

MILLBURN  
**STANDARD**  
EST. 2020

6/6/2026

Appetizers:

**Roast Cauliflower Soup** – chives, crispy shallots, focaccia – 11

**Carolina BBQ Sliders** – Pulled pork, kale slaw, pickles, fried onion – 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:

**Roasted Bell Peppers & Burrata Salad\*** – Arugula, balsamic glaze, crispy prosciutto, Heirloom tomatoes, toasted pistachios\*, citrus vinaigrette, micro basil, rosemary focaccia croutons – 22

**French Burger** – 7 oz beef patty, bibb lettuce, tomato, béarnaise sauce, caramelized onion, gruyere cheese, served with truffle fries – 26

**Fish & Chips Sandwich** – Tempura battered Icelandic cod, salt & vinegar potato chips, pickled red onion, tartare sauce, sweet gherkin pickles, served with kale slaw – 25

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 64/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 14<sup>th</sup>, here at Millburn Standard at 2pm.** Ask your server for details!