

THE MILLBROOK INN

THE VINTAGE



SUNDAY SHARES & SALADS

BAKER'S BASKET 14

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

SPRING FARM BOARD 20

Old Chatham Goat cheese "cheesecake": whipped, set on a savory nut crust, drizzled with thick local honey, flakey salt, and served with toasted crostini and seasonal chutney

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 | PICKLED VEG 6

SUNDAY BRUNCH

CHEF'S PANCAKES 19

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

SOUP & A MILLY MELTED 25

A chef's gooey grilled cheese of the week, served with root chips, pickled veg, and a cup of soup

SMOKED TROUT AND POTATOES 26

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

SUNDAY PASTA 28

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

UNION VALE BURGER 29

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.

TEA TIME MARTINI 18

Featuring Beacon's Earl Grey vodka and Earl Grey tea, cardamom bitters, and a touch of crème

HUDSON VALLEY PEACH SILHOUETTE BEER 18

Gold medal, The Great American Beer Fest

MIMOSA 16

A glass of bubbly with fresh OJ

ICED BOURBON LATTE 18

Fresh coffee, coffee bourbon, and Taconic Distillery maple bourbon cream, topped with cold-frothed salted caramel cream and cinnamon.