THE MILLBROOK INN

# THE VINTAGE

## SUNDAY SHARES & SALADS

**SUNDAY SWEETS** 14
*This week's buns, pastries or quickbreads, made from scratch in our kitchen*

**LOCAL FARM BOARD** 28
*A selection of local cheeses with our hand-crafted chutneys and pickles*

**ROOT CELLAR BASKET** 17
*Our signature root chips, served with this week's seasonal dip.*

**AUTUMN SEASONAL SALAD** 16/21
*Featuring kale, roasted grapes, and walnuts, in an apple-balsamic vinaigrette*
***Add piece of seared Steelhead Trout: 9***

## SUNDAY SIDES

**SMOKEY SMASHED FINGERLINGS or TRUFFLE FRIES** 10

**PINT OF PICKLED VEG** 10

**SIDE OF BACON** 9 **| CUP OF SOUP** 8
**JUICE SHOT** 5 **| SOURDOUGH TOAST** 4

## SUNDAY BRUNCH

**CHEF'S PANCAKES** 21
*3 fluffy pancakes, topped with our seasonal topping of the week*

**GREEN EGGS AND HAM** 28
*2 poached eggs over grilled ham, a butter-grilled sourdough English muffin, green tarragon hollandaise, and served with smokey smashed fingerlings*

**MILLBROOK MELTED** 27
*Chef's special grilled cheese of the week, on local whole wheat sourdough. Served with a cup of roasted tomato, chips, and pickles.*

**CHICKEN SAUSAGE FLATBREAD** 25
*Grilled flatbread topped with house-made chicken sausage, wilted greens, charred red onions, apples and local blue cheese.*

**UNION VALE BURGER** 30
*Our signature local blend, stacked on a brioche bun with ramp aioli, dressed greens, local cheddar cheese and a farm fresh egg. Served with root chips and house pickles*
***Switch the beef for a black bean burger!***

## SUNDAY SIGNATURE DRINKS

**TRIPLE HEAT BLOODY MARY** 18
*Fully loaded, with crispy bacon and pickled veg 20.*

**TEA TIME MARTINI** 18
Featuring Beacon's Earl Grey vodka and Earl Grey tea, cardamom bitters, and a touch of crème

**HARVEST ROYALE** 12
*Shady Knoll's apple Pommeau. apple brandy, and bubbly are served with a cinnamon sugar rim*

**MIMOSA** 16
A glass of bubbly with fresh OJ

**ICED BOURBON LATTE** 18
*Fresh coffee, coffee liqueur, Taconic bourbon, and Taconic Distillery maple bourbon cream, topped with cold-frothed salted caramel cream and cinnamon.*

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.