MILLBURN STANDARD EST. 2020

10/26/2026

Appetizers:

Butternut Squash Soup –Crème fraiche, pumpkin seeds, chives, rosemary focaccia – 11

Lucky Limes Oysters – **Prince Edward Island, CA** – Clean mineral notes with a smooth, refreshing citrus or light lime aftertaste. Served with cocktail sauce, tarragon mignonette – 4/ea 40/doz

Wagyu Tortilla Kebab – Chorizo**,** cilantro crema, chili garlic, pickled shallots, limes, micro cilantro - 21

Entrees:

Panzanella Salad – 4oz. fresh burrata, arugula, roasted heirloom tomatoes, roasted bell peppers, pine nuts, shaved parmesan, balsamic glaze, creamy garlic vinaigrette – 23

Fig & Brie Sandwich – prosciutto, fig jam, caramelized onions, arugula, sourdough, served with butternut squash – 26

Pork Chop – 16oz double cut pork chop, sweet potato puree, sauteed green beans, apple jam, balsamic glaze - 42

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:

Easton, Sierra Foothills, California, 2021 *Vermentino* 19/gls 72/btl
This is a dry, zesty, refreshing wine with grapefruit and other citrusy flavors accentuated by herbal tones and minerality. It favors granitic soils, like we find in the Sierra Foothills. Light to medium-bodied with vibrant, food-friendly acidity.

Patz & Hall, Sonoma Coast, California 2022 *Pinot Noir* 19/gls 72/btl
Inviting aromas of warm cherry cobbler, butter crust, cinnamon, clove, and fresh leather. An approachable Pinot Noir with alluring freshness and purity. The nose displays intense aromas of Bing cherry, strawberry, dried rose petal and licorice notes.