

# MILK & honey

SOUTHERN INSPIRED KITCHEN

## appetizers

### **BUTTER GLAZED BISCUITS 8**

Home-style biscuits served w/ seasonal condiments

### **CRISPY BRUSSELS 9**

Tossed in shallots & hot honey

### **AVOCADO TOAST 14**

Avocado mousse, fried egg on toasted pumpkinnickel

### **DEVILED EGGS 15**

Panko-crusted deviled eggs garnished w/ bacon & scallions

### **HONEY OLD BAY WINGS 15**

Crispy wings served w/ green goodness sauce

### **CRISPY JUMBO SHRIMP 17**

Jumbo shrimp drizzled with buffalo & gorgonzola sauce on a bed of Old Bay chips

### **VEGAN JUNK FOOD 18**

Crispy asparagus, brussels sprouts, portobello mushrooms & buffalo chick'n

### **SALMON CROQUETTES 17**

Salmon lollipops drizzled with our house-made remoulade sauce

## salads

Add chicken \$10, shrimp \$12, salmon \$15 or lobster \$22

### **CAJUN CAESAR SALAD 12**

Kale tossed w/ our house Caesar dressing

### **KALE WATERMELON SALAD 15**

Kale, strawberries, watermelon, & blueberry goat cheese dressed in honey truffle dressing

### **CHOPPED SEAFOOD COBB 32**

Shrimp, crab, bacon, eggs, gorgonzola, & tomato on a bed of spinach dressed in Green Goddess Dressing

## sandwiches

### **CRISPY CHICKEN SANDWICH 17**

Crispy Chicken truffle honey mustard served w/ tater tots

### **CHIK'N SANDWICH 17**

Plant Based Chicken served on a brioche bun w/ arugula salad

### **PORTOBELLO MUSHROOM SANDWICH 17**

Grilled portobello, arugula & smoked gouda served on a brioche bun w/ tater tots

### **CRISPY FISH SANDWICH 19**

Cornmeal breaded Catfish w/ arugula & DC tartar on a brioche bun served w/ tater tots

### **BLACKENED SALMON BLT 23**

Blackened salmon, bacon, spinach, tomato, & DC tartar on a brioche bun served w/ tater tots

### **CRAB CAKE SANDWICH MKT**

Jumbo lump crab served on a brioche bun w/ homemade remoulade & tater tots

## dinner

### **CHEF SAMMY'S AWARD WINNING SHRIMP & GRITS 28**

Jumbo shrimp, turkey sausage & tomatoes served over parmesan grits

### **CHICKEN & BISCOFF WAFFLES 24**

Biscoff cookie butter infused waffle served w/ crispy chicken thighs Served w/ wings 28

### **CHICKEN & MUSHROOM FRICASSEE 27**

Decadent chicken in a creamy white wine sauce

### **BLACKENED SALMON W/ KALE 28**

Broiled salmon served over slow cooked butter tri-pepper kale

### **GRILLED SALMON 28**

Salmon filet topped w/ brocolini on a bed of spinach cream sauce and rice

### **CAROLINA LOW COUNTRY GUMBO 28**

Andouille sausage, hand picked crab meat, shrimp w/ fried okra & Charleston slow cooked rice

### **TAIL OF TWO FISH 30**

Crispy battered catfish & Atlantic salmon served w/ creamy grits

### **HOUSE RUBBED PORK CHOPS W/ ASPARAGUS 30**

Two pan seared pork chops with our signature rub cooked to perfection paired w/ asparagus

### **RUBBED RIBEYE STEAK 35**

Succulent ribeye steak with our signature rub cooked to perfection paired w/ asparagus

### **CARIBBEAN JERK LAMB CHOPS 42**

Served with crispy herb smashed potatoes & asparagus

### **CAJUN SEAFOOD PASTA MKT**

Jumbo shrimp, lobster & crawfish tossed in a Cajun Butter Sauce w/ leeks & tomatoes

## sides

### **MASHED POTATOES 6**

### **HUSH PUPPIES 6**

### **CRISPY SMASHED POTATOES 8**

### **BRAISED SPICY KALE 8**

### **ASPARAGUS 8**

### **RED BEANS & RICE 8**

## desserts

### **SWEET POTATO ICE CREAM 8**

Homemade sweet potato ice cream

### **NO "NANA" PUDDING 11**

Southern inspired banana pudding infused with Biscoff cookie butter

### **PEACH COBBLER 11**

Homemade hand pie with diced peaches and whipped cream

### **CHURROS 11**

Everyone's favorite served with Biscoff cookie butter dipping sauce

### **FIVE-LAYER CHOCOLATE CAKE 11**

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## dinner beverages

### wines by the glass + bottle

	6oz	9oz	BOTTLE
<b>SPARKLING</b>			
RUFFINO PROSECCO	11	16.5	44
CHAMPAGNE NICOLAS FEUILLATTE BRUT			104
<b>ROSÉ</b>			
LIQUID LIGHT ROSÉ	12	18	48
THE PALE PROVENCE ROSÉ	14	21	56
<b>WHITE</b>			
SEVEN DAUGHTERS MOSCATO	12	18	48
BLACK GIRL MAGIC RIESLING	16	24	64
CAVIT PINOT GRIGIO	11	16.5	44
KIM CRAWFORD SAUVIGNON BLANC	12	18	46
TRINITY OAKS CHARDONNAY	11	16.5	44
<b>RED</b>			
EOS PINOT NOIR	11	16.5	44
THE FEDERALIST CABERNET SAUVIGNON	12	18	48
MCBRIDE SISTERS RESERVE COCKY MOTHERF*&KER			159

### spirited cocktails

<b>VOODOO COOLER 13</b> don q gold rum, pineapple juice, lime juice, blue curacao, sugar rim
<b>JUICY WATERMELON MARGARITA 14</b> tequila, honey syrup, housemade margarita mix, tequila infused watermelon cubes, lime
<b>MILK AND HONEY BLOODY MARY 14</b> tito's handmade vodka, bloody mary mix, old bay spiced rim, lime, olive, okra and bacon
<b>GINGER PEACH MULE 14</b> tito's handmade vodka, housemade peach jam, ginger ale
<b>BISCOFF ESPRESSO MARTINI 15</b> absolut vanilla vodka, kahlua coffee liqueur, espresso with biscoff cookie butter swirl and biscoff cookie crumbles
<b>PINEAPPLE UPSIDE DOWN HENNESSY 17</b> hennessy, pineapple juice, lemonade, honey, cinnamon sugar rim
<b>PASSION STAR COCKTAIL 17</b> vanilla vodka, passion fruit & peach puree, side car of prosecco
<b>UNCLE NEAREST BLACKBERRY SMASH 17</b> uncle nearest bourbon, honey syrup, lemon juice, blackberry syrup, mint
<b>M&amp;H CHEF'S OLD FASHIONED 17</b> maker's mark bourbon, angostura bitters, sugar, orange peel, chef's coffee rub rim
<b>AGAVE SUNRISE 18</b> dos hombres mezcal, espolon reposado requila, orange juice, luxardo syrup and soda

### coffee and espresso

<b>HOT CHOCOLATE 5</b>
<b>HOT TEA 3</b> choice of chamomile, green, and english breakfast
<b>MILK &amp; HONEY LATTE 6</b> signature latte with espresso, milk, & honey, topped with cinnamon and sugar
<b>DOUBLE ESPRESSO 6</b>
<b>CAPPUCCINO 8</b>
<b>LATTE 7</b>

### Mimosas & Sparkling Cocktails

<b>CLASSIC MIMOSA 14</b> classic mimosa with orange juice, lavender, triple berry, or peach
<b>LIMONCELLO SPARKLING COCKTAIL 14</b> sparkling wine, limoncello, lemon juice, simple syrup
<b>NOLA FIZZ SPARKLING COCKTAIL 15</b> sparkling wine, hennessy, grand mariner, lemon juice, simple syrup, angostura bitters, orange twist
<b>MIMOSA FLIGHT TOWER 50</b> 4 full sized mimosas, choose any combination of orange juice, lavender, triple berry or peach. Served w/ a coupe of fresh strawberries

### beer

<b>MILLER LITE 8</b>
<b>COORS LIGHT 8</b>
<b>BLUE MOON 9</b>
<b>MODELO 9</b>
<b>ANGRY ORCHARD CRISP APPLE CIDER 9</b>

### spirit free cocktails

<b>APPLE HONEY SODA 5</b>
<b>LAVENDER LEMONADE 5</b>
<b>PEACH ICED TEA 5</b>

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