

MILLBURN
STANDARD
EST. 2020

6/16/2026

Appetizers:

Bacon Corn Chowder – Bacon bits, crème fraiche, chives, rosemary focaccia – 11

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

Boss Gibson Oysters – New Brunswick, Canada – Plump with a firm texture and a salty brine. Gives a clean, crisp refreshing taste. 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

Desserts:

Caramel Popcorn Sundae* – Salted caramel ice cream, candied peanuts, popcorn, whipped cream, fudge – 12

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

*- *contains nuts*

Featured Wines:

Domaine Reine Juliette, Languedoc-Roussillon, France, 2025 *Picpoul* 16/gls 60/btl

Brilliant pale-yellow color with green highlights. Fine, elegant floral and fruity nose reminiscent of hawthorn and peach. Well balanced on the palate, the acidity and the roundness give this yin a good body, with a final note of citrus.

Algodon Wine Estates, Mendoza, Argentina 2025 Malbec, *Cabernet Sauvignon* 16/gls 60/btl

Handpicked at peak ripeness and aged in French oak, this Malbec reveals an intense ruby color, with aromas of ripe plum and violet. Its juicy, layered palate, sweet tannins, and toasty, elegant finish make each sip a rich experience.