MILLBURN STANDARD EST. 2020

11/10/2026

Appetizers:

Good Luck Soup – Ham, bacon, black-eyed peas, collard greens, micro basil, 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

Cheesesteak Egg Roll – Short rib, caramelized onion, red bell peppers, hoisin, sriracha aioli, micro cilantro – 16

Entrees:

Blackened Chicken Waldorf Salad* –Baby romaine, honey crisp apples, celery, red onion, candied walnuts*, sundried cranberries, croutons, bleu cheese dressing **–** 24

Maple Bourbon Burger – 7 oz. beef patty, Monterey Jack cheese, bacon, caramelized onion, crispy onion, garlic-dijon aioli, served with French Fries – 26

Braised Short Ribs – Creamy Polenta, maple glazed carrots, gremolata, fried shallots, crispy sweet potato, red wine jus - 44

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.

Domaine Franck Besson Le Griottier Julienas, Burgundy, France 2023 *Gamay Noir* 17/gls 64/btl
A red Cru Beaujolais wine made from 100 % Gamay grapes. This wine is known for its vibrant red and dark fruit aromas like cherry and kirsch, with a balanced, food-friendly structure. It offers the juicy, high acid freshness but brings the robust structure and subtle earthiness characteristic of the Julienas terroir.