

MILLBURN  
**STANDARD**  
EST. 2020

7/2/2026

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.