

Lunch

SOUPS & SALADS

SEASONAL SOUP – ask your server for today’s selections	cup / bowl	3.5 / 6
ROASTED BEET SALAD		8
roasted golden beets + baby arugula + toasted walnuts + crumbled feta + white balsamic vinaigrette		
SIMPLE SALAD		6
organic mixed greens + baguette croutons + choice of dressing		
WARM CHÈVRE SALAD **		9
shaved fennel + pickled raisins + almond crusted chèvre + citrus vinaigrette		
SPINACH SALAD		8
black figs + toasted hazelnuts + smoky blue cheese + red wine vinaigrette		

SANDWICHES

all sandwiches served with choice of side
(add avocado, tomato, or egg for \$2)

BEER-BQ PORK SHOULDER	10
braised Kurobota pork + beer-bq sauce + southern sweet slaw + griddled pretzel bun	
GRILLED CHEESE	9
Capriole chèvre + Edelweiss butterkäse + WSDC Tulum cheddar + toasted multigrain	
HONEY GLAZED CAULIFLOWER	9
curry aioli + shaved tart apple + WSDC Tulum cheddar + MSCM hive honey + multigrain bread	
MSCM TURKEY CLUB	10
golden legacy turkey breast + pimento cheese + oil cured tomato + smoked bacon	
BLACK EARTH BRATWURST	8
roasted garlic mustard + red beet kraut + Fair Oaks smoked swiss + pretzel bun	
THE “FIREBIRD”	10
crispy Amish chicken breast + buffalo sauce + pickled celery + romaine + blue cheese aioli	
BRISKET SANDWICH	10
caramelized onions + horseradish aioli + smoked swiss + garlic griddled bolillo	
BEETWICH	9
shaved golden beets + honey almond butter + baby arugula + whipped goat cheese	

HALF N’ HALF 11

Choose a quiche or half sandwich + 1/2 salad or cup of soup
(** +\$1 upcharge) (gluten free bread + \$2/full \$1/half)

QUICHE	9
Milo’s egg custard + daily inspired additions + petite green salad	
MAC N’ CHEESE	12
four cheese mornay + spiral pasta + toasted panko	
BREAKFAST SKILLET	12-14
house potatoes + daily inspired additions + two Milo’s farm eggs	
FOCCACIA	12-14
herb focaccia + daily inspired additions	

Executive Chef: Leonard Hollander