

# milo

## beginnings

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<b>PIMENTO CHEESE TOTS</b> 14 <i>spicy ketchup</i>	<b>BEEF TARTARE</b> 18 <i>fish sauce mayo + herbs + peanuts + little gem</i>
<b>CRISPY SMOKED PORK RILLETTES</b> 16 <i>chow chow + whole grain mustard</i>	<b>SPICED ROASTED CARROTS</b> 11 <i>yemen spice + scarlet turnip tabina + spicy turnip green vinaigrette</i>
<b>MILO SOPES</b> 12 <i>served individually, choice of: bison picodillo / vegan chorizo / marinated grilled shrimp black bean puree + pico verde</i>	<b>ONION JAM AND MUSHROOM TART</b> 14 <i>goat cheese + herb bread crumbs + caramelized onions</i>

## middles

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<b>ROASTED SWEET POTATO BISQUE</b> 11 <i>apple mostarda</i>	<b>MILO CAESAR SALAD</b> 11 <i>romaine + parmesan + lime caesar + chile-caramel corn</i>
<b>FIRE ROASTED VEGETABLE SOUP</b> 11 <i>heirloom tomatoes + poblano peppers + corn + kale</i>	<b>MIXED GREEN SALAD</b> 8 <i>local mixed greens + house vinaigrette</i>
<b>QUINOA FALAFEL</b> 16 <i>herbed yogurt + roasted eggplant puree</i>	<b>ROASTED BEET &amp; STRAWBERRY SALAD</b> 14 <i>whipped goat cheese + pecans + balsamic-sorghum vinaigrette</i>
<b>THREE SISTER SALAD</b> 12 <i>squash + spring beans + corn + tomato vinaigrette + farmer's cheese</i>	<b>WINTER PANZANELLA SALAD</b> 12 <i>focaccia croutons + green goddess puree + roasted root vegetables + castelvetro- citrus dressing</i>

## entrees

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<b>GRILLED BEEF TENDERLOIN</b> 54 <i>butter braised potatoes + seasonal vegetables + red wine sauce</i>	
<b>GRILLED NY STRIP STEAK</b> 60 <i>potato puree + glazed heirloom carrots + chimichurri</i>	
<b>BUTTERMILK FRIED QUAIL</b> 40 <i>potato puree + collard greens + chorizo gravy</i>	
<b>ROASTED LOCAL CHICKEN</b> 36 <i>roasted breast + braised thigh + sweet potato puree kale + roasted garlic ben jus</i>	
<b>SEARED DUCK BREAST</b> 34 <i>confit risotto + brussel sprout chili crunch</i>	
<b>PORK ADOVADA</b> 28 <i>red chile marinated tenderloin + black bean puree + 3 sister hash</i>	
<b>SEARED STRIPED BASS</b> 36 <i>3 sister succotash + fresh corn grits + green chile beurre blanc</i>	
<b>PAN SEARED STEELHEAD TROUT</b> 38 <i>crawfish red rice + blackeye peas + braised greens</i>	
<b>ROASTED CAULIFLOWER STEAK</b> 28 <i>winter squash coconut curry + broccolini + green chile-lemongrass vinaigrette</i>	
<b>LOCAL BUCATINI CACIO E PEPE</b> 26 <i>local pasta + sheep's milk pecorino + black pepper</i>	



Milo would like to thank our local farmers, ranchers, and vendors:  
Center of Family Love, Prairie Earth Gardens, Grand Cattle Company, Benjamin Lee Bison

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Automatic large party gratuity is added to parties of 8 people or more.