

# THE MILLBROOK INN

## THE VINTAGE



### SUNDAY SHARES & SALADS

#### BAKER'S BASKET 12

Made from scratch in our kitchen, served with flavored butter and local jam. 2-3 items per order.

#### ROOT CELLAR BASKET 16

Our signature root chips, served with this week's seasonal dip.

#### LOCAL FARM BOARD 25

Two local cheeses, with local mustards and preserves.

#### SPRING SEASONAL SALAD 14/20

Featuring the freshest produce from our local farmers.

### SUNDAY SIDES

#### SMOKEY SMASHED FINGERLINGS, FRIES, or TRUFFLE FRIES 10

#### SIDE OF BACON 9 | CUP OF SOUP 8 JUICE SHOT 5 | SOURDOUGH ENGLISH MUFFIN 3

### SUNDAY BRUNCH

#### CHEF'S PANCAKES 18

3 fluffy pancakes, topped with our seasonal topping of the week

#### VINTAGE EGGS 23

2 eggs, scrambled or fried, with our own sausage patties, wilted seasonal greens

#### MILLBROOK MELTED 19

A chef's gooey grilled cheese of the week, served with root chips and in house pickles

#### SMOKED TROUT AND POTATOES 25

Smoked Hudson Valley Steelehead Trout, atop two crispy potato pancakes, herbed creme fraiche, and spring greens.  
add a scrambled egg: 3

#### SUNDAY PASTA 32

House-made straw and hay, in a lemon-pistachio pesto and a dollop of whipped citrus ricotta

#### UNION VALE BURGER 28

Our signature blend from Millbrook Beef & Dairy, stacked on brioche bun with ramp aioli, dressed sprouts, local cheddar and a farm fresh egg. Served with our root chips and house-made pickled veg

### SUNDAY SIGNATURE DRINKS

#### TRIPLE HEAT BLOODY MARY 18

Fully loaded, with crispy bacon and pickled veg 20

#### MORNING MARTINI 18

Featuring seasonal preserves and vodka

#### SEASONAL MIMOSAS 16

A glass of bubbly with fresh OJ, or our seasonal Royale

GLUTEN, NUTS, SOY, AND DAIRY PRODUCTS ARE USED IN OUR KITCHEN. TALK TO YOUR SERVER WITH ANY CONCERNS, AND WE WILL MAKE EVERY EFFORT TO ACCOMODATE ANY ALLERGY RESTRICTIONS.