

january 2026
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
- 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
- sweet **SCALLOP CARPACCIO** dressed with dill oil, pickled apple & a punchy horseradish cream* 28
- 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
- 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 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



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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	Alex Green	Lily Rasmussen
Proprietor	Executive Chef	General Manager