

august 2025  
dinner

# Miletar

## For The Table

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

miletar's housemade **FOCACCIA** & olive oil 8      +taleggio fonduta 8    +tomato dip 6

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

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

creamy gorgonzola dolce sauce for fresh egg **TAGLIOLINI** with honeyed sunflower seed pangrattato & rosemary 26

fresh **SPAGHETTI** with a rich sherry-butter sauce with cherry tomatoes, lump crab & lemon pangrattato 32

black & white **MEZZI RIGATONI** in a pepperoni ragu with calamari, finished with crispy capers & fennel pollen 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 & parmesan reggiano 26

## Entree

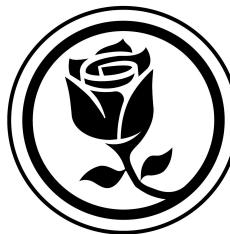
semi-deboned, joyce farms heritage **CHICKEN** served over farrotto verde with a radish & asparagus salad 40

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

gently poached **HALIBUT** over seared farmer's market vegetables, poaching nage & soft herbs\* 56

beluga lentils & braised heirloom carrots with a grilled berkshire **PORK CHOP** & a black garlic-fig jus\* 40

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.



@miletarestaurant @theroseroomlex

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