

MILLBURN
STANDARD
EST. 2020

6/10/2026

Appetizers:

Roast Cauliflower Soup – Chives, crispy shallots, focaccia – 11

Ahi Tuna – Bluefin tuna, crispy wonton chips, soy glaze, guacamole, siracha aioli, sesame seeds, cilantro, pickled red radish - 21

Lucky Charms Oysters – (P.E.I.), Canada – A bright, crisp, and smooth ocean brine finish with a gentle sweetness. Served with champagne mignonette, cocktail sauce, lemon – 4/ea 40/dz

Entrees:

Hawaiian Sandwich – Black Angus Filet Mignon, pineapple salsa, pepper jack cheese, garlic aioli, crispy onions, served on a baguette with French fries – 29

Chipotle Chicken Sandwich – Crispy boneless chicken thigh, elote, cilantro, chipotle aioli, pickles, brioche bun, served with French Fries - 25

Pan Seared Halibut – Risotto Verde, heirloom tomato, crispy onion, balsamic glaze, whipped goat cheese, charred asparagus - 42

Desserts:

Espresso Crème Brulee – Strawberry, whipped cream, mint – 12

Poached Pear* – Vanilla spiced poached pear, raspberry sorbet, mascarpone cream, almond brittle*, orange peel, marigolds – 14

*- contains nuts

Featured Wines:

Domaine Yohan Lardy, Beaujolais Villages, Burgundy, France, 2023 *Chardonnay* 18/gls 68/btl *organic*
Golden yellow robe. A nose marked with white peaches, quince and apricot notes. In the palate, the wine is dense, clean and fresh with some white flower notes.

Algodon Wine Estates, Mendoza, Argentina 2025 Malbec, *Cabernet Sauvignon* 16/gls 60/btl
Ubaldo “Pato” Fillol, the legendary goalkeeper of Argentina’s 1978 World Cup championship team, has collaborated with Algodon Fine Wines to release a signature, limited edition wine. It features a deep ruby color, ripe tannins, fresh acidity, and subtle spice notes from 5 months of aging in French oak. ***Come meet “Pato” next Sunday, June 14th, here at Millburn Standard at 2pm.*** Ask your server for details!