

BRUNCHABLE SHARE PLATES

greek yogurt & granola parfait

greek yogurt, vanilla granola
fresh fruit & berries, nuts - 14 (GF)

bacon donut holes

maple syrup, powdered sugar - 9

buttermilk biscuit & bacon gravy

split & covered with white gravy
& thick chopped bacon lardon - 8

weekend hangover brunch fries

sausage gravy gravy
bacon lardons, cheese
fried egg - 15

fried green tomatoes

green goddess remoulade - 13

weekend brunch brussels sprouts

crispy brussels, bacon lardons
easy fried egg, balsamic - 17

STAPLE SALADS

cali-chicken salad

greens, almonds, carrots
shaved onion, sliced apple
ginger & mandarin dressing - 19

proper cobb salad

sliced avocado, blue cheese,
applewood bacon, hard egg
shaved onion, carrots, tomato
cucumber, goddess dressing - 19 (GF)

BRUNCH OFFERINGS

thick slab cut classic bacon & eggs

two pasture raised eggs with heritage breed bacon
crispy hash browns & toasted sourdough - 19 (AGF)

florentine omelet

spinach, tomato and sauteed mushrooms, melted cheese
hollandaise, breadcrumb, hash browns - 19 (GF)

new england "lobster roll" scramble

maine lobster scramble over sourdough garlic bread tartine
topped with melted cheese, poppy seed celery slaw - 37 (GF)

yacht club blue crab scramble

jumbo lump blue crab, grilled onion, spinach avocado
fresh lemon, breadcrumb, shaved prairie breeze - 29

weekend fried chicken & malted waffles

malted waffle, buttermilk breaded chicken
crushed bacon & apple maple syrup - 22

banana & walnut honey cinnamon french toast

seared brioche a la anglaise, sliced bananas
toasted walnuts, cream cheese frosting - 19

CLASSIC BENEDICTS

eggs benedict

grilled ham & spinach, lemon hollandaise
crispy brunch potatoes o'brien - 19

summer veggie & avocado benedict

avocado, sliced tomato, spinach, english muffin
lemon hollandaise, crispy brunch potatoes o'brien - 21

A-Z SELECTIONS

chorizo rice

house chorizo rice, topped with two eggs, cooked any style
iceberg, pineapple pico, crema, cotija cheese - 21

chorizo huevos rancheros hash

sauteed chorizo, beans, two eggs any style, onion, cilantro
over crispy hashbrowns, ranchero salsa - 19

signature brunch pozole

braised pork, hominy, chili broth. two soft poached eggs
loaded up with green cabbage, queso fresco, radish
onion, cilantro, jalapeno - 22

breakfast birria tacos

two tacos built with tons of cheese, shredded braised beef shorties
diced white onion and salsa verde, side of scrambled eggs
& chorizo rice - 22

LUNCHY OPTIONS

truffle croque madame

grilled ham, melted cheese, fried egg
black truffle aioli toasted sourdough
black pepper mornay, green onion, french fries - 21

chicken & avocado "club"

house made seasoned ground chicken patty, crispy bacon
melted swiss, crushed avocado, boston lettuce, sliced tomato
pickled onion, aioli, served on a sesame seed bun, french fries - 20

60 day dry aged cheeseburger

½ pound grass fed patty, brioche butter bun, cheddar
leaf lettuce, tomato, onion, house pickles, sauce, french fries - 21
- add applewood smoked bacon +3

milestone's signature french dip

10 oz. thinly sliced smoked angus tri-tip, melted cheese
horseradish aioli, fresh roll, grilled onions, au jus, french fries - 23

seared filet of scottish salmon

seared a la plancha with lemon caper cream sauce
classic mixed green and fuji apple salad - 25 (GF)

DESSERT SWEETS & TREATS

**ooey-gooey
chocolate &
pecan brownie**
with vanilla bean ice cream
- 11 - (gluten free)

**bananas
foster cake**
house sponge cake
caramelized bananas
caramel, icecream
- 11 -

sundae for two
scoop of vanilla and two
scoops of caramel gelato
candied walnuts, caramel,
chocolate, brandy cherry and
crumbled chocolate chip
cookie crumbles - 15

**warm
chocolate chip
cookies**
½ dozen - 9
baker's dozen - 15

gelato
rotating flavor - 9

BRUNCH COCKTAILS

GRILLED PRAWN
**PERFECT
DOUBLE
BLOODY MARY**
reyka icelandic vodka
poached white prawns
& classic bloody fixin's -24-

**BOTTOMLESS
MIMOSA BAR**
(choice of fresh juice)
house selection zonin DOC
prosecco -20-
or
premium roederer estate
napa valley brut -36-

CLASSIC BLOODY
preservation bloody mary
reyka icelandic -13-

MICHELADA
preservation mix
lime and classico lager -9-

RAMOS GIN FIZZ
gin & orange flower water
lemon simple, cream
egg white, soda -14-

BELLINI
white peach puree -12-

WAKE UP CALL
rum, amaretto, cold brew -14-

BRUNCH SPRITZ
strawberry aperol
& bubbles -12-

Join us for
WEEKLY SPECIALS
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monday is for tacos
& the best fish & chips

mid week yacht club
crab, calamari, lobster
oysters & fish tacos
Tuesday - Thursday

the best
weekend brunch
saturday & sunday

MILESTONE

WEEKEND SUMMER BRUNCH MENU
COCKTAIL BAR & RESTAURANT