

THE MILLBROOK INN
THE VINTAGE



EASTER SUNDAY

SUNDAY SHARES

BAKERY BASKET 15

Orange-Current Scones and ham and cheddar biscuits, with whipped honey butter and local strawberry preserves. 4 pieces per basket

SUNDAY STARTERS

GREEN GARDEN SOUP 18

Greens from the early spring garden, including peas, fava beans, leeks and parsley, puréed with a touch of cream and topped with a lemon crema drizzle

EARLY SPRING SALAD 18

Honey & bourbon-glazed baby rainbow carrots, on a bed of microgreens and spring radishes and topped with goat cheese

NEW YORK OYSTERS 18

From Peconic Bay, served chilled with a lime-miso mignonette and crispy shallots

HOUSE-CURED STEELHEAD TROUT 18

beet-cured, and served with celery root salad and rye toast points

SUNDAY SIDES 10

SMOKEY SMASHED FINGERLINGS

TRUFFLED OR PLAIN FRIES

SIDE OF BACON or CHICKEN SAUSAGE

PINT OF PICKLED VEG

EASTER BRUNCH

GREEN EGGS AND HAM 28

Brioche topped with Canadian bacon, two poached eggs and a tarragon-hollandaise

EASTER PASTA 36

House-made tagliatelle, dressed with a light lemon crème and tossed with duck bacon and a fried duck egg.

SCALLOPS AND GRITS 38

Seared scallops in a white wine sauce, paired with a creamy grits, toasted hazelnuts, and chopped chives

SPRING SALAD WITH TROUT 38

Spring greens, radishes and shaved veg are tossed in a sherry vinaigrette and topped with a piece of grilled Steelhead Trout and toasted pumpkin seeds

LAMB BURGER 32

On a brioche bun topped with melted blue cheese, a fennel slaw, and a tangy yogurt crema. Piled high with root chips and house made pickles

PORK BELLY PORCHETTA 42

Slices of crispy pork belly, stuffed with sage and herbs and slow-roasted, served with wilted greens and pork fat-roasted fingerlings

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WINES BY THE GLASS, \$18

MILLBROOK WINERY Chardonnay
WOLFFER Sauvignon Blanc
FJORD Albarino
MILEA Rose
MILEA Cabernet Franc
DOMAIN DROUHIN Pinot Noir
WHITECLIFF Gamay Noir

SPECIALY-PRICED BUBBLY:

MILEA SPARKLING ROSE \$60/\$18
WHITECLIFF PETILLANT NATURAL \$50
PAUMANOK BRUT \$75

MOCKTAILS \$14

GRAPEFRUIT-ROSEMARY SPRITZ
feel free to add vodka for an elevated "vodka and tonic" \$4 supp

MOCKTAIL MULE
With pomegranate, lime, and ginger beer

CURIOUS ELIXIR #4
A N.A. version of an Aperol Spritz

COCKTAILS \$18

EASTER MIMOSA
Orange Juice, Strawberry liqueur, and cava, topped with a fresh strawberry.

RHUBARB GIN AND TONIC
Featuring Isolation Summer Rhubarb Gin

LUCKY #7
Carrot juice, lemon, elderflower and mezcal, served on the rocks

WHISKEY SIDECAR
Our take on the classic cocktail, swapping out cognac for local TenMile Classic V

GARDEN PARTY
Sugar snap peas and tarragon are muddled with Sinpatch vodka and topped with bubbly. Served on the rocks.

DIRTY GIBSON
A version of a gin martini, served with pickled spring onion and a touch of pickle brine

TRIPLE HEAT BLOODY MARY
sweet, Smokey, and hot peppers are roasted with garlic, shallots, herbs as the base for our own cocktail. Great with Vodka, Gin, or Tequila! Topped with pickles and celery.

TEA TIME MARTINI
If you are a tea lover: Beacon's Earl Grey Vodka is shaken with a shot of earl grey tea, Taconic Maple cream, and cardamom bitters.