



Mildred's and the New Deal Café



*12% service charge added to all tickets

Starters

Crispy Calamari \$10
marinara sauce, lemon wedge

French Fry Basket (v) \$6
lemon-garlic aioli

Salads

add fried chicken, roasted chicken,
tuna or tempeh +\$4

Garden Salad (v) \$7
carrots, cucumber, pickled red onion,
mixed greens, champagne vinaigrette

Caesar \$8
pickled red onion, parmesan, croutons, romaine,
caesar dressing

Buttermilk Fried Chicken Salad \$11
carrots, cucumbers, pickled red onion, mixed
greens, buttermilk ranch dressing

Blue Cheese & Bacon \$10
walnuts, raisins, mixed greens, balsamic dressing

Beet & Goat Cheese (v) \$9
walnuts, roasted beets, mixed greens, balsamic
vinaigrette

Calamari Salad \$11
crispy calamari, cucumber, carrots, pickled
onion, tomato, spicy aioli,
buttermilk dressing

Greek Salad (v) \$10
roasted red peppers, pickled red onions,
cucumbers, olives, feta, balsamic vinaigrette

Curry Chicken Salad \$9.5
served with a side garden salad

Features

Quiche of the Day \$11
served with a side garden salad

Pecan Encrusted Chicken \$15
whipped vanilla sweet potato, vegetables

Fish & Chips \$13
beer battered cod, fries, tartar sauce,
side garden salad

Burgers

topped with lettuce, tomato, onion
choice of cheese: american, blue cheese,
brie, cheddar, fontina, mozzarella, provolone,
swiss, goat cheese, feta
add bacon +\$1

Classic Burger \$12
8 oz. UF beef

Mini Burger \$7
4 oz. UF beef patty (cooked medium-well)

Lamb Burger \$14
8 oz lamb & pork patty, feta, roasted red
peppers, zaatar aioli

Veggie Burger (v) \$11
Beyond Burger, pimento cheese

BBQ Bison Burger \$16
8 oz bison patty, cheddar, bacon, BBQ

Sandwiches

all burgers and sandwiches served with fries,
a side garden salad, or cup of soup

Sloppy Tempeh Joe (v) \$11
local tempeh, pickled onions, kaiser roll

Grilled Pimento Cheese \$8.5
house made pimento cheese, bacon, tomato,
multigrain

Falafel Wrap (v) \$9.5
lettuce, tomato, pickled red onion, feta, zaatar
aioli

Mildred's Club \$11
turkey, ham, cheddar, bacon, lettuce, tomato,
1000 Island, sourdough

Fried Fish Sandwich \$11
cod, lettuce, tomato, onion, pickles, tartar
sauce, kaiser roll

Seared Tuna Club \$12
bacon, lettuce, tomato, lemon-garlic aioli,
multigrain

Ham & Brie \$9.50
cranberry dijon mustard, sourdough

Flatbreads

Mushroom (v) \$11.5
mushrooms, roasted garlic, ricotta, fontina, truffle oil

Margherita (v) \$10
marinara, fresh mozzarella, tomato, basil pesto

Quattro Formaggio (v) \$10
marinara, pesto, fontina, mozzarella, grana padana, pecorino

Pepperoni \$11.5
marinara, fontina, mozzarella, grana padana, pecorino, pepperoni

Shrimp Pesto \$14
shrimp, pesto, red peppers, fontina

Sides

Sautéed Mixed Vegetables (v) \$6

Fries (v) \$3

Soup Du Jour \$3/\$5

Non-Alcoholic Beverages

Fountain Sodas \$2.25
coke, diet coke, coke zero, sprite, ginger ale

Iced Tea \$2.25
sweetened or unsweetened

Ginger Peach Bottled Tea 500ml \$4
unsweetened, decaffeinated

Pomegranate Bottled Green Tea 355ml \$2.75
unsweetened

Blackberry Sage Bottled Tea 500ml \$4
unsweetened

San Pellegrino Sparkling Water \$3/5

Aqua Panna Bottled Water \$3/5

Espresso \$3

Cappuccino \$4

Craft Beer

Best Day Ever Pineapple Vanilla Soft Serve Sour 16oz \$9

First Magnitude, Gainesville, FL (6%)
sour ale with pineapple, dole whip mix, and vanilla

Buenaveza Lager \$6

Stone Brewing, San Diego, CA (4.7%)
baja inspired, this beer will quench your thirst with flavors of salt and lime

Backwoods Bastard Bourbon-Barrel Aged Scotch Ale \$8

Founders Brewing Co., Grand Rapids, MI (11%)
smells of single malt scotch, oaky bourbon barrels, smoke, sweet caramel and roasted malts, a bit of earthy spice and a scintilla of dark fruit

Coastal Love Hazy IPA \$6

Wicked Weed, Asheville, NC (6.3%)
New England-style IPA with a nice balance of citrus and hops

Corona Extra \$4.50
Bud Light \$3

Featured Cocktails

Clover Club Cosmo \$10
vodka, raspberry liqueur, cranberry
with tito's \$12

Aviation \$12
uncle val's gin, crème do violette, lime

Port Old Fashioned \$9
bourbon, ruby port, triple sec, bitters
with woodford reserve \$14

Classic Margarita \$9
tequila, triple sec, house sour mix
with el mayor blanco \$10

Midnight Manhattan \$11
rye, amaro, sweet vermouth, angostura and orange bitters
with high west double rye \$14

(V) vegetarian