

april 2025  
dinner

# Miletar

## *For The Table*

trio of **BAR SNACKS** of agrodolce peanuts, vadouvan spiced potato chips & marinated olives 10

miletar's housemade **FOCACIA** & olive oil 8 +taleggio fondua 8 +oxtail marmalade 11

marksbury farms **BEEF TARTARE** with rich egg yolk jam, lime, pecorino toscano & toasted focaccia\* 20

classic pairing of whipped goat cheese & citrus roasted **BEETS** paired with jalapeño & pistachios 16

prince edward island **MUSSELS** in a spicy nduja & lemon broth with garlic toasted housemade ciabatta 24

griddled **HALLOUMI** cheese is topped with sweet honey-lemon marmalade, benne seed salsa macha & mint 19

whole head of baby **ICEBERG** lettuce with a roasted tomato dressing, toasted almonds & dill 16

creamy on the inside, **CRISPY POTATO** bites with cultured cream & hackleback sturgeon caviar 25

lightly charred **BROCCOLI** over vegan caesar sauce with spicy calabrian peppers & hazelnut crunch 17

half a dozen cold water raw **OYSTERS**, dressed with prosecco-rose granita & basil oil\* 23

delicate **MIXED GREEN** salad with shallots, red wine vinaigrette & parmesan cheese 11

quick marinated fluke **CEVICHE** with cucumber & dressed in a spicy grilled lemon vinaigrette\* 26

thick cut **TALLOW FRIES** in pastrami spice, served with smokey brava sauce & ketchup 10

## *Handmade Pasta*

creamy gorgonzola dolce sauce for fresh egg **TAGLIOLINI** with honeyed sunflower seed pangrattato & rosemary 25

tomato infused **MAFALDINE CORTE** with a rich tomato sauce, topped with italian buffalo mozzarella & basil 25

black & white **MEZZI RIGATONI** in a pepperoni ragu with calamari, finished with crispy capers & fennel pollen 25

pouches of ricotta & lemon filled **FIORI** in a sauce of pecorino & grana padano cheeses, lemon & black pepper 24

big dog farms wagyu beef & broadbent bacon ragu **SPAGHETTI** with marsala wine & pecorino romano 27

**LUMACHE** tossed with a ragu of jake's country sausage with fiery calabrian peppers & parmesan reggiano 24

## *Entree*

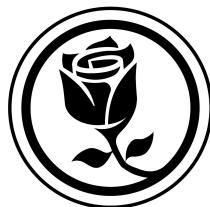
semi-deboned, joyce farms heritage **CHICKEN** served over farrotto verde with a radish & asparagus salad 40

beef bacon-potato hash & grilled chard with our daily dry-aged **STEAK** cut from berry beef & smoked butter\* MKT

whole grilled **BRANZINO** over a light chickpea-piquillo pepper stew with cerignola olive & grilled onions\* 48

beluga lentils & braised heirloom carrots with a seared, cured **DUCK** breast with a black garlic-fig jus\* 52

creekstone farms **TOMAHAWK RIBEYE** topped with crispy garlic, salsa verde & red onion beef jus\* 145  
serves 2-3 people. allow up to one hour to prepare.



follow us on social media @miletarestaurant

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.\*

All ingredients are not 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