

MILLBURN
STANDARD
EST. 2020

7/1/2026

Appetizers:

Watermelon & Roasted Tomato Gazpacho – Cucumber, watermelon, micro basil, crostini – 11

Duck Bao Buns – Confit duck leg, hoisin, cucumber, pickled carrots, scallions, crispy shallots, Thai aioli, micro cilantro – 18

Grilled Octopus – Hummus, tomato-cucumber-olives relish, salsa verde, crispy shallots, crispy chickpea, lemon zest, zaatar – 22

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:

Fennel & Apple Salad* – Shaved fennel and apple, arugula, Manchego dressing, toasted pistachio*, chives - 18

Hawaiian Burger – 7 oz beef patty, pineapple bacon jam, brie cheese, fried onion, arugula, served with French fries- 26

Fish & Chips – Beer battered Icelandic cod, tartar sauce, malt vinegar, grilled lemon, served with thick cut fries - 28

Desserts:

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

Strawberry Short Cake –Sponge cake, macerated strawberries, vanilla ice cream, whipped cream, strawberry coulis – 14

*- *contains nuts*

Featured Wines:

El Coto Blanco, Rioja, Spain, 2025 *Verdejo* 16/gls 60/btl

This wine presents fine and intense aromas of tropical fruit, fennel and aniseed. On the palate it is smooth, lively and elegant with a persistent freshness.

Unshackled, California 2023 *Zinfandel, Malbec, Petite Sirah, Syrah, and Tannat* 17/gls 64/btl

Unshackled red blend wine, created by the innovative winemakers of The Prisoner Wine company, unfolds with raspberries, blueberries, and crushed violets. Flavors of spice dried cherries, florals, and a hint of white pepper translate to a balanced and uplifting California red wine with a generous mouthfeel.