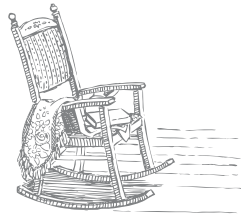


DRINKS THAT ROCK

“From the little town that rocks”



SUMMER BOOMER 12

london dry gin, fresh summer berries, italian vermouth, ruby port

MONTE MULE 13

vodka, sweet basil, fresh peach, peach liqueur, ginger beer

BUT THEN AGAIN 12

kentucky bourbon, fresh raspberries, strawberry elixir, fresh basil

COBRA CLUTCH 13

mezcal, el jimador blanco tequila, orange liqueur, fresh lime juice

MY ORANGE CRUSH 11

vanilla vodka, freshly squeezed orange juice, cream topper

MAN O'WAR 15

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

MOUNTAINS OR MALIBU 11

silver rum, watermelon juice, fresh mint, lime

TASTE, SMILE, REPEAT 13

vodka, campari, aperol, elderflower, fresh grapefruit, cava rosé

SNACKS

SOUP DU APPALACHIA mkt

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

DEVEILED EGG SPREAD 7

pickled mustard seeds, crispy prosciutto, lavosh MGF V

PIMENTO CHEESE 8

lavosh, bread & butter zucchini pickles

CORN FRITTERS 12

smoked trout, local chiles, buttermilk, fennel

PICKLED SHRIMP 14

heirloom tomatoes, shaved radish, candied fennel seeds, avocado, cucumber, red onion, arugula 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 8

CARROT CAKE cream cheese icing, toasted shaved coconut

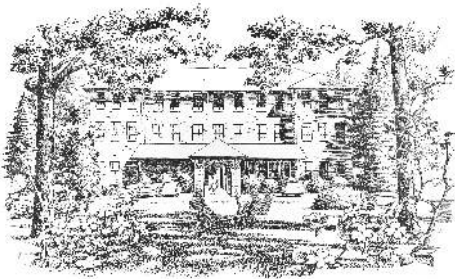
CHOCOLATE TORTE vanilla whipped cream, mixed berries

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

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



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
Pisgah Turtleback Brown Ale <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
Trefethen , Merlot, <i>Napa Valley, CA</i>	12 48
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