

LIBATIONS

SPICED CRANBERRY G&T gin, spiced cranberry infusion, jack rudy's tonic, soda | 13

BOURBON MAPLE LEAF bourbon, maple, lemon bitters, lemon juice | 14

FIRESTARTER MARGARITA tequila, house-made jalapeño syrup, triple sec, lime juice, salted rim | 13

MAN 'O WAR bourbon, cointreau, luxardo liqueur, sweet vermouth, lemon juice, cherry juice | 15

MOST WONDERFUL THYME OF THE YEAR vodka, apples, thyme, lemon juice, prosecco | 15

AFTER DARK & STORMY dark rum, apple cider, ginger beer | 11

CHAI ESPRESSO MARTINI vodka, kahlua, espresso, chai honey syrup | 16

WARM IT UP ALL SELECTIONS CAN BE NON-ALCOHOLIC

GINGER HOT TODDY irish whiskey, ginger syrup, bourbon | 11

ADULT HOT CHOCOLATE vodka, frangelico, hot chocolate | 11

IRISH COFFEE irish whiskey, dynamite coffee, whipped cream | 11

HOT APPLE CIDER rum or whiskey, hot apple cider | 11

BOTTLED BEER

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

LOCAL DRAFT BEER

Please ask your server about our local seasonal draft beer 6

MONDAY + TUESDAY | 5-9PM

Milton's
BLACK MOUNTAIN



SMOKED SUNBURST TROUT 12

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

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

LEAFY GREENS SALAD 12

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

7 OZ. BEEF TENDERLOIN 40

truffled-parmesan house cut steak fries, creamed spinach, sauce au poivre

BEEF & WINTER SQUASH STEW 12

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

FRIED CHICKEN SANDWICH 15

pickled cucumbers, herb de provence aioli, arbol honey glaze, housemade sesame brioche bun, kewpie mayo, served with house cut steak fries

SPECIAL FEATURE: PAIR WITH A BEER FOR +\$1

SWEET

BOURBON BREAD PUDDING 8

pecan, bourbon, caramel, whipped cream

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



AGF available gluten friendly GF gluten friendly V vegetarian