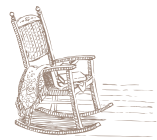


DRINKS THAT ROCK

"From the little town that rocks"



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

BEER | CIDER | SELTZER

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

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
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 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
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



STARTERS

PLOUGHMAN'S BOARD 20

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

FRIED CAULIFLOWER FLORETS 12

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

LIGHTLY SPICED GRILLED SHRIMP 15

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

DEVILED EGG SPREAD 8

pickled mustard seeds, crispy prosciutto, spiced flatbread crackers **AGF**

PIMENTO CHEESE 8

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

SMOKED ALABAMA GOAT CHEESE & MUSHROOMS 14

charred lemon, tarragon & flax seed crackers, timur pepper **GF**

FLAVORS OF SPRING 12

mesquite roasted baby carrots, caramelized sweet onions, purée of peas & mint, gently poached asparagus, lemon oil **GF**

GARDEN & SOUP

SOUP OF SEASONAL FLAVORS 10

locally sourced produce & proteins based on the season & availability

ROASTED BEETS & STRAWBERRIES 14

spring greens, honeydew, pistachios, lime-greek yogurt dressing, essence of kari leaf **GF**

LOCAL KALE & STEWED TOMATOES 14

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

LEAFY GREENS SALAD 12

spring radishes, grilled onions, sunflower seeds, goat cheese, red river coriander vinaigrette **GF**

ADD TO YOUR SALAD *market fish* **mkt** | *grilled chicken* **8** | *petite beef tenderloin* **15** | *grilled shrimp* **12** | *grilled tempeh* **6** |



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.

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 **GF**

SHRIMP & YELLOW CORN GRITS 26

pancetta, banana peppers, blistered tomato cream sauce, parmesan reggiano **GF**

10OZ. IBERIAN DUROC PORK RACK CHOP 40

slow churned butter & maple sweet potato wedges, grilled broccolini, mixed berry demi sauce **GF**

PAN SEARED MARKET FISH **mkt**

blend of flowering amaranth, corn, grape tomatoes, shallots, basil, sherry, black olive oil **GF**

SUNBURST FARMS TROUT FILET 28

crispy fingerling potatoes, celery root purée, local kale, shallot-dill & brown butter vinaigrette, stone nutmeg **GF**

HAND ROLLED POTATO GNOCCHI 22

roasted mixed mushrooms, asparagus, lemon goat cheese, pine nuts, arugula, herbs

DESSERT

4 LAYER CARROT CAKE 12

cream cheese icing, candied pecans, toasted coconut

FLOURLESS CHOCOLATE TORTE 12

vanilla whipped cream, shaved chocolate, raspberry coulis **GF**

ASSORTED SMALL BITES 12

chocolate truffles, carrot cake pops, pate de fruit, tiny tarts, cocoa nib dragee **AGF**

HOUSE MADE ICE CREAM & SORBET 3 per scoop

please ask your server for current flavors **GF**

AGF available gluten friendly **GF** gluten friendly **V** vegetarian