MILLBURN STANDARD EST. 2020

10/18/2026

Appetizers:

Chicken Pot Pie Soup – Rotisserie chicken, crème fraiche, chives, rosemary focaccia – 11

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

Duxelles Dumpling – Butternut squash sauce, shitake mushroom, brown butter, crispy onion, sage, pumpkin seeds, chili oil, scallions – 15

Entrees:

Croque Monsieur – Sourdough, Jambon de Paris, bechamel, gruyere, dijon aioli, chives, served with French fries - 25

Salmon and Quinoa Salad – Pan seared salmon, roasted asparagus, baby carrots, brussels sprouts, sweet potato, maple dijon vinaigrette - 29

Shepherd's Pie – Ground beef, carrots, celery, Gruyere cheese, mashed potato, chives - 32

Desserts:

Apple Strudel – Vanilla ice cream, whipped cream, cider glaze, cranberry – 12

Pumpkin Spice Cake* – Cream cheese frosting, walnuts*, vanilla ice cream, whipped cream – 12

*- *contains nuts*

Featured Wines:

Nuvole Sul Poggio Gavi, Piedmont, Italy, 2025 *Cortese* 17/gls 64/btl
Fresh, clear, and pure, it speaks well when it is young. Its yellow is tinged with green reflections that anticipate the fragrances of sage and marjoram, fresh aromas of lime and bergamot, distant memories of exotic yellow fruit. In the mouth it is perfect, as on the nose.

Carpineto Dogajolo Rosso, Tuscany, Italy 2023 *Sangiovese/Cabernet Sauvignon* 17/gls 64/btl
This wine consists of 80% Sangiovese and 20% Cabernet Sauvignon, this young Super-Tuscan has fruity and intense flavors, with hints of berries, coffee, vanilla and spice, are matched with a supple tannin structure and a long finish.