

april 2025  
brunch

# Mileta

**For The Table**

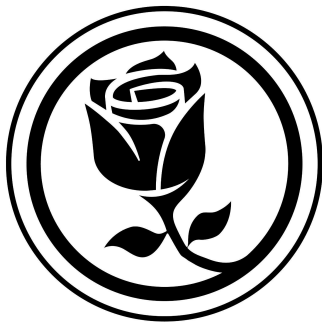
- two fluffy buttermilk **BISCUITS & BUTTER** with vanilla-cherry preserves 11
- classic pairing of whipped goat cheese & citrus roasted **BEETS** paired with jalapeño & pistachios 14
- whole head of baby **ICEBERG** lettuce with a roasted tomato dressing, toasted almonds & dill 16
- comforting bowl of mixed grain **GRITS** with cultured butter, sorghum syrup & a date-pecan relish 11
- local ky strawberry **SHORTCAKE** with buttermilk biscuit, honey whipped ricotta & cream 11
- half a dozen cold water **OYSTERS** on the half shell, dressed with prosecco-rose granita & bright basil oil\* 23
- thick greek-style **YOGURT** with sweet banana jam, crunchy phyllo & coconut “granola” & candied ginger 11
- refreshing **MIXED GREENS** salad with shallots, red wine vinaigrette & parmigiano cheese 11
- thick cut **TALLOW FRIES** in pastrami spice, served with smokey brava sauce & ketchup 10

**Handmade Pasta**

- tomato infused **MAFALDINE CORTE** with a rich tomato sauce, topped with italian buffalo mozzarella & basil 25
- RADIATORI** with an earthy mushroom & red wine ragu finished with luxurious black truffle pate 25
- big dog farms wagyu beef & broadbent bacon hearty ragu for **SPAGHETTI** with marsala wine & pecorino romano 27
- LUMACHE** tossed with a ragu of jake’s sausage with fiery calabrian peppers & parmigiano reggiano cheese 24

**Entree**

- nduja mayo dressed **PO-BOY** with shaved mortadella, sharp provolone & pickled cauliflower tapenade & fries 22
- crispy fried **CHICKEN** thighs dressed with a smoked onion agrodolce & snap pea-cacio e pepe salad\* 25
- soft-cooked **EGGS IN PURGATORY** in a calabrian chili tomato sauce with fontina & piadina for dipping\* 21
- dry-aged berry beef **MILETA BURGER** with crispy american cheese, angel hair lettuce, mustard relish & fries\* 22
- buttermilk **BISCUIT SANDWICH** with smokey italian speck, pimento cheese, punchy fig- horseradish sauce & fries 17



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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.\*  
All ingredients are not necessarily listed. Please inform your server of any dietary restrictions.  
For all parties of six or more a 20% gratuity may be applied.

Dallas Rose  
Proprietor

Alex Green  
Executive Chef

Preston Hawver  
General Manager