

october 2025  
dinner



**For The Table**

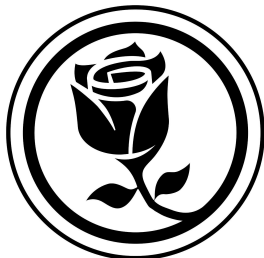
- trio of **BAR SNACKS** of agrodolce peanuts, vadouvan spiced potato chips & marinated olives 10
- mileta's housemade **FOCACCIA** & olive oil 8     +taleggio fonduta 8   +tomato dip 6
- marksbury farms **BEEF TARTARE** with mushroom catsup, pickled pears, mustard seed & toasted danish rye\* 21
- classic pairing of whipped goat cheese & citrus roasted **BEETS** paired with jalapeño & pistachios 16
- sourdough **PANCAKE** cooked with cheesy creamed kale, topped with a tangy worcestershire sauce & furikake 19
- super crunchy **VEGETABLE SALAD** with creamy herb dressing, pickled stems, cashew brittle & crispy rice 16
- creamy on the inside, **CRISPY POTATO** bites with cultured cream & hackleback sturgeon caviar 25
- seared local **SQUASH** over dilly yogurt with spicy calabrian honey & hazelnut crunch pangrattato 17
- half a dozen **OYSTERS** with white cocktail sauce, lemon pepper mignonette & buttered crackers\* 25
- delicate **MIXED GREEN** salad with shallots, red wine vinaigrette & parmigiano cheese 11
- buttery hamachi **CRUDO** dressed with tomato water, pickled shallot, marinated watermelon & nigella seeds\* 26
- thick cut **TALLOW FRIES** tossed in peppery pastrami spice, served with smokey brava sauce & ketchup 10

**Handmade Pasta**

- leek infused **MAFALDINE** in a braised onion sauce, rosemary-almond pesto & sharp pecorino toscano cheese 26
- fresh **SPAGHETTI** with a rich sherry-butter sauce, local cherry tomatoes, lump crab & lemon pangrattato 32
- creamy **BAKED RIGATONI** in a cauliflower & gorgonzola dolce sauce with smoked prosciutto & pecan breadcrumb 27
- pouches of ricotta & lemon filled **FIORI** in a sauce of pecorino & grana padano cheeses, lemon & black pepper 26
- creamy corn sauced **CASARECCE** with cured pancetta & fresh chiles, finished with pecorino romano cheese 27
- LUMACHE** tossed with a ragu of jake's country sausage with fiery calabrian peppers & parmigiano reggiano 26

**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
- seared atlantic **HALIBUT** over farmer's market vegetables with a rich poblano beurre blanc & crispy leeks\* 56
- beluga lentils & braised heirloom carrots with a grilled berkshire **PORK CHOP** & a black garlic-fig jus\* 42
- creekstone farms **TOMAHAWK RIBEYE** topped with crispy garlic, salsa verde & red onion beef jus\* 155  
*serves 2-3 people. allow up to one hour to prepare*



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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