

MILLBURN  
**STANDARD**  
EST. 2020

7/4/2026

Appetizers:

**New England Clam Chowder** – Chives, crème fraiche, rosemary focaccia – 11

**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

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

**Beef and Broccoli Skillet** – Thinly sliced filet mignon, broccoli, onion, bell peppers, crispy garlic, scallions, dried chili, sesame seeds, basmati rice – 36

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

Created by the innovative winemakers of The Prisoner Wine company, unfolds with 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.