MILLBURN STANDARD EST. 2020

4/15/2026

Appetizers:

Chicken Tortilla Soup – Avocado, corn tortilla, micro cilantro, rosemary focaccia – 11

Fried Oysters – Crispy fried East Coast oysters, buffalo sauce, gorgonzola cheese, chives, sourdough bread, mixed greens – 19

Roasted Bone Marrow – Bacon onion marmalade, breadcrumbs, grilled sourdough, red sorrel, lemon zest, mixed greens tossed in red wine vinaigrette – 24

Entrees:

Spinach and Duck Salad – Confit duck leg, baby spinach, crispy shallots, croutons, parmesan cheese, truffle yuzu vinaigrette - 28

Chicken Romesco Sandwich* – Crispy chicken, romesco sauce, fresh mozzarella, arugula, roasted tomatoes, pickles, parmesan, balsamic glaze, ciabatta bread, served with French fries - 25

Black Seabass – Turmeric rice, onion, bell pepper, sauteed lacinato kale, coconut vinegar sauce, crispy garlic chips, scallions - 36

*- *contains nuts*

Dessert:

Carrot Cake* – Cream cheese frosting, walnuts, carrot glaze, pineapple, whipped cream, ice cream and mint – 12

Mag-yum Ice Cream *(for one)** – Pistachio, cashews, coconut cream, dark chocolate shell, rose petals, fresh berries – 12

*- *contains nuts*

Featured Wines:

El Coto Blanco, Rioja, Spain, 2025 *Verdejo* 15/gls 56/btl
This wine presents fine and intense aromas of tropical fruit, fennel, and anise. On the palate, it is smooth, lively and elegant with a persistent freshness.

Bezel by Cakebread Family, San Luis Obispo Coast, CA 2024 *Pinot Noir* 19/gls 72/btl
A medium-to-light body with a juicy texture. Primary flavors include black cherry, tart cranberry, and plum. It has bright acidity, silky tannins, and a balanced mix of red fruit and savory earth tones.