

LUNCH MENU

13800 GA Hwy 9 N Suite #3031 Alpharetta, GA 30004 (678) 620-3897

THEMILTONTAVERN.COM

STARTERS

Tavern Chili 7.00 Certified angus beef and bean chili, cheddar, onion
HUMMUS ROASTED GARLIC OIL, GRILLED PITA BREAD, CELERY, CARROTS
QUESO DIPSM 6.50LG 8.50JALAPEÑO, TORTILLA CHIPS
FRENCH ONION SOUP8.00OUR OWN RECIPE TOPPED WITH PROVOLONE AND SWISS CHEESE
FRIED ZUCCHINI8.50SALT AND PEPPER BATTER, RANCH
CHICKEN QUESADILLA 10.50 MONTEREY JACK CHEESE, JALAPEÑOS, MUSHROOMS, SOUR CREAM, AND SALSA
CALAMARI SALT AND PEPPER FRIED CALAMARI, SPICY MARINARA, LEMON
SPINACH & ARTICHOKE DIP11.00ROASTED GARLIC, ASIAGO, TOMATO, TORTILLA CHIPS
BUFFALO WINGS 14.50 SAUCES: MILD, MEDIUM, HOT, BBQ, THAI CHILI, LEMON PEPPER SERVED WITH CELERY AND CHOICE OF RANCH OR BLEU CHEESE
BBQ NACHOS CORN TORTILLA CHIPS, SHREDDED CHEESE, QUESO, BLACK BEAN AND CORN SALSA, GREEN ONION, JALAPEÑOS, CHICKEN OR PULLED PORK, BBQ SAUCE
PEEL-N-EAT SHRIMP1/4 LB 8.001/2 LB 14.00GULF SHRIMP, OLD BAY, COCKTAIL SAUCE, LEMON1/4 LB 8.001/2 LB 14.00
AHI TUNA * 15.00 6 OZ. BLACKENED SEARED AHI TUNA , SEAWEED SALAD, WASABI AIOLI, SWEET SOY REDUCTION, GINGER

TAVERN FAVORITES		
MILTON JAM BURGER TWO 40Z CERTIFIED ANGUS BEEF BURGERS, BOURSIN, CHEDDAR, SMOKED TOMATO BACON JAM, SAUTEED ONION, TOASTED BUN	14.00	
SAN DIEGO STYLE FISH TACOS (2) FRIED GROUPER, CABBAGE, ONION, CILANTRO, LIME SALSA VERDE, CHIPTOLE AIOLI IN A FLOUR TORTILLA, COWBOY BEANS	15.00	
HOFMANN'S HOTS FROM CENTRAL NEW YORK (2) SYRACUSE, NEW YORK HOT DOGS, FRENCH FRIES ADD CHILI, CHEESE, SAUERKRAUT, SLAW FOR .50 EACH	12.00	

SALADS

TAVERN MIXED GREENS, TOMATOES, CUCUMBERS, CARROTS, BLACK OLIVES, RED ONION, MISO VINAIGRETTE	12.00
ICEBERG WEDGE BACON, TOMATOES, BLEU CHEESE CRUMBLES, BLEU CHEESE DRESSING	12.00
DEEP SOUTH MIXED GREENS, BACON, CHOPPED EGG, TOMATOES, CUCUMBERS, FRIED CHICKEN TENDERS, BUTTERMILK RANCH	16.00
AHI TUNA SALAD * MIXED GREENS, CUCUMBERS, RED ONION, AVOCADO, GREEN ONION, TOMATOES, CRISPY WONTON STRIPS, SEARED RARE SESAME TUNA, PONZU VINAIGRETTE	17.50
CANDIED PECAN & GOAT CHEESE SALAD MIXED GREENS, GOAT CHEESE, CANDIED PECANS, TOMATOES, RED ONION, STRAWBERRIES, CUCUMBERS, BLACKENED CHICKEN, BALSAMIC VINAIGRETTE	15.00
COBB SALAD MIXED GREENS, BLEU CHEESE CRUMBLES, CHOPPED EGG, BACON, TOMATOES, AVOCADO, CUCUMBERS, BLACKENED CHICKEN, BALSAMIC VINAIGRETTE	15.00
GREEK SALAD MIXED GREENS, GYRO MEAT, CHERRY TOMATOES, CUCUMBERS, FETA, KALAMATA OLIVES, RED ONION, PEPPERONCINI, CUCUMBER DILL DRESSING	15.00
CAESAR SALAD ROMAINE LETTUCE, GRATED PARMESAN, CROUTONS, CAESAR DRESSING	11.00
ΔΟΟ ΥΟΠΑ ΕΥΛΟΡΙΤΕς ΤΟ ΔΝΥ ΕΧΙ ΑΟ'	

ADD YOUR FAVORITES TO ANY SALAD: CHICKEN \$6, * STEAK \$12, SALMON \$10, SHRIMP \$8, AVOCADO \$3

DRESSINGS: MISO VINAIGRETTE, BALSAMIC VINAIGRETTE, BLEU CHEESE, RANCH, HONEY MUSTARD, THOUSAND ISLAND, PONZU VINAIGRETTE, CUCUMBER DILL

ENTREES

CHICKEN POT PIE CHICKEN AND FRESH VEGETABLES TOPPED WITH A FLAKY PASTRY CRUST	14.00
FRIED SHRIMP GULF SHRIMP, FRENCH FRIES, COLESLAW, COCKTAIL SAUCE, LEMON	19.00
FISH AND CHIPS BEER BATTERED ALASKAN COD, FRENCH FRIES, MALT VINEGAR, LEMON, TARTAR	17.00
CAJUN CHICKEN PASTA BLACKENED CHICKEN, ANDOUILLE SAUSAGE, SAUTEED ONIONS & PEPPERS, GREEN ONION CAJUN CREAM SAUCE, PAPPARDELLE PASTA, *CAN BE MADE VEGETARIAN	18.50
HOMEMADE MEATLOAF PORK AND VEAL, MASHED POTATOES, GREEN BEANS, GRAVY	15.00
SILOS CHICKEN GRILLED PRESTIGE FARMS CHICKEN BREAST WITH LEMON CAPER BEURRE BLANC, JASMINE RICE, SAUTEED BROCCOLI	17.00

SANDWICHES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF FRENCH FRIES, COLESLAW, ONION RINGS OR SWEET FRIES

TAVERN BURGER * 80Z CERTIFIED ANGUS BEEF, LETTUCE, TOMATO, ONION, TOASTED BUN ADD CHEDDAR, AMERICAN, PROVOLONE, SWISS, BLEU CHEESE, PEPPERJACK \$1.00	14.00
CHICKEN SALAD CROISSANT WHITE MEAT CHICKEN WITH RED GRAPES, CELERY, ONION, PECANS, TOASTED BUTTER CROISSANT	12.00
BUFFALO CHICKEN WRAP GRILLED CHICKEN BREAST, FRANK'S BUFFALO SAUCE, CHEDDAR JACK, RANCH, JALAPEÑO TOMATO WRAP, LETTUCE, TOMATO, ONION	14.00
TUNA SALAD MELT ALBACORE TUNA, ONION, CELERY, PICKLE RELISH, SWISS CHEESE, TOASTED RYE BREAD	12.00
TURKEY CLUB SLICED TURKEY, AMERICAN CHEESE, BACON, LETTUCE, TOMATO, MAYONNAISE ON TOASTED WHEAT BREAD	12.00
TUSCAN CHICKEN GRILLED CHICKEN BREAST, GOAT CHEESE, ROASTED RED PEPPER, ARUGULA, TOMATO, RED ONION, LEMON-BASIL AIOLI, CIABATTA BREAD, *CAN BE MADE VEGETARIAN	13.00
REUBEN CORNED BEEF, SWISS CHEESE, SAUERKRAUT, 1000 ISLAND DRESSING, TOASTED RYE BREAD	13.00
PHILLY CHEESE STEAK THINLY SLICED SIRLOIN, PROVOLONE, CHEESE WHIZ, SAUTÉED ONIONS, PEPPERS, TOASTED HOAGIE	13.00
FRENCH DIP THINLY SLICED ANGUS TOP ROUND, TOASTED HOAGIE ROLL, AU JUS	13.00
CRISPY GROUPER SANDWICH GULF GROUPER, LETTUCE, TOMATO, PICKLE, REMOULADE, TOASTED BUN	16.00
AHI TUNA SANDWICH * GRILLED TUNA, SRIRACHA AIOLI, GINGER SLAW, TOASTED CIABATTA	16.00
GYRO GYRO MEAT, LETTUCE, TOMATO, CUCUMBER, CUCUMBER DILL DRESSING, PITA, *CAN BE MADE VEGETARIAN	13.00
HAM AND SWISS CROISSANT HONEY HAM, SWISS CHEESE, JALAPEÑO AIOLI, BUTTERED CROISSANT	14.00
CHICKEN PITA GRILLED CHICKEN, LETTUCE, TOMATO, JALAPEÑO AIOLI, PROVOLONE, BACON, PITA	15.00
CUBAN SANDWICH PULLED PORK, HONEY HAM, SWISS CHEESE, MOJO MARINADE, YELLOW MUSTARD, PICKLE CHIPS, TOASTED HOAGIE ROLL	15.00

<u>SIDES \$4.00</u>

FRENCH FRIES, SWEET POTATO FRIES, ONION RINGS, COWBOY BEANS, SMASHED RED SKIN POTATOES, BRUSSELS SPROUTS, FLIPPED CORN, COLE SLAW, BROCCOLI



KID'S MENU (12 & UNDER ONLY)

INCLUDES KID DRINK & FRIES

FRIED SHRIMP, GRILLED CHEESE, CHICKEN TENDERS, QUESADILLA, HOT DOG, SMASH BURGER, BUTTERED NOODLES

DESSERTS

CRÈME BRÛLÉE	7.00	
Fudge Brownie Sundae	8.00	
CARROT CAKE	8.00	

DRAFT BEER

House Lager Miller Lite Bud Light Sweet Water 420 Yuengling Guinness BLUE MOON MICHELOB ULTRA BELL'S TERRAPIN MONDAY NIGHT TROPICALIA AKADEMIA STELLA ARTOIS GOAT ISLAND SEASONAL CIDER

* ASK YOUR SERVER ABOUT OUR ROTATING TAPS *

BOTTLED BEER

BUDWEISER BUD LIGHT PBR 1602 CAN COORS LIGHT MICHELOB ULTRA MILLER LITE FAT TIRE AMBER ACE PINEAPPLE CORONA/PREMIER CORONA LIGHT HEINEKEN HEINEKEN "00" N/A RAPTUROUS SOUR STAYCATION SOUR **ROTATING SEASONALS**

SELTZERS

HIGH NOON PINEAPPLE HIGH NOON PEACH NUTRL BLACK CHERRY

BEVERAGES

Coke, Diet Coke, Coke Zero, Sprite, Lemonade, Ginger Ale, Mr. Pibb, Iced Tea, Coffee, Milk 3.00 Boylan's Root Beer 3.50 Pellegrino Sparkling Water 4.00

BRUNCH MENU

SERVED 11AM - 3PM SATURDAY & SUNDAY

\$5.00 DRINK SPECIALS

BLOODY MARYS, SCREWDRIVERS, MIMOSAS

BEIGNETS

PECAN BOURBON GLAZE, POWDERED SUGAR

5.00

EGGS BENEDICT

SERVED WITH YOUR CHOICE OF HOME FRIES, FRUIT, OR AGED CHEDDAR GRITS

12.00

14.00

TRADITIONAL BENEDICT*

GRILLED CANADIAN BACON, POACHED EGGS, TOASTED ENGLISH MUFFIN, HOMEMADE HOLLANDAISE

SOUTHERN BENEDICT *

13.00 SAUSAGE PATTIES, POACHED EGGS, FRESH BAKED BISCUIT, WHITE PEPPER GRAVY

BLACKENED SHRIMP BENEDICT *

BLACKENED SHRIMP, POACHED EGGS, TOASTED ENGLISH MUFFIN, OLD BAY HOLLANDAISE

POTATO HASH *

CRISPY HOMEFRIES, CHORIZO, ONION, JALAPEÑO, ROASTED PEPPERS, SUNNY SIDE EGGS, CHIPOTLE HOLLANDAISE

11.00

FRIED CHICKEN & BISCUITS

BISCUITS SMOTHERED WITH SAUSAGE GRAVY AND CRISPY FRIED CHICKEN

12.00

MARKET FRENCH TOAST

FRESH STRAWBERRIES, WARM MAPLE SYRUP, POWDERED SUGAR, **GRILLED CHALLAH BREAD, BACON**

12.00

BISCUITS & SAUSAGE GRAVY

BISCUITS SMOTHERED WITH SAUSAGE GRAVY SERVED WITH CHOICE OF CHEESE GRITS, HOMEFRIES, OR FRUIT 10.00

CHICKEN & BEIGNETS

CRISPY TENDERS, BEIGNETS, POWDERED SUGAR, HONEY ORANGE MARMALADE SERVED WITH CHOICE OF CHEESE GRITS, HOMEFRIES, OR FRUIT

12.00