

beginnings

MILO SOPE	12	PIMENTO CHEESE TOTS	14
<i>blue corn sope + black bean puree + green tomato pico + avocado crema</i>		<i>spicy ketchup</i>	
<i>choice of: beef barbacoa, vegan chorizo, lime griddled shrimp, bison</i>		SMOKED SALMON DIP	14
CRAB CAKES	24	<i>chow chow + whole grain mustard + house made salt & vinegar potato chips</i>	
<i>fennel aioli + fennel radish salad</i>		PIMENTO CHEESE DIP	13
STEAMED MUSSELS	16	<i>house made pimento cheese + pickled peppers + salt & vinegar potato chips</i>	
<i>green chile pico + chorizo + sourdough crostini</i>			

soups and salads

WHITE BEAN & COLLARD	8 / 11	SOUP DU JOUR	8 / 11
GREEN SOUP		<i>ask your server for our daily offerings</i>	
<i>tomato broth + white beans + collard greens</i>		MILO CAESAR SALAD	11
THREE SISTER SALAD	11	<i>bibb lettuce + house made ceasar + cornbread croutons</i>	
<i>squash + beans + corn + radish + cherry tomatoes + queso fresco + cornbread croutons + smoked tomato vinaigrette</i>		HEIRLOOM TOMATO SALAD	14
		<i>burrata + arugula + basil pesto + balsamic vinaigrette</i>	
<i>add protein to any salad: chicken 10 / shrimp 12 / salmon 13 / hanger steak 18</i>			

entrees

GRILLED BEEF TENDERLOIN	48
<i>potato puree + seasonal vegetable + roasted beef demi</i>	
PRIME RIBEYE	54
<i>cowboy rub + braised white beans + roasted crimini mushrooms + roasted tomato butter</i>	
HALF DUCK	38
<i>leg confit + pan roasted breast + squash puree + crispy potatoes + succotash</i>	
SEARED SALMON	38
<i>blood orange glaze + squash quinoa + pico verde</i>	
CORNMEAL CRUSTED CATFISH	26
<i>calico succotash + black bean puree + tomatillo aioli</i>	
BISON BOLOGNESE	28
<i>cresta de gallo + bison + mezcal tomato sauce + cotija cheese + cilantro pesto</i>	
PORK ADOVADA	35
<i>cowboy rub + black bean puree + three sisters hash + adovada sauce</i>	
SEARED CAULIFLOWER STEAK	28
<i>crispy seared cauliflower + yellow rice + roasted garlic tomato sauce + cilantro pesto</i>	
BRAISED SHORT RIB	30
<i>potato puree + braised greens + roasted beef demi glaze</i>	
CHICKPEA FRITTER	28
<i>falafel + braised greens + green tomatillo chutney + squash quinoa</i>	
ROASTED HALF CHICKEN	34
<i>grits + seasonal vegetable + chimichurri</i>	
SHRIMP + GRITS	26
<i>roasted tomato sauce creole + creamy grits + pan roasted shrimp</i>	
SEARED SCALLOPS	28
<i>white bean ragout + roasted red pepper puree + broccolini</i>	



*Milo would like to thank our local farmers, ranchers, and vendors:
Center of Family Love, Prairie Earth Gardens, Grand Cattle Company, Benjamin Lee Bison
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Automatic large party gratuity is added to parties of 6 people or more.