MILLBURN STANDARD EST. 2020

11/11/2026

## 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.