

MILLBURN  
**STANDARD**  
EST. 2020

3/27/2026

Appetizers:

**Bacon Corn Chowder** – Crème fraiche, chives, rosemary focaccia – 11

**Shishito Peppers** – Blistered shishito peppers, sesame seeds, hot honey, gochugaru - 17

Entrees:

**Baby Kale Salad\*** – Pan seared salmon, roasted sweet potato, bell peppers, scallions, candied walnuts\*, Asian pear, carrots, honey lime miso dressing - 28

**Jalapeno Popper Double Smash Burger** – Roasted jalapeno, jalapeno popper crumbs, cheddar cheese, pepper jack cheese, crispy onions, ranch dressing, brioche bun, fries - 26

**Pan Roasted Branzino** – Roasted garlic cauliflower puree, charred broccolini, champagne cream sauce, crispy shallots, salmon roe, micro shiso – 38

Dessert:

**Tiramisu** – Whipped cream, cocoa powder, mint – 12

**Key Lime Pie** – Biscoff coconut crust, toasted coconut, whipped cream, lime zest (*vegan*) – 12

\*- *contains nuts*

Featured Wines:

**Domaine Reine Juliette**, Languedoc-Roussillon, FR, 2024 *Chardonnay* 15/gls 56/btl

Pale to light-gold in the glass. The nose shows white flowers and a hint of exotic fruit. On the palate it's generous yet fresh, ripe orchard and subtle tropical notes with a smooth, textural feel from cool stainless-steel fermentation.

**Domaine Bastide-“Figs”**, “Cotes du Rhone”, Rhone Valley, France 2024 *Syrah, Grenache* 15/gls 56/btl

On the palate, it is round concentrated, and silky, revealing flavors of dark berries, licorice, and sweet anise wrapped in fine, polished tannins.