

MILLBURN  
**STANDARD**  
EST. 2020

4/7/2026

Appetizers:

**Potato Leek** – Crème fraiche, chives, rosemary focaccia – 11

**Lavender Cured Salmon** – Cream cheese remoulade, toasted points, lemon, capers and dill – 16

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

Entrees:

**Berry Salad\*** – Arugula, strawberries, blueberries, raspberries, blackberries, dried cranberries, walnuts\*, Feta cheese, crispy shallots, mixed berry vinaigrette – 22

**Roasted Lamb Sandwich** – Roasted leg of lamb, marinated peppers, cucumber, arugula, pickled red onion, feta cheese, tzatziki, served with French fries - 26

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

Dessert:

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

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

\*- *contains nuts*

Featured Wines:

**Domaine Yohan Lardy**, Beaujolais-Villages, Burgundy, FR, 2023 *Chardonnay* 17/gls 64/btl

Golden yellow robe. A nose marked with white peaches, quince and apricot notes. On the palate, the wine is dense, clean and fresh with some white flower notes. Delicate and refreshing but also has a nice creaminess and roundness in the middle of the medium-bodied palate.

**Grounded Wine Co. Collusion**, Columbia Valley, WA 2020 *Cabernet Sauvignon* 17/gls 64/btl

On the palate, the wine is rich and dynamic, with a solid core of red berry fruit and a structure dictated by ripe tannins. The finish is long and nuanced; the wine is perfectly enjoyable now.