

MILLBURN  
**STANDARD**  
EST. 2020

7/9/2026

Appetizers:

**Chicken & Rice Soup** – micro cilantro, rosemary focaccia – 11

**Shrimp Po Boy Sliders** – Cajun fried shrimp, remoulade, kale slaw, tomato, pickle – 22

**Lucky Lime Oysters – PEI, Canada** – Simple briny flavor with silky citrus finish. 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

**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:

**Silver Oak**, Napa-Sonoma County, California, 2025 *Sauvignon Blanc* 22/gls 84/btl

Crafted from our Napa and Sonoma estate fruit, this inaugural Sauvignon Blanc is bright, fresh, and expressive, with tropical aromatics, citrus blossom, lemon zest, and white peach lifted by lively acidity.

**Brick House**, Willamette Valley, Oregon 2023 *Pinot Noir* 23/gls 88/btl

This wine was made entirely with Biodynamic grapes grown in the estate vineyards surrounding their old brick house on Ribbon Ridge. Known for its elegant, complex profile with cherry, raspberry, cranberry, spice, and earthy/floral notes. Praised for its balance, structure, and long finish.