

MILLBURN
STANDARD
EST. 2020

4/21/2026

Appetizers:

Gumbo – Chicken, shrimp, andouille sausage, rice, jalapeño corn bread – 11

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

Short Rib Sandwich – Braised short rib, calamansi aioli, soy glaze, pickled papaya, carrots, served with pickles and a side of French fries - 28

Grilled Tuna Togarashi – Sauteed snow peas, pickled enoki mushrooms, annatto butter rice, coconut squash sauce - 42

*- contains nuts

Dessert:

Ricotta Cheesecake – Blueberry, raspberry, berry compote, and whipped cream – 12

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

*- contains nuts

Featured Wines:

Maison Jean Notton, Bourgogne, Burgundy, France, 2023 *Chardonnay* 19/gls 72/btl

Pairing notes include green apples, citrus, and wet stone. This wine is characterized by its lively, mouthwatering, and precise profile, making it a delightful choice for those who appreciate crisp and mineral-driven white wines.

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.