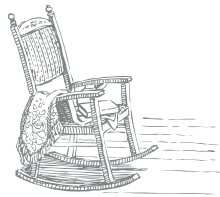


## DRINKS THAT ROCK

"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

### SOUP DU APPALACHIA mkt

rotating seasonal soup utilizing fresh, local ingredients *please ask your server for today's feature*

### DEVILED EGG SPREAD 7

pickled mustard seeds, crispy prosciutto, lavosh MGF V

### PIMENTO CHEESE 8

lavosh, bread & butter zucchini pickles

### CORN FRITTER 12

smoked trout, local chiles, buttermilk, fennel

### PICKLED SHRIMP 14

heirloom tomatoes, shaved radish, candied fennel seeds, avocado, arugula, red onion GF

### MUSHROOM TOAST 12

farmer's cheese, scallions, sourwood honey, whole grain bread

## GARDEN

### LEAFY GREENS SALAD 11

avocado, carrots, radish, parmesan, white balsamic vinaigrette GF V

### GRILLED SPRING ASPARAGUS 12

buttermilk cheese, tomato relish, pine nuts & spices, arugula GF V

### BURRATA 14

local strawberries, onion marmalade, verjus, pink peppercorn, charred leek oil, whole grain toast MGF V

*\*\*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.*

## MAINS

### JOYCE FARMS FRIED CHICKEN 23

red potatoes, grilled onions, whole grain mustard, mixed herbs, country ham jus

### SHRIMP & GRITS 23

local country ham, roasted poblano, blistered tomato, white cheddar grits

### SUNBURST FARMS TROUT 24

crispy fingerlings, summer squash, horseradish, chives, charred lemon, pink peppercorn beurre monte GF

### BOTTOM SIRLOIN STEAK 34

creamed yukon gold potatoes, seared mushrooms, beef fat vinaigrette with pickled onions & preserved lemon brine GF

### MARKET FISH mkt

anson mills gold rice, tomatoes, roasted onions, swiss chard, roasted garlic fumet GF

### PAPPARDELLE PASTA 21

peas, asparagus, radish, arugula, mushrooms, goat cheese, pine nuts, herbs V

### RACK OF VENISON 42

sweet potato, broccolini, blistered local peppers, berry glaze GF

## DESSERT 7

**CARROT CAKE** cream cheese icing, toasted shaved coconut

**CHOCOLATE TORTE** vanilla whipped cream, mixed berries

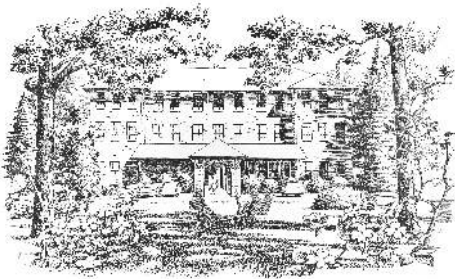
**CORNMEAL CHESS PIE** oat cookie crust, crispy corn powder, meyer lemon chantilly

**SEASONAL FRUIT CRISP** served warm, oat & hibiscus streusel, with vanilla ice cream

MGF modified gluten friendly GF gluten friendly V vegetarian



*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**

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

**SPARKLING WINE**

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

**RED WINE**

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