

april 2025
brunch

Miletar

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 & parmesan 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 & parmesan reggiano cheese 24

Entree

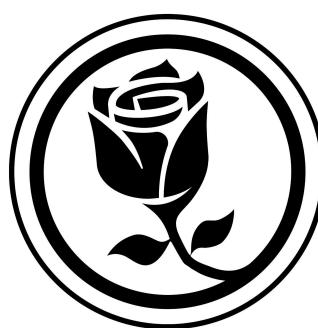
nduja mayo dressed **PO-BOY** with shaved mortadella, sharp provolone & pickled cauliflower tapenade & fries 22

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 **MLETA 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