

# BREAKFAST & BRUNCH

Saturday and  
Sunday | 9am  
until 3pm



## BEGIN

Mimosa 6 | Without Bottom 15

Michelada - 8½    Grapefruit Tonic - 8½    Sunday Bloody - 9    Berry Spike - 8½    Tiki Sangria - 7

**Bacon Pancake Donut Holes**  
cinnamon, sugar, maple syrup - 7

**Milestone Hangover Fries**  
country gravy, bacon lardons, cheddar, fried egg - 11

## MORNING EGGS

**Eggs Benedict** - country ham, hollandaise, english muffin, green salad with farmers cheese - 12½

**Lobster Benedict** - maine lobster, hollandaise, english muffin, green salad with farmers cheese - 19

**Hash** - smoked pork shoulder, onions, pepper, crispy potatoes, eggs (any style) - 12½

**Grilled Gulf Shrimp Hash** - onions, pepper, crispy potatoes, eggs, hollandaise (any style) - 17

**S.O.S.** - on toast, shredded short ribs, country cream gravy, fried eggs - 13½

**Garden Omelette** - wild mushrooms, cheese, pearl onions, braised greens, green goddess - 11½

**Hunter's Omelette** - slab bacon, smoked pork, sausage, cheeses, charred onions, bbq - 13½

**Lobster Omelette** - maine lobster, avocado, tomato, farmers cheese, hollandaise - 19

## CHICKEN FRIED STEAK & EGGS

new york steak, breaded and fried  
brunch potatoes, 2 eggs (any style)  
brown demi-glace gravy,  
pomegranate seeds - 17  
*(no substitutions please)*

## HUEVOS RANCHEROS

crispy hash browns, black beans with  
bacon, ranchero sauce, grilled shrimp  
3 medium fried eggs, pickled carrots,  
micro cilantro, farmers cheese - 17  
*(no substitutions please)*

## DUCK CONFIT & EGG SALAD

deviled egg salad  
crispy leg of duck confit  
grilled chicken apple sausage  
brussel sprout slaw, pomegranate  
honey bacon vinaigrette - 18

## BRUNCH PLATES

**Greek Yogurt Parfait** - toasted granola, fresh fruit, greek yogurt, warm honey - 8

**Buttermilk Pancake Plate** - honey butter and vermont maple syrup - 9

**Fried Chicken and Waffles** - honey butter, vermont maple syrup, brown gravy - 12½

**Biscuits and Country Gravy** - house-made biscuits, sausage country gravy - 9½

**Toasted Walnut and Banana French Toast** - maple, powdered sugar, whipped cream - 12

## Start & Share Plates

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### Cup of Soup

smoked ribeye chili or tomato bisque - 4.5

### French Onion Hummus

paprika, olive oil, warm pita bread - 6¾

### Chicken Fried Onion Rings

milestone spiced aioli dressing - 7¾

### Fried Green Beans

garlic & onion breaded

green goddess sauce - 7½

### Artichoke Dip

baked & broiled, parmesan

cream, garlic, flour tortilla chips - 9½

### Signature Cauliflower

romesco sauce

chimichurri sauce, extra virgin olive oil - 8¾

### Fried Truffle Brussels

sea salt

white truffle oil - 7¾

### Avocado & Smoked Salmon Toast

tomatoes, french onion ricotta, sliced egg - 9½

### Blue Crab Hush Puppies

red onion, carrot, bell pepper

slaw, dried tomato, cider vinaigrette - 11½

### Honey Spiced Crispy Chicken

sweet, sour, salty & spicy

baby cilantro, buttermilk dipping sauce 11½

## The Mac & Cheeses

cheddar, havarti, fontina, aged gouda

topped with parmesan and breadcrumbs

### Classic Cheese Only - 8

### Slab Bacon Lardons, Roasted Jalapenos - 12

### Lobster, Roasted Cauliflower, White Truffle Oil - 18

## Salads

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*(add chicken breast +5½ | prawns or salmon +7)*

### Milestone NY Steak Salad

bleu cheese, red onion,

balsamic, pistachio - 15½

### Seafood Louie & Hearts of Palm

rock shrimp

snow crab, tomato, sliced egg - 16½

### Chopped Romaine Caesar

parmesan

warm garlic bread, caesar vinaigrette - 10½

### Kale Salad

fresh and crispy kale, seasonal fruit pepitas,

cheddar, apple cider vinaigrette - 11½

### Duck Confit and Brussel Sprouts

deviled egg salad

potatoes, carrot, red onion & pistachio, honey vin- 18

### Green Goddess

living greens, shaved carrots

sunflower seeds, green goddess dressing - 11½

## Lunch Plates

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### Smoked Pork Chili Verde

pork shoulder, salsa verde,

black beans, cilantro, crispy tortillas - 16½

### Chicken & Artichoke Hearts

bacon lardons chicken

stock, marble potatoes, mushrooms - 18

### Fish & Chips

panko crusted pacific haddock

battered fries, fresh dill tartar sauce- 14½

### Grilled Atlantic Salmon

lemon caper cream

house potato salad- 16½

### Buttermilk Fried Chicken & Parmesan Truffle Fries

signature fried chicken, house dipping sauce - 15¾

### Basil & Parmesan Spaghetti

red pepper flake extra

virgin olive oil, cracked black pepper - 14

## Sandwiches

*SERVED WITH - French Fries or Potato Salad*

*Substitute Onion Rings, Salad or Soup +2 | Split +2*

### Ribeye French Dip - 18

thin sliced ribeye, aged gouda

melted onions, horseradish aioli, soft roll

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### Cheeseburger - 14

ground bacon, cheddar, oven tomatoes

house pickles lettuce & onion slaw

### Grilled Cheese Sandwich - 9 ½

cheddar, havarti, fontina, gouda

(+ham or bacon +3)

### BBQ & Smoked Pulled Pork Sandwich

vegetable slaw, house made pickles - 11½

### Milestone Egg Salad Sarnich

sliced egg, herb aioli,

toasted sourdough - 9½

### Cuban

pork shoulder, cured ham, whole grain mustard

dijonnaise, swiss cheese, pickles - 11½

### Lobster Roll

served warm, butter, celery, old bay,

house slaw, butter lettuce toasted brioche - 18½

### B.L.T.

thick sourdough, bacon, butter lettuce, oven

dried tomatoes, aioli - 11½

### Grilled Chicken Breast Club

bacon, tomato, avocado

butter lettuce, pickled red onion, aioli- 12½

# Lunch

Welcome to lunch at Milestone. If you have any time constraints this afternoon please let us know so we can afford you the proper amount of time to enjoy your lunch, without rushing.

However, if you plan to enjoy a little time with us then please take advantage of the lunch wine carafe special.

Tap Wine  
1/2 Carafe  
\$15.00

... don't forget to return  
for the best happy hour  
around.

Everyday 2:30p-6p and  
All day on Monday



HELLO NEIGHBOR.

Join us for:

Sunday's Pot of Gumbo  
Monday's All Day Happy Hour  
Tuesday's Italian Dinners  
Wednesday's Maine Lobster  
Thursday's BBQ Ribs  
Friday's Prime Rib

*And of course*

The best brunch in town  
Saturday & Sunday 9a-3p

Drop us a line for reservations or  
takeout anytime

916.934.0790  
4359 Town Center Blvd. #116



# CLASSIC STANDARD BREAKFAST

**Very Thick Slab Bacon** - 13  
**Chicken Apple Sausages** - 14  
**Filet Medallions** - 19

two eggs any style  
breakfast potatoes *or* hashbrowns  
sourdough *or* english muffin  
*or* silver dollar pancakes (+2)

## BRUNCH SANDWICHES

➔ *SERVED WITH - brunch potatoes or hashbrowns | substitute onion rings, salad or soup +2 | split +2* ⚡

**The Milestone Fried Egg Bacon Cheeseburger** - lettuce, onion and tomato slaw, house aioli - 13½

**The Madame** - grilled cheese, ham, fried egg, house cheese sauce - 12½

## LUNCH SANDWICHES

➔ *SERVED WITH - french fries or potato salad | substitute onion rings, salad or soup +2 | split +2* ⚡

**BBQ & Smoked Pulled Pork Sandwich** - vegetable slaw, house made pickles - 11½

**Milestone Egg Salad Sammich** - sliced egg, herb aioli, toasted sourdough - 9½

**Cuban** - pork shoulder, cured ham, whole grain mustard dijonaise, swiss cheese, pickles - 11½

**Lobster Roll** - served warm, butter, celery, old bay, house slaw, butter lettuce toasted brioche - 18½

**B.L.T.** - sourdough, bacon, butter lettuce, oven dried tomatoes, aioli - 11½

**Grilled Chicken Breast Club** - bacon, tomato, avocado, butter lettuce, pickled red onion, aioli - 12½

## SALADS

*(add grilled chicken breast +5 ½ | grilled gulf shrimp or salmon +7)*

**Chopped Caesar** - romaine, breadcrumbs, parmesan, caesar vinaigrette - 5½ side | 10½ full

**Milestone NY Steak Salad** - bleu cheese, pickled red onion, balsamic, pistachio - 15½

**Seafood Louie & Hearts of Palm** - rock shrimp, snow crab, tomato, sliced egg, louie dressing - 16½

**Kale Salad** - fresh and crispy kale, pepitas, seasonal fruit, white cheddar, apple cider vinaigrette - 11½

**Green Goddess** - living greens, shaved carrots, sunflower seeds, green goddess dressing - 11½

## SIDES

Slab Bacon (4 pieces) - 7

Two Eggs (any style) - 5

Toast or English Muffin - 4

Hash Browns - 5

Fried Egg - 2 ½

Substitute Egg Whites - 2

Breakfast Potatoes - 5

Biscuit - 4

Seasonal Fruit - 4

# Trust Option

*no thinking*

allow your server to order for your table



## Starting Off

### THE BLOCK - 21

grilled sausage, cured salamis, aged cheddar  
roasted and pickled vegetables  
green goddess dressing, grilled bread

### CHEESES - 14

cypress grove creamery's midnight moon  
prairie breeze creamery's 3 year aged cheddar  
season fruits, soft toast, thyme walnuts,  
honeycomb

**Cup of Soup | Smoked Ribeye Chili or Tomato Bisque** - 4.5

**Signature Roasted Cauliflower** - romesco, chimichurri sauce, extra virgin olive oil - 8¾

**French Onion Hummus** - warm soft pita bread, extra virgin olive oil - 6¾

**Hot Artichoke Dip** - baked & broiled with bread crumbs, shaved parmesan, flour tortilla chips - 8¾

**Avocado & Smoked Salmon Toast** - tomatoes, french onion ricotta, sliced egg, pickled onion - 9½

**Truffle Brussels** - fried crispy, white truffle oil, sea salt - 7¾

**Blue Crab Hush Puppies** - red onion, carrot, bell pepper slaw, dried tomato, cider vinaigrette - 11½

**Burrata & Chilled Broccolini** - conserved mushrooms, red onion, honey cider vinaigrette, pepitas - 13½

**Fried Green Beans** - garlic and onion breaded, green goddess sauce - 7½

**Chicken Fried Onion Rings** - spicy house made aioli - 7¾

**Honey Spiced Crispy Chicken** - sweet & spicy dressing, buttermilk dipping sauce - 11½

## THE MAC & CHEESES

- cheddar, havarti, fontina, aged gouda -

**Parmesan & Bread Crumb** - 8

**Slab Bacon Lardons & Roasted Jalapeno** - 12

**Lobster & Roasted Cauliflower with Truffle Oil** - 18

(please, no substitutions)

## Salads

*(add grilled chicken breast +5½ | grilled gulf shrimp or salmon +7)*

**House Salad** - baby greens, shaved cheddar, bread crumbs, milestone vinaigrette - 5 side | 9 full

**Chopped Caesar** - romaine, breadcrumbs, parmesan, caesar vinaigrette - 5½ side | 10½ full

**Milestone NY Steak Salad** - bleu cheese, pickled red onion, balsamic, pistachio - 15½

**Seafood Louie & Hearts of Palm** - rock shrimp, blue crab, tomato, sliced egg, louie dressing - 16½

**Kale Salad** - fresh and crispy kale, pepitas, seasonal fruit, white cheddar, apple cider vinaigrette - 11½

**Duck Confit & Brussels** - deviled egg, potato, carrot, onion, pistachio, honey cider vinaigrette - 18

**Green Goddess** - living greens, shaved carrots, crispy chickpeas, celery ribbons, sunflower seeds, 11½

## Milestone Plates

*perfect for sharing at the table or for an individual dinner*

### **THE French Dip - 18**

sliced wagyu ribeye, aged gouda  
melted onions, horseradish cream  
grilled soft roll, crispy garlic potatoes

### **Cheeseburger - 14**

ground bacon, cheddar, house  
Pickles, lettuce & onion "slaw"  
oven dried tomatoes, french fries

**Vegetarian** - panisse, roasted mushrooms, seasonal squash, creamy tomato, celery & radish slaw - 16

**Buttermilk Fried Chicken & Truffle Fries** - four piece, spiced dipping sauce - 15½

**Pink and Black Peppercorn Seared Haddock** - lemon caper cream, greens, potatoes, mushrooms - 17½

**Smoked Pork Chili Verde** - pork shoulder, salsa verde, black beans, cilantro, crispy tortillas - 16½

**Grilled Atlantic Salmon** - black beans, spaghetti squash, olive oil, pickled onion - 18

**Chicken & Artichoke Hearts** - bacon, onion, braised greens, potatoes, braised mushrooms, broth - 18

**Fish & Chips** - panko crusted pacific haddock, battered french fries, fresh dill tartar sauce - 15½

**Honey Mustard Grilled Veal Cutlet** - sauteed broccolini, king & oyster mushrooms, pearl onions - 19

**Shorty Pot Roast** - braised and glazed beef short ribs, carrots, onion, potatoes - 19½

### **Crispy Duck & Sausage Confit - 24**

baked potato wedges, braised greens and squash, chicken sausage, ginger broth

### **Filet Medallions & Blue Cheese - 25**

cooked medium rare, blue cheese, garlic chive, wild mushrooms, artichoke & bell pepper slaw  
herb roasted red potatoes (surf and turf with grilled gulf shrimp add - 6)

### **Roasted & Grilled Sliced Leg of Lamb - 22½**

cooked medium, potatoes, cauliflower, wild mushrooms, golden raisins, pine nuts, spiced lamb jus

## Veggies

Brussel Sprout  
& Potato Salad - 8.5

Roasted Broccolini  
& Olive Oil - 7

Brown Butter  
Cauliflower Puree - 7.5

Roasted Spaghetti Squash  
& Tomato Sauce - 7

## Pasta

*served with thick garlic bread (add grilled chicken breast +5 ½ | grilled gulf shrimp or salmon +7)*

**Linguini & Whole Clams** - parmesan, garlic, white wine, butter, parsley - 17

**Seafood Orecchiette** - gulf shrimp, grilled salmon, green peas, mint, butter, parmesan - 22

**Baked Ziti** - italian sausage, tomato and ricotta bolognese, mozzarella, parmesan - 16

**Beef Stroganoff** - cream & citrus beef broth, wild mushrooms, shredded beef shortribs, pickled onions -

21

**Parmesan & Raw Garlic Pesto Spaghetti** - olive oil, red pepper flake, black pepper, pine nuts - 14