

february 2026

dinner

Mileta

For The Table

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

mileta's housemade **FOCACCIA** & olive oil 8 +taleggio fonduta 8

marksbury farms **BEEF TARTARE** with mushroom catsup, pickled pears, mustard seed & toasted danish rye* 21

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

colorful **WINTER GREENS** salad in tangy buttermilk-poppy seed vinaigrette with pickled fennel & citrus brittle 16

sourdough **PANCAKE** cooked with cheesy creamed kale, topped with a tangy worcestershire sauce & furikake 19

shaved **BRUSSELS SALAD** with creamy caesar, sour apple butter & pink peppercorn pumpernickel bread 17

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

creamy stuffed **BURRATA** cheese with toasted house focaccia, tomato agrodolce preserves & basil 17

half a dozen **OYSTERS** with white cocktail sauce, lemon pepper mignonette & buttered crackers* 25

delicate **MIXED GREENS** salad with shallots, red wine vinaigrette & parmigiano cheese 13

buttery **HAMACHI CRUDO** dressed with preserved citrus ponzu, chives & pickled onion potato sticks* 26

thick cut **TALLOW FRIES** tossed in peppery pastrami spice, served with smokey brava sauce & ketchup 12

Handmade Pasta

leek infused **MAFALDINE** in a braised onion sauce, rosemary-almond pesto & sharp pecorino toscano cheese 26

SPAGHETTI in a rich brown butter bagna cauda sauce, arugula & lump blue crab finished with focaccia crumbs 32

creamy **BAKED RIGATONI** in a cauliflower & gorgonzola dolce sauce with smoked prosciutto & pecan breadcrumb 28

pouches of ricotta & lemon filled **FIORI** in a sauce of pecorino & grana padano cheeses, lemon & black pepper 26

earthy mushroom & red wine soffrito **RADIATORI** finished with luxurious truffle pate & parmigiano reggiano 31

+fresh black truffle 26

LUMACHE tossed with a ragu of jake's country sausage with fiery calabrian peppers & parmigiano reggiano 27

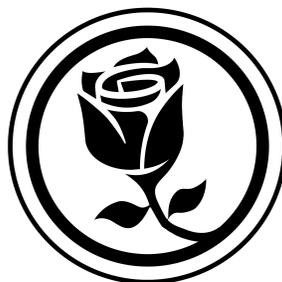
Entree

eggleston farms **HALF CHICKEN** with fall squash caponata, pickled raisins & hazelnuts with a rich chicken jus 42

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

whole butterflied rainbow **TROUT** over creamy parsnip puree & broadbent bacon-frisee salad* 46

grilled berkshire **PORK** tenderloin & belly with shaved fennel & brussels, whipped yukons & cider jus* 46



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

Lily Rasmussen
General Manager