



Food Write Up for Eater DC

At MilkBoy Arthouse our relationship with our community and vendors is paramount. The first step in any recipe is sourcing product, so we have taken the time to work with local butchers, gardeners, and bakers of the D.C./Baltimore area to bring in product of the highest quality and integrity. Even University of Maryland's own TerpFarm is working with MilkBoy's Executive Chef, Chris Beyer, to allow the guests of MilkBoy Arthouse to literally and figuratively enjoy the fruits of College Park's student's labor.

Traditional classical cooking techniques will be embraced as well as innovative styles from around the culinary world. Examples of this can be found in every corner of our menu. Our Hog Fries are prepared with pork foreshanks using a braising technique that evokes the French countryside. The braising liquid is fortified into a gravy and poured over a bed of our signature french fries, joining the shank and melted jack cheese, and creating a pork based poutine that is a perfect marriage of new and old school.

Wings are a staple of any good bar/restaurant these days; while most will offer you a variety of sauces, toppings, sides, etc just about everyone prepares the meat the same way. Toss them in a fryer or throw them on a grill and sauce them up. At MilkBoy Arthouse we take a page out of French kitchens and confit jumbo chicken wings in duck fat. This slow and low cooking process helps to impart unrivaled flavor and gives our wings that "fall off the bone" quality everyone is sure to enjoy. Wings are fried hard to order, crisping up the exterior while leaving the interior moist and full of the juicy goodness. Sauce them up with one of our many sauces, or try them dry: either way, our wings are second to none.

A turkey sandwich is pretty much the standard when it comes to middle of the road American cuisine. Not at MilkBoy Arthouse. Our turkey breast is brined for at least 24 hours helping to retain the natural juiciness of the bird during the roasting process. We then cover the breasts with a bourbon and honey reduction before wrapping them in banana leaves. Banana leaves act as "nature's aluminium foil" and hold in all the moisture, and impart their unique flavor to the turkey. We then thick slice the turkey to allow the juices to be held inside of each slice. This honey bourbon coated, banana leaf wrapped, slow roasted turkey breast is a fixture of MilkBoy's menu and is a sure to please.

Nachos seem to grace the menu of just about every restaurant, but at MilkBoy we are proud to say that not one aspect of our nachos comes out of a jar or bottle. Our corn tortilla chips are cut and fried in house everyday. Pico de gallo is hand cut using only locally sourced plum tomatoes, red onions, jalapenos, and herbs. To play off the freshness of the pico, jalapenos and onions are cut and pickled in house, bringing a sweet tartness to the dish. The Chile de Arbol sauce is made by roasting whole arbol chilies as well as some other trade secret ingredients. Even the



sour cream gets some love with a South of the Border twist incorporating lime juice and tequila. We are sure to take the extra time to layer the garnish within the chips to avoid a pile of dry tortillas after the toppings have been eaten. Try adding our house made mojo braised pork shoulder, slow cooked pulled chicken thighs, or crumbled chorizo to put your nachos over the top.

For those guests looking for a more formal dining experience, MilkBoy Arthouse's kitchen offers everything from short ribs braised in red wine and served with a brandy chestnut cream to local bourbon glazed scallops served over cheesy grits. Certified Hereford Flat Iron steaks are grilled to perfection and served in an upscale take on steak and eggs with roasted beet puree, a sunnyside up egg and a red eye gravy that will have you eagerly dreaming of your next visit.

Unique concepts are popping up all over the place in the ever expanding restaurant world: BBQ joints (Eastern, Southern, Korean, etc), European cafes and bistros, steakhouses, pizza parlors, diners, noodle bars, markets, taquerias, etc. Sometimes it can be a bit daunting trying to figure out what is actually good. Well, at MilkBoy we are more than just about WHAT we do; we put the emphasis into HOW we do it. It is that attention on the HOW and not the WHAT, that sets MilkBoy apart.