MilkBoy + ArtHouse
Dinner Menu

**Starters**

Cheese Curds
Wisconsin Cheddar Curds, Lager Battered, Smoked Tomato Sauce

Wings
Choice of: Buffalo, Dry, Green Devil
Blue Cheese, Celery

Basket of Fries
House cut Idaho Potatoes

Nachos
Jack Cheese, refried beans, chili de arbol, pickled red onion, sour cream
Additions: Braised Chicken Thighs, Confit Pork Belly, Chili, Flat Iron Steak, Andouille

Chips and Salsa
Corn Tortilla Chips, Pico de gallo

South Philly Pretzels
House Dill Mustard

Corn Dogs
Cheddar Jalapeño Bratwurst, Honey Dijon Mustard
Bacon Bowl
Applewood Smoked Bacon, Ancho Honey Glaze, Buttermilk Ranch

Roast Zucchini Hummus
Pickled Purple Cauliflower, Basil Oil, Grilled Pita

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**Soups & Salads**

Corn & Crab Chowder
Benton's Bacon, Jumbo Lump Crab, Quinoa, Zucchini, Yellow Squash, Cilantro

Chili
Corn Bread, Red Onion, Chipotle Cheddar Crisps, Sour Cream

Chicken & Dumplings
Celery, Smoked Carrots, Braised Chicken Thighs, Crispy Leeks

Lettuce Salad
Red Oak Leaf, Kale, Green Gems, Maple Thyme Vin, Roasted Butternut Squash, Candied Pecans

Grain Salad
Farro, Cous Cous, Arugula, Baby Golden and Red Beets, Caraway Crumble, Feta, Blood Orange Vin

*Salad Additions: Grilled Chicken Breast, Gulf Shrimp, Flat Iron Steak*

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**Smaller Stuff**

Mac & Cheese
Capatelli Pasta, Gruyere Cheese Sauce, Asparagus, Cauliflower, Garlic Breadcrumbs

Korean BBQ Tacos
Hangar Steak, Kimchi, Sesame Mayo, Scallions, Soy Glaze

Pork Belly Toast
San Francisco Sourdough, Confit Pork Belly, Beer Cheese Fondue, Chili Mayo, Pickled Red onions

Garden Paella
Carrot Juice, Ginger Glazed Peas, Pickled Fennel, Roasted Turnips, Pea Tendrils

Belgian Mussels
Mussels, Saison, Fingerling Potatoes, Leeks, Bacon, Lovage

Duck Flatbread
Confit Duck Legs, Blue Cheese Puree, Frisee, Cherries, Toasted Hazelnuts
Sandwiches

Philly Cheesesteak
Shaved Ribeye, Caramelized Onions, Beer Cheese "Whiz", Chives

Chicken Cheesesteak
Guajillo Chicken Breast, Provolone Cheese Sauce, Caramelized Onions Aioli, Charred Pickled Long Hots

Cubano
Mojo Pork, Smoked Ham, House Mustard, Bread & Butter Pickles, Gruyere

Turkey Sandwich
Bourbon Honey Roasted Turkey Breast, Lemon Thyme Aioli, Anjou Pears, Cherry Pepper Relish, Baby Greens

Roasted Mushroom and Seitan
Cremini Mushroom, Seitan, Smoked Gouda, Cheese, Thyme Cream Cheese, Mushroom Jus

Sausage Peppers, and Onions Panini
Local Sausage, Roast Piquillo Pepper Puree, Caramelized Onions, Pepper Jack Cheese, Pickled Fennel

Fried Shrimp Po'Boy
Buffalo Aioli, Andouille, Green Tomato Chow Chow, Shredded Lettuce, Avocado

Cheeseburger
Brisket Blend Patty, Caramelized Onions, Ketchup, Mayo, Lettuce, Tomato, Red Onion

Hangover Burger
Brisket Blend Patty, Fried Egg, Smoked Bacon, Pickled Peppers, Cheddar, Chili Mayo

All Sandwiches are served with a Side of French Fries

Entrees

Short Rib
Apple Cider Braised Short Rib, Chestnut Puree, Brussels Sprouts, Celery Root, Horseradish

Fish & Chips
Atlantic Cod, Stout Beer Batter, Malt Lemon Aioli, French Fries

Organic Chicken
Half a Chicken, Fingerling Potatoes, Roasted Mushroom, Roast Chicken Jus

Pork
Bone in Pork Chops, Mustard Greens, Black Eyes Peas, Hog Jus, Pickled Red Cabbage, Fennel Fronds

Steak
Flat Iron Steak, Roasted Beet Puree, Sunny Side Up Egg, Roasted Pearl Onions, Red Eye Jus
Scallops
Bourbon Glaze Sea Scallops, Smoked Gouda Grits, Hominy, Roasted Poblano, Guanciale, Ancho

Desserts

Funnel Cake Ice Cream Sandwiches
House Churned Coffee Ice Cream, Carmel Syrup, Condensed Milk

Seasonal Cobbler
Cranberry, Candied Orange Zest, Canella Whipped Cream, Toasted Almonds

Peaches and Cream
Roasted Peaches, Mascarpone, Honey Bourbon Reduction, Crystallized Ginger, Mint