

LIBATIONS

LAVENDER HIBISCUS FRENCH 75 12

gin, lavender simple syrup, lemon juice, sparkling wine

SPICY MANGO MARGARITA 13

silver tequila, triple sec, lime juice, mango juice, charred jalapeño, half salt & tajin rim

GRAPEFRUIT MOJITO 12

silver rum, simple syrup, lime juice, grapefruit juice, mint leaves

L&R SPRITZ 15

vodka, strawberries, rosé, lemon slices, club soda, mint sprigs

BLACKBERRY BOURBON SMASH 14

bourbon, lime juice, simple syrup, blackberries, fresh basil

CHAI ESPRESSO MARTINI 16

vodka, kahlua, espresso, espresso, coconut milk, chai honey syrup

MONTE FIZZ 12

dark rum, ruby port, lemon juice, simple syrup, egg white, club soda

ALL SELECTIONS CAN BE NON-ALCOHOLIC

BOTTLED

Bud Light	4
Miller Lite	4
Michelob Ultra	4
Yuengling	4
Blue Moon	4
Guinness	4
New Belgium Voodoo Ranger Imperial IPA <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
Heineken 0.0	4
Athletic Brewing .5 IPA	6

LOCAL DRAFT BEER

Please ask about our local seasonal draft 6

Milton's
BLACK MOUNTAIN

MONDAY + TUESDAY / 5-9PM

- APPS -

PIMENTO CHEESE 8

bread & butter zucchini pickles, olive oil, garlic & peppered lavosh crackers AGF

LIGHTLY SPICED GRILLED SHRIMP 15

red cabbage, herbs de provence, english cucumber, fennel dragee, white bbq sauce GF

FRIED CAULIFLOWER FLORETS 12

baharat buttermilk, peppered local honey, sweet grass dairy blue cheese, pumpkin seeds, scallions AGF

LOCAL KALE & STEWED TOMATOES 14

roasted tomato arrabiata, fried polenta croutons, grilled eggplant & zucchini, parmesan reggiano, oregano flower buds GF

SOUP OF SEASONAL FLAVORS 10

locally sourced produce & proteins based on the season & availability

- MAINS -

SOUTHERN STYLE FRIED CHICKEN 24

crispy red potatoes, haricot verts, french whole grain mustard, blue ridge mountain honey, vinegar bbq sauce

8 OZ. BLACK ANGUS BEEF TENDERLOIN 44

twice baked potato with crème fraîche, truffle essence & parmesan, grilled asparagus, tallow-balsamic-bonito vinaigrette

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

- SWEET -

FLOURLESS CHOCOLATE TORTE 12

vanilla whipped cream, shaved chocolate, raspberry coulis GF

HOUSE MADE ICE CREAM & SORBET 3 per scoop

please ask your server for current flavors GF

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
Boen, Chardonnay, <i>Sonoma County, VA</i>	52
A to Z, Riesling, <i>Dundee Hills, OR</i>	9 36
Conundrum, Proprietary White Blend, <i>CA</i>	52
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
Threadcount, Red Blend, <i>Napa Valley, CA</i>	13 52
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>	120
Chateau Beaucastel, "Coudoulet" Cotes de Rhone, Rouge, <i>Rhone Valley, FR</i>	56



AGF available gluten friendly GF gluten friendly V vegetarian