

OUR STORY

For generations, Tom Quick Inn has welcomed guests with warmth, character, and a sense of place rooted in Milford's rich history. This menu is a reflection of that journey — a celebration of the dishes that have defined our tables and the memories shared around them.

Tom Quick Inn has been part of Milford's story for generations. Some dishes never should've left the table.
So, we brought them back.

This is the food people still talk about years later. The Short Rib worth canceling plans for. The pasta that started arguments over the last bite. The comfort classics with just enough polish to remind you we know exactly what we're doing.

LUNCH THROUGH TIME

11:30AM - 4:00PM

A curated collection of our most beloved dishes throughout the years

STARTERS

Street Corn Flatbread	8
<i>tajin roasted sweet corn, cilantro lime crema</i>	
Heirloom Tomato & Burrata (2018)	15
<i>local tomatoes, basil oil, aged balsamic, sea salt</i>	
TQ Summer Salad	16
<i>mint marinated peaches, pickled blueberries, feta, roasted almonds, arugula, chicory</i>	
Little Gem Caesar (2015)	13
<i>baby romaine, anchovy, parmesan, house-made garlic crouton</i>	
Marinated Mozzarella Salad	16
<i>chicory, pine nuts, shredded asiago, prosciutto, heirloom cherry tomato, marinated mozzarella, citrus vinaigrette</i>	
Wedge Salad (2014)	15
<i>crisp iceberg, crispy bacon, gorgonzola, marinated fresh cherry tomatoes, red onion, cucumber</i>	

To Any Salad

Grilled Steak 16	Grilled Chicken 8	Grilled Shrimp 13
	Grilled Salmon 15	

HANDHELDS

served with choice of house-made rosemary sea salt chips, or boardwalk fries & kosher dill pickle spear

TQ Summer Burger	18
<i>house beef blend, white cheddar, cornichon and corn relish, brioche bun</i>	
TQ Burger	22
<i>house beef blend, white cheddar, bacon, crispy onions, garlic aioli, brioche bun</i>	
Summer BLT	16
<i>charred artisan bread, heirloom tomato, arugula, pickled red onion, prosciutto, applewood smoked bacon, garlic aioli</i>	
Reuben	18
<i>tender slow cooked corned beef, grilled rye bread, tangy sauerkraut, melted swiss, house made russian dressing</i>	
House Smoked Turkey & Gouda	19
<i>house-smoked turkey breast layered with creamy smoked gouda, crisp lettuce, tomato, applewood smoked bacon, savory garlic aioli, artisan bread</i>	

DESSERTS 9

Warm Apple Crisp (2014) *Oat crumble, vanilla ice cream*
Chocolate Molten Cake (2016) *Dark chocolate center, whipped cream*
Cheesecake of the Moment (2020) *Seasonal preparation*
Citrus Olive Oil Cake (2016) *Seasonal preparation*

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please inform your server of any allergies. Gratuity of 20% will be applied to all parties over 5.

OUR STORY

For generations, Tom Quick Inn has welcomed guests with warmth, character, and a sense of place rooted in Milford's rich history. This menu is a reflection of that journey — a celebration of the dishes that have defined our tables and the memories shared around them.

Tom Quick Inn has been part of Milford's story for generations. Some dishes never should've left the table.
So, we brought them back.

This is the food people still talk about years later. The Short Rib worth canceling plans for. The pasta that started arguments over the last bite. The comfort classics with just enough polish to remind you we know exactly what we're doing.

A TABLE THROUGH TIME

2014-2026

A curated collection of our most beloved dishes throughout the years

STARTERS

Seasonal Soup of the Day	8
Local Corn Chowder (2012)	9
Fritto Misto di Mare	15
<i>fried shrimp and calamari tossed with cherry and peppadew peppers served with lemon aioli</i>	
Shrimp Cocktail	16
<i>citrus poached shrimp, cocktail sauce</i>	
Crab Cake (2016)	16
<i>pan-seared jumbo lump crab, lemon herb remoulade, shaved fennel slaw</i>	
Heirloom Tomato & Burrata (2018)	15
<i>local tomatoes, basil oil, aged balsamic, sea salt</i>	
TQ Summer Salad	16
<i>mint marinated peaches, pickled blueberries, feta, roasted almonds, arugula, chicory</i>	
Little Gem Caesar (2015)	13
<i>baby romaine, anchovy, parmesan, house-made garlic crouton</i>	
Marinated Mozzarella Salad	16
<i>chicory, pine nuts, shredded asiago, prosciutto, heirloom cherry tomato, marinated mozzarella, citrus vinaigrette</i>	
Wedge Salad (2014)	15
<i>crisp iceberg, crispy bacon, gorgonzola, marinated fresh cherry tomatoes, red onion, cucumber</i>	

To Any Salad

Grilled Steak 16	Grilled Chicken 8	Grilled Shrimp 13
	Grilled Salmon 15	

SIGNATURE MAINS

Braised Short Rib (2013)	36
<i>red wine demi reduction, roasted fingerling potatoes, crispy onions, seasonal vegetable</i>	
Italian Chicken Trio (Choose Your Favorite)	28
<i>Francaise – finished with a delicate lemon-butter wine sauce</i>	
<i>Marsala – featuring wild mushrooms, marsala wine sauce</i>	
<i>Parmigiana – topped with marinara, melted mozzarella & parmesan cheeses</i>	
<i>Each entrée is prepared to order and served with your choice of accompaniment</i>	
Pan-Seared Atlantic Salmon (2015)	28
<i>lemon herb beurre blanc, braised fennel, haricot verts</i>	
12oz NY Bone-In Strip	45
<i>masterfully grilled, herb butter, roasted fingerling potatoes, seasonal vegetables</i>	
Shrimp Scampi Linguine (2019)	28
<i>garlic, white wine, parsley, lemon</i>	
Steak Frites (2022)	35
<i>grilled 8oz denver cut, maître d' butter, roasted garlic, lemon, fresh parsley, boardwalk crispy fries</i>	
Wild Mushroom Pappardelle (2024)	25
<i>chive cream, parmesan, fresh peas</i>	
TQ Summer Burger	18
<i>house beef blend, white cheddar, cornichon and corn relish, brioche bun, boardwalk crispy fries</i>	
TQ Burger	22
<i>house beef blend, white cheddar, bacon, crispy onions, garlic aioli, brioche bun, boardwalk crispy fries</i>	

FROM THE VAULT (WEEKLY FEATURE)

A rotating revival of past guest favorite. Please ask your server for this week's selection.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please inform your server of any allergies. Gratuity of 20% will be applied to all parties over 8.

LITTLE ADVENTURERS MENU

Big flavors for tiny explorers.

Tom Quick's Little Adventurers Menu is made for curious appetites and big imaginations. Delicious, wholesome, and fun — just right for our youngest guests.

For our adventurers 12 and under.

LITTLE ADVENTURERS FAVORITES

TRAILBLAZER FAVORITES

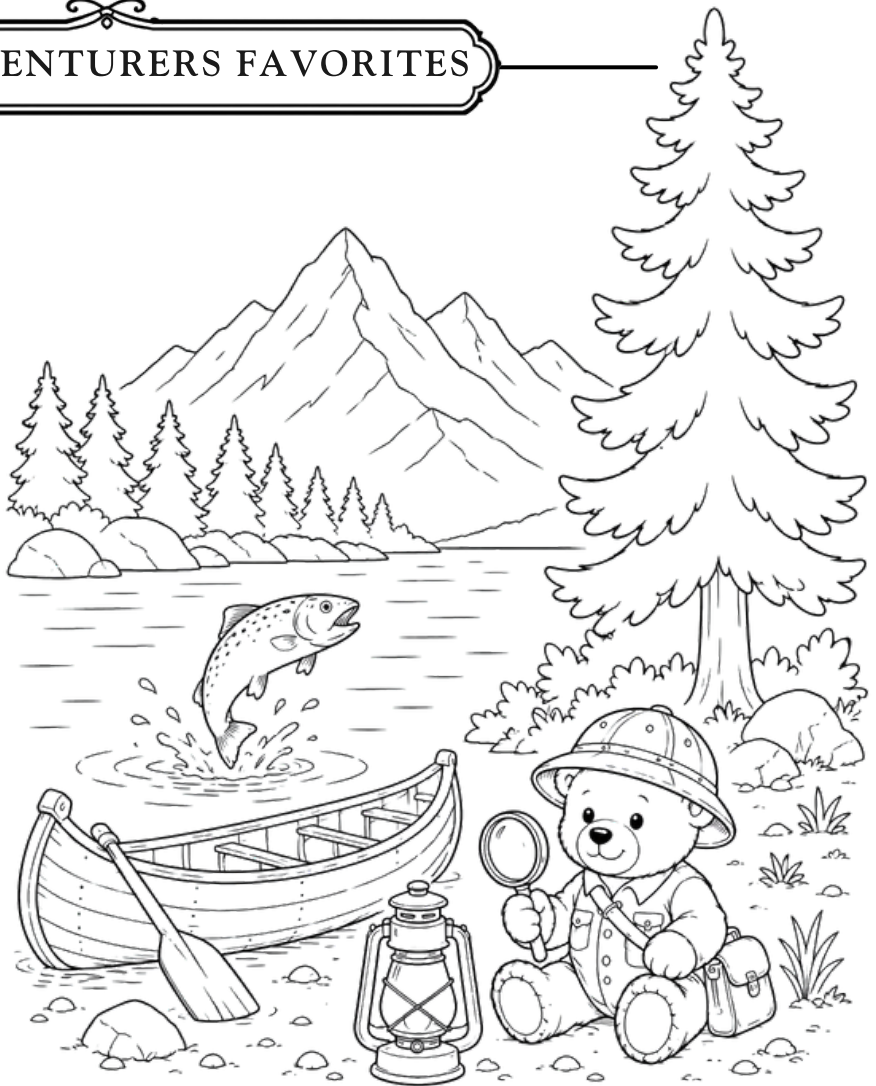
- | | |
|---|----|
| Campfire Mac & Cheese | 10 |
| <i>Creamy cheddar macaroni</i> | |
| Pioneer Cheeseburger | 12 |
| <i>Grilled beef patty with American cheese on a brioche bun Served with fries</i> | |
| Little Lumberjack Flatbread | 10 |
| <i>Cheesy flatbread pizza made for hungry adventurers</i> | |
| Gold Rush Chicken Fingers | 11 |
| <i>Crispy chicken fingers served with French fries.</i> | |
| Wagon Wheel Pasta Corner | 9 |
| <i>Wagon wheel pasta tossed with butter & sprinkle of parmesan or with our house-made tomato sauce.</i> | |

ADVENTURE EXTRAS 3

Apple Slices | Carrot Sticks | Extra Fries

SWEET TREASURES 4

- Mini Ice Cream Cup**
Choice of vanilla, chocolate or strawberry
- Warm Cookie**
Chocolate chip cookie with whipped cream
- Fresh Berries & Whipped Cream**
A sweet and simple treat



INCLUDED IN ALL KIDS MEALS

ADVENTURER DRINKS



Milk



Chocolate Milk



Fresh Lemonade



Berry Lemonade



Shirley Temple



Soft Drinks



Iced Tea

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please inform your server of any allergies. Gratuity of 20% will be applied to all parties over 5.