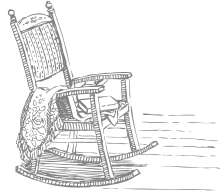


DRINKS THAT ROCK

"From the little town that rocks"



AFTER DARK & STORMY 11

dark rum, apple cider, ginger beer, lime wedge

HARVEST MARGARITA 14

mezcal, triple sec, lime juice, apple, cinnamon & sugar rim

AUTUMN APPLE FIZZ 12

bourbon, house-made apple butter, ginger beer, cinnamon & sugar rim

GINGER HOT TODDY 12

bourbon, hot water, lemon, house-made ginger syrup

APPLE CRANBERRY MOSCOW MULE 11

vodka, cranberry syrup, sparkling apple juice, ginger beer, lime

VANILLA CHAI OLD FASHIONED 14

whiskey, chai tea, orange bitters, vanilla syrup

MAN O'WAR 15

bourbon, cointreau, luxardo liqueur, sweet vermouth, lemon juice, cherry juice

HOT BUTTERED RUM 13

spiced rum, rumchata, butter, dark brown sugar, nutmeg, cloves, cinnamon

PUMPKIN SPICE WHITE RUSSIAN 12

vodka, coffee liqueur, house-made pumpkin cream, pumpkin pie spice, simple syrup, graham cracker crust rim

BROWN SUGAR BUBBLY 11

brandy, dark brown sugar & fig syrup, topped with prosecco

SNACKS

DEVEILED EGG SPREAD 7

pickled mustard seeds, crispy prosciutto, lavosh ^{GF} *without lavosh*

PIMENTO CHEESE 8

lavosh, bread & butter zuchinni pickles ^{GF} *without lavosh*

SQUASH BISQUE 11

hyssop caramel, fried sage ^{GF}

HUSHPUPIES 10

buttermilk ricotta, chili honey, shishito peppers

PICKLED SHRIMP HAND ROLLS 14

creole mustard, jalapeño, cilantro, pickled veggies, bibb lettuce ^{GF}

PORK MEATBALL 12

braised kale, confit tomatoes, bacon, cornbread breadcrumbs, parmesan cheese

GARDEN

LEAFY GREENS SALAD 11

avocado, carrots, radish, parmesan, mustard vinaigrette ^{GF}

WINTER SALAD 14

black kale, roasted root vegetables, sorghum berries, sunflower seeds, citrus vinaigrette ^{GF}

BURRATA 13

apple butter, crispy shallots, candied pecans, ciabatta toasts

***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.

Steaks are cooked to order.

^{GF} = gluten friendly

MAINS

JOYCE FARMS FRIED CHICKEN 21

braised collard greens, pigeon peas, grilled coleslaw

SHRIMP & GRITS 23

bacon, roasted poblano, blistered tomato, white cheddar grits ^{GF}

PLANCHA SEARED SUNBURST FARMS TROUT 24

squash casserole, toasted almonds, fried capers, preserved lemon crema

GRILLED HANGER STEAK **32

garlic roasted fingerling potatoes, chicories, blue cheese, chimichurri ^{GF}

HONEY ROASTED PORK TENDERLOIN 25

romesco, kale, farro, pickled green beans, honey-chili jus

MARKET FISH mkt

charred scallion risotto, confit tomatoes, shitake mushrooms

GARGANELLI PASTA 23

citrus-pork sausage, red chili flake, rapini, white beans, parmesan

CHICKEN & FRIED SAGE DUMPLINGS 18

carrots, onions, celery

TURTLEBACK BROWN BEEF STEW 20

sirloin beef, pigskin turtleback brown ale, red potatoes, corn, green peas

DESSERT

CARROT CAKE cream cheese icing, carrot & orange jam ^{GF}

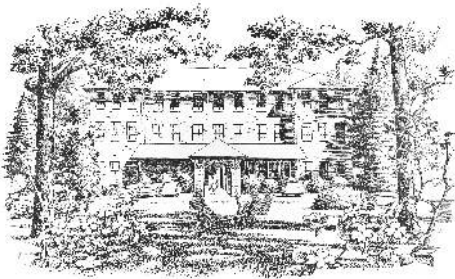
CHOCOLATE TORTE vanilla whipped cream, mixed berries, powdered sugar ^{GF}

BREAD PUDDING caramel, golden raisins

BOURBON PECAN PIE local gelato



With the completion of a railroad connection in the late nine-teenth century, the Black Mountain area became a popular gateway for tourists to visit Mount Mitchell and the surrounding areas. In 1919 Lucien & Rosalie Phillips opened the Monte Vista Hotel. For over 100 years the Monte Vista Hotel continues to be a premier hotel in the Black Mountain area. Milton's is open for dinner Wednesday through Sunday.



ORIGINAL SKETCH OF THE MONTE VISTA
BY WALTER S. DOUGHERTY

Milton's
BLACK MOUNTAIN



LOCAL DRAFT

Please ask your server about our local seasonal draft beer 6



BOTTLED

BEER | CIDER | SELTZER

Bud Light	4
Miller Lite	4
Michelob Ultra	4
Yuengling	4
Guinness	4
New Belgium Voodoo Ranger Imperial IPA <i>Asheville, NC</i>	6
New Belgium Fruit Smash <i>Asheville, NC</i>	6
Hi Wire Lager	6
Sierra Nevada Stout <i>Mills River, NC</i>	6
Pisgah Pale Ale <i>Black Mountain, NC</i>	6
Noble Cider <i>Asheville, NC</i>	6
White Claw Hard Seltzer	4



WHITE WINE

Ca' Donini , Pinot Grigio, <i>IT</i>	8 32
Whitehaven , Sauvignon Blanc, <i>Marlborough, NZ</i>	11 44
Fleur de Mer , Rosé of Grenache, <i>Provence, FR</i>	11 44
Bodegas Garzon , Albarino, <i>Colonia, UY</i>	42
Bernier , Chardonnay, <i>Loire Valley, FR</i>	8 32
A to Z , Riesling, <i>Dundee Hills, OR</i>	9 36
Buhler Vineyards , Rose of Zinfandel, <i>CA</i>	10 40
Conundrum , Proprietary White Blend, <i>CA</i>	52
Groth , Chardonnay, <i>Napa Valley, CA</i>	59
Treana , Chardonnay, <i>Central Coast, CA</i>	12 48

SPARKLING WINE

Caviccholi , Prosecco di Valdobriadene, <i>IT</i>	8 40
Perelada , Cava, Brut Rosé, <i>Emporda, ES</i>	34
Domaine Chandon , Brut, <i>CA</i>	65

RED WINE

Firesteed , Pinot Noir, <i>Willamette Valley, OR</i>	12 48
King Estate , "Inscription", Pinot Noir, <i>Willamette Valley, OR</i>	48
Faustino , Crianza, <i>Rioja, ES</i>	8 32
Feudo di San Nicola , Sangiovese, <i>Puglia, IT</i>	36
Cline , Merlot, <i>Sonoma Coast, CA</i>	10 40
Luigi Bosca , Malbec, <i>Mendoza, AR</i>	12 48
Chateau Montelena , Cabernet Sauvignon, <i>Napa Valley, CA</i>	89
Piattelli , Cabernet Sauvignon, <i>Mendoza, AR</i>	10 40
Duckhorn , "Decoy", Cabernet Sauvignon, <i>Sonoma County, CA</i>	60
Clos de los Siete , Proprietary Blend, <i>Uco Valley, AR</i>	12 48
Caymus , Cabernet Sauvignon, <i>Napa Valley, CA</i>	100
Chateau Beaucastel , "Coudoulet" Cotes de Rhone, Rouge, <i>Rhone Valley, FR</i>	56