MILLBURN STANDARD EST. 2020

9/2/2026

Appetizers:

Butternut Squash Soup – Crème fraiche, pumpkin seeds, chili oil, affilla cress, served with rosemary focaccia – 11

Hamachi Crudo – Coconut ceviche sauce, pickled serrano, pickled apple, smoked trout roe, chive oil, cilantro – 22

Beau Soleil Oysters – Miramichi Bay, New Brunswick, Canada - Mild Brine with a sweet finish
Served with cocktail sauce, tarragon mignonette – 4/ea 40/doz

Entrees:

Fig, Pig, & Goat Salad* – Mixed greens, fresh mission figs, crispy prosciutto, pomegranate arils, balsamic glaze, whipped goat cheese, *walnuts, vanilla bean dressing – 21

Softshell Crab Sandwich– Tempura battered softshell crab tossed in Cajun, remoulade, arugula, cucumber, brioche, served with French fries – 28

Creamy Tuscan Bucatini – Guanciale, sun dried tomato, basil, spinach, Parmigiano-Reggiano – 30

Desserts:

Churro Sundae – Caramel churro, cinnamon, vanilla ice cream, chocolate fudge, whipped cream - 14

Tres Leches – Dulce de leche, cinnamon, blackberry, strawberry, kiwi, whipped cream – 14

*- *contains nuts*

Featured Wines:

Lagar da Condesa, Rias Baixas, Galicia, Spain, 2024 *Albarino 17*/gls 64/btl
Brilliant pale gold in color, copious apples and pears infused with mouthwatering aromas of lemon, outstanding fruit with a touch of honey beautifully focused and mineral. The attack is rich and broad packed with ripe citrus concentration, dense and fleshy, very good acidity with a long finish.

Unshackled, California, 2023 *Zinfandel, Malbec, Petite Sirah, Syrah, Tannat, Cabernet Sauvignon* 17/gls 64/btl
This wine was created by the innovative winemakers of The Prisoner Wine Company. It offers flavors of spiced dried cherries, florals, and a hint of white pepper translate to a balanced and uplifting California red wine with a generous mouthfeel.