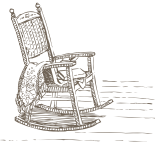


DRINKS THAT ROCK

"From the little town that rocks"



SPICED CRANBERRY G&T 13

gin, spiced cranberry infusion, jack rudy's tonic, soda

BOURBON MAPLE LEAF 14

bourbon, maple, lemon bitters, lemon juice

FIRESTARTER MARGARITA 13

tequila, house-made jalapeño syrup, triple sec, lime juice, salted rim

MAN 'O WAR 15

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

MOST WONDERFUL THYME OF THE YEAR 15

vodka, apples, thyme, lemon juice, prosecco

AFTER DARK & STORMY 11

dark rum, apple cider, ginger beer

CHAI ESPRESSO MARTINI 16

vodka, kahlua, espresso, chai honey syrup

WARM IT UP ALL SELECTIONS CAN BE NON-ALCOHOLIC

GINGER HOT TODDY 11

irish whiskey, ginger syrup, bourbon

ADULT HOT CHOCOLATE 11

vodka, frangelico, hot chocolate

IRISH COFFEE 11

irish whiskey, dynamite coffee, whipped cream

HOT APPLE CIDER 11

rum or whiskey, hot apple cider

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 |

LOCAL DRAFT

Please ask your server about our local seasonal draft beer 6

Milton's

BLACK MOUNTAIN

GRAPES

WHITE WINE

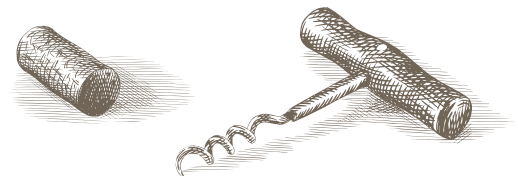
| | |
|---|-------|
| Ca' Donini , Pinot Grigio, <i>IT</i> | 8 32 |
| Whitehaven , Sauvignon Blanc, <i>Marlborough, NZ</i> | 11 44 |
| Fleur de Mer , Rosé of Grenache, <i>Provence, FR</i> | 11 44 |
| Bodegas Garzon , Albarino, <i>Colonia, UY</i> | 42 |
| Bernier , Chardonnay, <i>Loire Valley, FR</i> | 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

| | |
|---|------|
| Cavicchioli , Prosecco di Valdobbiadene, <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 |



SNACKS

SMOKED SUNBURST TROUT DIP 12

hardwood smoked NC rainbow trout, fresh dill cream cheese, charred lemon, grilled toast AGF

PIMENTO CHEESE 8

lavosh, bread & butter zucchini pickles AGF

DEVILED EGG SPREAD 7

pickled mustard seeds, crispy prosciutto, lavosh AGF

PLOUGHMAN'S BOARD 18

deviled egg spread, crispy pork belly, house pickles, whole grain mustard, apple chutney, sweet grass dairy green hill cheese, grilled bread AGF

APPALACHIAN SPICED & GRILLED SHRIMP 14

marinated red cabbage, cucumber, shaved radish, butternut squash, toasted fennel, lemon GF

MIXED MUSHROOM TOAST 14

whipped goat cheese, scallions, sourwood honey, timur pepper, toasted whole grain bread

FRIED CAULIFLOWER 12

bbq spiced cauliflower, peppered local honey, sweet grass dairy blue cheese, pumpkin seeds, scallions

GARDEN & SOUP

LEAFY GREENS SALAD 12

roasted carrots, grilled onions, sunflower seeds, goat cheese, citrus-red river coriander vinaigrette GF

GRILLED ROMAINE 14

traditional caesar dressing, whole wheat croutons, shaved parmesan, toasted zanzibar black pepper AGF

MARINATED KALE 14

local kale, sweet onions, blue cheese, shaved apples, apple cider-french rosemary vinaigrette, grains of paradise GF

BEEF & WINTER SQUASH STEW 12

carrots, parsnips, red wine, rosemary, purple GF stripe garlic

MAINS

COUNTRY FRIED CHICKEN 23

garlic mashed potatoes, braised winter greens, toasted black pepper gravy

CAJUN STYLE SHRIMP & GRITS 25

andouille sausage, roasted peppers, blistered tomatoes, red eye gravy, white cheddar grits GF

SUNBURST FARMS TROUT 27

crispy fingerlings, roasted celery root, local kale, shallot-dill vinaigrette, nutmeg GF

7 OZ. BEEF TENDERLOIN 40

truffle & parmesan house cut fries, creamed spinach, sauce au poivre GF

PAN SEARED MARKET FISH mkt

anson mills gold rice, grape tomatoes, roasted onions, wilted greens, garlic broth GF

HAND ROLLED POTATO GNOCCHI 22

roasted mushrooms, leeks, goat cheese, pine nuts, arugula, herbs

RED WINE BRAISED CERVENA VENISON SHANK 34

sweet potato, grilled broccolini, braising gravy, rosemary gremolata GF

DESSERT

4 LAYER CARROT CAKE 10

cream cheese icing, candied pecans, toasted coconut

FLOURLESS CHOCOLATE TORTE 8

vanilla whipped cream, shaved chocolate, raspberry coulis GF

BOURBON BREAD PUDDING 8

pecan, caramel, whipped cream

HOUSE MADE ICE CREAM & SORBET 3 per scoop

please ask your server for current flavors GF

ASSORTED SMALL BITES 8

chocolate truffles, pate de fruit, tiny tarts, cocoa nib dragee AGF



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 and features a special shared plates menu on Mondays & Tuesdays.

**This item can be cooked to a requested temperature. 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.

AGF available gluten friendly GF gluten friendly V vegetarian