MILLBURN STANDARD EST. 2020

11/1/2026

Appetizers:

Cream of Mushroom Soup –Crème fraiche, 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

Beef & Shrimp Siu Mai – Steamed siu mai, chili garlic, trout roe, chorizo, crispy shallots, scallions, soy kalamansi dip – 17

Entrees:

Harvest Salad – Baby spinach, roasted butternut squash, honey crisp apple, pomegranate arils, dried cranberry, pumpkin seeds, fried goat cheese, focaccia croutons, cider vinaigrette – 22

Peppercorn Burger – 7 oz. wagyu burger, American cheese, caramelized onion, peppercorn sauce, shoestring potatoes, served with truffle fries – 27

Beef Stroganoff – 7 oz shaved prime rib, pappardelle, braised button mushroom, crème fraiche, parsley - 34

Desserts:

Grand Marnier Crème Brûlée – Whipped cream, mint, cranberry – 12

Sweet Potato Skillet – Oat crumbles, brown butter caramel, vanilla ice cream – 14

Featured Wines:

Kloof Street by Chris & Andrea Mullineux, Western Cape, South Africa 2025 *Chenin Blanc* 17/gls 64/btl
Pale straw in color, this wine has a nose of sun ripened pears and wet granite. The palate has a vibrant acidity balanced by a soft, round texture and some pithy character. The wine has a fresh, mineral finish.

Freakshow by Michael David, Lodi, California 2023 *Syrah, Petite Sirah* 17/gls 64/btl
The untamed meets the refined in this bold, full-bodied red. The Freakshow Red opens with inviting aromas of warm cherry pie, vanilla bean and black pepper. Rich and velvety on the palate, layers of blueberry compote, ripe plum and clove unfold with depth and balance.