

MILLBURN
STANDARD
EST. 2020

4/9/2026

Appetizers:

Chicken Tortilla Soup – Avocado, corn tortilla, micro cilantro, 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:

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.

Chateau Pey La Tour, Bordeaux, FR 2022 *Merlot, Cabernet Sauvignon, Cabernet Franc* 17/gls 64/btl

The rich bouquet develops notes of fresh raspberries and blackberries. Initially round on the palate, the wine reveals a juicy and aromatic palate, under pinned by delicate tannins. The well-balanced wine reveals fruity notes and culminates in a savoury and fresh finish.