



Mildred's and the New Deal Café



*12% service charge added to all tickets

(V) vegetarian

Starters

Crispy Calamari \$13

marinara sauce, lemon wedge

French Fry Basket (v) \$6

lemon-garlic aioli

Salads

add fried chicken +\$5, roasted chicken +\$4,
or tempeh +\$5 or tuna seared MR +\$6

Garden Salad (v) \$8

carrots, cucumber, pickled red onion,
mixed greens, champagne vinaigrette

Caesar \$8

pickled red onion, parmesan, croutons, romaine,
caesar dressing

Buttermilk Fried Chicken Salad \$13

carrots, cucumbers, pickled red onion, mixed
greens, buttermilk ranch dressing

Blue Cheese & Bacon \$13

walnuts, raisins, mixed greens, balsamic
vinaigrette

Beet & Goat Cheese (v) \$13

walnuts, roasted beets, mixed greens, balsamic
vinaigrette

Calamari Salad \$14

crispy calamari, cucumber, carrots, pickled
onion, tomato, spicy aioli,
buttermilk dressing

Greek Salad (v) \$12

roasted red peppers, pickled red onions,
cucumbers, olives, feta, balsamic vinaigrette

Curry Chicken-Salad \$11

served with a side garden salad

As a sandwich or wrap \$12

Features

Quiche of the Day \$13

served with a side garden salad

Fish & Chips \$16.5

beer battered cod, fries, tartar sauce,
side garden salad

Burgers

served with choice of
fries, side garden salad, -or- cup of soup

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

Classic Burger \$14.5

UF beef

Mini Burger \$8

4 oz. UF beef patty (cooked medium-well)

Lamb Burger \$15

8 oz lamb & pork patty, feta, roasted red
peppers, zaatar aioli

Sandwiches

served with choice of
fries, side garden salad, -or- cup of soup

Sloppy Tempeh Joe (v) \$13

local tempeh, pickled onions, kaiser roll

Grilled Pimento Cheese \$9.5

house made pimento cheese, bacon, tomato,
multigrain

Falafel Wrap (v) \$10

lettuce, tomato, pickled red onion, feta,
zaatar aioli

Mildred's Club \$14

turkey, ham, cheddar, bacon, lettuce, tomato,
1000 Island, sourdough

Fried Fish Sandwich \$14

crispy cod, lettuce, tomato, onion, pickles, tartar
sauce, kaiser roll

Seared Tuna Club \$13

seared med-rare and chilled with bacon, lettuce,
tomato, lemon-garlic aioli, multigrain

Ham & Brie \$12

dijon mustard, seasonal chutney*, sourdough
*contains nuts

Flatbreads

Mushroom (v) \$14

mushrooms, roasted garlic, ricotta, fontina, truffle oil

Margherita (v) \$11

marinara, fresh mozzarella, tomato, basil pesto

Quattro Formaggio (v) \$10

marinara, pesto, fontina, mozzarella, grana padana, pecorino

Pepperoni \$13

marinara, fontina, mozzarella, grana padana, pecorino, pepperoni

Flatbread du Jour \$MP

Sides

Sautéed Mixed Vegetables (v) \$6

Fries (v) \$4

Soup Du Jour \$3.5/\$5.5

Non-Alcoholic Beverages

Fountain Sodas \$3

coke, diet coke, coke zero, sprite, ginger ale

Iced Tea \$2.50

sweetened or unsweetened

Coffee - Regular or Decaf - \$2.50

San Pellegrino Sparkling Water

\$4.25/6.5

Aqua Panna Bottled Water \$4/6

Craft Beer

Daytrip IPA \$7

Sweetwater Brewing Co. – Atlanta, Ga (6.6%)

Vega Blonde Ale \$6

First Magnitude Brewing Co. – GNV (4.9%)

Crane Song Japanese Style Lager 16 oz \$7

Cypress & Grove Brewing Co. – GNV (4.5%)

Party Barge Pilsner \$7

First Magnitude Brewing Co. – GNV, Fl (4.6%)

Pacific Northwest IPA \$9

Rogue Ales – Newport, Or (6.9%)

Shackmeister Ale 16 oz \$8

Brooklyn Brewery – NYC (4.8%)

Beach Blonde Ale 16 oz \$7

3 Daughters Brewery – St Pete, Fl (5%)

Best Day Ever Electro Lime N/A \$6

Best Day Brewing – California n/a

Michelob Ultra \$5

Stella Artois \$5

Citrus Long Drink \$5

Zero Sugar Citrus Long Drink \$5

Featured Cocktails

Honey Thyme \$15

manifest botanical gin, thyme-honey syrup, lemon juice

Mango Jalapeno Margarita \$15

tequila, jalapeno, mango, lime, agave

Old Fashioned \$11

bourbon, demerara syrup, angostura bitters

Hugo Spritz \$13

hibiscus syrup, elderflower liqueur, lemon, honey, sparkling wine