

february 2026
dinner - gluten free

Mileta

For The Table

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

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

marksbury farms **BEEF TARTARE** with mushroom catsup, pickled pear & pops of pickled mustard seed* 21**

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

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

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

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

creamy stuffed **BURRATA** cheese, topped with tomato agrodolce preserves & fresh basil 17**

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

Gluten Free Pasta

“**MAFALDINE**” in a braised onion sauce, rosemary-almond pesto & sharp pecorino toscano cheese 28

“**RADIATORI**” in an earthy mushroom & red wine soffrito, finished with luxurious truffle pate & parmigiano reggiano 33
+fresh black truffle 24

“**SPAGHETTI**” with a rich brown butter bagna cauda sauce with arugula & lump crab 34**

“**LUMACHE**” tossed with a ragu of jake’s sausage with fiery calabrian peppers & parmigiano reggiano cheese 28

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



** denotes a dish that can be made gluten free by omitting certain components

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

Please inform you 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