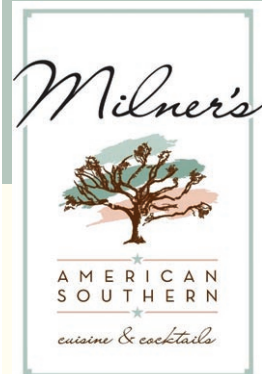


630 S. Stratford Rd, Winston - Salem, NC 27103

Reservations - (336) 768-2221

Closed Mon. • Tues. - Fri. 11:30 - 10:00, Sat. 4:00 - 10:00, Sun. 11:00 - 9:30



**BRUNCH**

- CRAB CAKE BENEDICT**, succotash, spinach, choron sauce.....12
- Milner's **STEAK and EGGS**, hash brown casserole, asparagus, tomato relish, béarnaise .....14
- country fried **PORK TENDERLOIN BENEDICT**, cornbread, collards, redeye gravy, chive hollandaise .....11
- SPINACH, CREMINI MUSHROOM, TOMATO, & GOAT CHEESE FRITTATA**.....10
- GULF SHRIMP & HEARTS OF PALM FRITTATA** 12

**SOUTHERN**

- grilled **VEGETABLES**, black beans and rice.....10
- grilled **STEAK** & Milner's steak sauce .....12
- Milner's **FISH N' CHIPS** .....11
- fried **CHICKEN** & tomato gravy.....12
- braised **PORK** shoulder & jalapeño peach chutney.....10
- grilled **SALMON** & tomato marmalade .....12
- CRAB CAKE** & grain mustard sauce.....13
- MEATLOAF** "sandwich" & **BBQ** onion gravy.....10  
\*limited availability\*  
(includes two sides)

**HAND**

- pimento cheese **BURGER**.....10  
("Brad Your Burger" add an EGG 2)
- Milner's **BBQ CHICKEN** sandwich .....10
- fried **GREEN TOMATO "BLT"** .....9
- CRAB CAKE** sandwich.....10
- pulled **PORK** sliders.....9
- grilled **MAHI-MAHI** tacos.....10
- NOLA BBQ SHRIMP** poboy .....11  
all **HANDS** get a side

**SIDES**

- fries, sweet potato fries, whipped potatoes, mac n cheese, hashbrown casserole, potato cake, grits, aromatic rice, black beans n' rice, collard greens, succotash, asparagus, green beans, green apple blue slaw, spinach, cucumber salad, side salad
- SIDES** a la carte.....3

18% gratuity may be added to parties six or more \$10 corkage fee. Bread available upon request.

**DINNER ENTRÉES**

- CAMEL CITY FROGMORE STEW**: shrimp, mussels, white fish, scallops, sausage, hominy, aromatics, grilled bread .....22
- GRILLED YELLOWFIN TUNA**, black bean cake, blackened green tomatoes, sautéed spinach, tomato butter & chow-chow .....23
- GRILLED MAHI MAHI**, Carolina gold rice, spinach, MAMA SIDNEY'S SHRIMP CREOLE .....22
- MILNER'S CRAB CAKES**, succotash, spinach, grain mustard sauce .....24
- BUTTERMILK FRIED CHICKEN**, Carolina gold rice, collard greens, tomato gravy.....16
- MORAVIAN COOKIE CRUSTED SALMON**, sweet potato flapjacks, spinach, fennel slaw, vanilla bean beurre blanc.....23
- PAN ROASTED CHICKEN**, rosemary-parmesan & sweet corn stuffing, green beans, lemon garlic jus.....18
- basil pecan **PESTO GNOCCHI**, spinach, tomatoes, cremini mushrooms, baby corn, parmesan cheese.....15
- MILNER'S POTROAST**, little potatoes, carrots, pearl onions, gold beets.....21
- BRAISED PORK SHOULDER**, baked mac n' cheese, collard greens, chow chow, jalapeno peach chutney .....16
- MILNER BURGER**, pimento cheese, bacon, hand cut fries, green apple blue cheese slaw .....11

**MILNER'S GRILL**

(All include 2 sides and a sauce)

- bacon wrapped **ANGUS SHOULDER** tender .....19
- red wine & herb marinated **HANGER STEAK** .....22
- certified **ANGUS NY STRIP** .....26
- grilled 8oz **FILET MIGNON** .....28
- ADD** a **CRAB** cake .....9
- ADD** a **LOBSTER** tail .....13

**SIDES**

- "loaded" or whipped potatoes, house cut fries, sweet potato fries, baked mac n cheese, horseradish potato cake, gold rice, collard greens, succotash, asparagus, green beans, sautéed spinach, grilled vegetables
- SIDES** a la carte.....3

**SAUCES**

- Madeira Sauce, Cremini Mushroom Sauce, Béarnaise, Tomato Chutney, Milner's Steak Sauce, BBQ Crust
- SAUCES** a la carte .....2

A \$5 charge may be added for split plates. \$10 corkage fee. An 18% gratuity may be added to parties of 6 or more.

**SMALL PLATES**

- BBQ** braised **PORK** shank, sweet potato fries, onion rings small.....8  
large .....16
- P.E.I. MUSSELS**, tomato, fennel, fresh garlic, chiles, Sambuca cream .....9
- pan seared **SEA SCALLOPS**, sweet potato pancakes, apples, smoked bacon, maple brown butter .....13
- southern fried **PICKLES** with tomato remoulade.....7
- low country **SHRIMP & GRITS**, tasso ham, country sausage pan gravy small .....13  
large .....18
- Milner's **BRUSCHETTA**, Benton's prosciutto, parmesan cheese, sweet peppers, tomato olive & herb relish.....8
- YELLOWFIN TUNA CEVICHE**, avocado, chile, lime, scallion, & crisp tortillas.....11
- salt n' pepper fried **CALAMARI**, tomato, ginger & lemongrass butter.....10
- sautéed **CRAB CAKE**, succotash, grain mustard beurre blanc .....12
- buttermilk fried **OYSTERS**, pimento cheese grits, tomato "gravy" .....11
- fried **GREEN TOMATO** short stack, basil cream cheese, Benton Farm's country ham, tomato chutney.....8
- baked **PIMENTO** cheese, Surry **SAUSAGE & GOAT** cheese, roasted **GARLIC BLUE** with lavash crackers..9

**CUPS**

- SHE CRAB** .....8
- TOMATO GAZPACHO**.....5

**SALADS**

- Milner's **CAESAR** salad.....8
- CHOPPED** salad with Aunt JuJu's blue cheese vinaigrette .....7
- Local **STRAWBERRIES**, Benton Farms **PROSCIUTTO**, Ashe County **MARBLE BLUE CHEESE** salad, organic greens, hazelnuts, cracked pepper buttermilk dressing, & vincotto vinegar ...9
- shaved fennel, apple, **ORGANIC LETTUCE**, goat cheese, roasted red pepper, candied pecans, brown butter vinaigrette.....8
- fried **OYSTER "BLT"** salad, bacon, baby greens, manchego, green tomato chow chow, tomato remoulade .....14
- seared **YELLOWFIN TUNA**, organic lettuce, green beans, red onion, herb roasted tomatoes, poached egg, preserved lemon-caper vinaigrette .....14
- grilled **STEAK & CORN BREAD** salad, bacon, tomatoes, buttermilk blue cheese dressing .....15
- blackened Atlantic **SALMON**, organic lettuce, grape tomatoes, grilled vegetables, parmesan, tomato vinaigrette.....14

**LUNCH TABLE**

- Salt n' Pepper fried **CALAMARI**, tomato, ginger & lemongrass butter.....8
- CHEESE N' CRACKERS** : baked pimento, smoked sausage & goat cheese, roasted garlic blue .....9
- FARMERS PLATTER** : buttermilk fried pickles, green tomatoes, and sweet onion, served with Milner's tomato remoulade .....7
- pan fried **CHICKEN LIVERS**, fried apples & onions, pan gravy .....8

**SPOON**

- TOMATO GAZPACHO** .....5/7
- CROUTONS, BASIL**
- SHE CRAB** chowder.....8/10
- Camel City **FROGMORE** stew .....12
- SHRIMP & GRITS** .....12/18
- P.E.I. MUSSELS** with garlic bread .....9

**COLD**

- Milner's **CAESAR SALAD** .....6
- Milner's **CHOPPED SALAD** with Aunt JuJu's blue cheese vinaigrette .....5  
(add grilled **CHICKEN** 6, **SALMON** 7, or **SHRIMP** 7 to any salad above)
- fried **OYSTER "BLT"**, bacon, baby greens, parmesan, green tomato chow chow, tomato remoulade....12
- grilled **SALMON & SPINACH** salad, poached egg, asparagus, tomato, red onion, parmesan, warm bacon caper dressing .....13
- grilled **STEAK & CORN BREAD** salad, bacon, tomatoes, buttermilk blue cheese dressing .....15
- CRAB CAKE** Sidney, citrus, hearts of palm, avocado, tomato, red onion, baby greens, lemon dressing .....13

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