butter 

PRIME BACON MEATLOAF 28

ground veal, pork, beef & bacon meatloaf, gouda mashed potatoes, broccolini, tangy meatloaf glaze

JUMBO LUMP CRAB CAKES 42

corn & crab risotto, grilled asparagus, citrus-basil beurre blanc

PAN SEARED DIVER SCALLOPS 44

fava & corn succotash, brussels sprouts, candied pecan, white mole 



Original Sketch of the Broadwell House. Now Milton's Cuisine & Cocktails



Hand Carved
In House



8oz	Filet Mignon	65
14oz	Grass Fed Delmonico Ribeye	55
14oz	NY Strip Steak	50

WAGYU STEAK FEATURE
served with choice of two sides

MKT

Add Crab Cake Oscar 22 (2) Scallops 17

Sauces & Butters

RED WINE VEAL JUS 5
PINK PEPPERCORN HORSERADISH 5

To Share
10 EACH

BUTTERMILK MASHED POTATOES

GIANT SALT ROASTED POTATO
butter, house bacon, sharp cheddar, sour cream, chive 

SMOKED GOUDA MAC N' CHEESE
apple bacon, chives

CRISPY BRUSSELS SPROUTS
granny smith apples, apple cider gastrique 

CHARRED BROCCOLINI
confit fennel, peppadew peppers 

CHEF'S GARDEN VEGGIES

LOCAL WILD MUSHROOMS
sherry, thyme 

BRAISED GREENS
cola braised, caramelized onion 

SUCCOTASH
fava beans, corn, bell pepper, brussels sprouts 

ROASTED CAULIFLOWER
shaved parmesan, confit garlic, thyme 

Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

 gluten friendly  modified gluten friendly  vegetarian