



10/2/2026

Appetizers:

Beef Barley Soup – Braised short rib, chives, crème fraîche, rosemary focaccia – 11

Belgian Soft Pretzel – Beer cheese sauce, stone ground mustard – 15

Boss Gibson Oysters – New Brunswick, Canada - Plump with a firm texture and a salty brine which gives a clean, crisp refreshing taste. Served with cocktail sauce, tarragon mignonette– 4/ea 40/doz

Harvest Sweet Potato Crisps *– Fried sweet potato, whipped goat cheese, hot honey masala, rosemary, *walnuts, micro arugula– 16

Entrees:

Kale & Peanut Salad* – Chopped lacinato kale, rotisserie chicken, *peanuts, honey crisp apple, Parmesan cheese, croutons, *peanut vinaigrette - 25

Halibut – Pan seared halibut, saffron cream sauce, lemon herb risotto, crispy leeks, black garlic haricot verts, micro basil – 42

Red Dawg Sandwich – Prime rib, gruyere cheese, roasted bell pepper, jalapeños, caramelized onion, served on a baguette with French fries - 26

Proceeds from this sandwich will be donated to the Millburn Education Foundation

Desserts:

S'mores Sundae – S'mores ice cream, graham cracker, chocolate sauce, brulee marshmallow - 12

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

**- contains nuts*

Featured Wines:

Evangeline, Niederösterreich, Austria, 2025 Gruner Veltliner 17/gls 64/btl

A fresh, crisp, and zippy white wine featuring bright acidity. Mouth-watering acidity, delivering a sharp, refreshing snap and clean structure.

Eruption Brassfield Estate, Clearlake Oaks, CA, 2022 Red Blend 17/gls 64/btl

Rich dark berries, black cherry, dark chocolate, and cedar. Voluminous and palate-coating with firm, structured tannins. Long, juicy, and well-balanced. From the slopes of an extinct volcano comes our intensely bold and elegant proprietary red wine.