

MILLBURN
STANDARD
 EST. 2020

6/7/2026

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 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!