MILLBURN STANDARD EST. 2020

11/25/2026

Appetizers:

Bacon Corn Chowder – Chives, crème fraiche, 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

Polenta Bites – Parmesan cheese, truffle aioli, Calabrian honey, micro arugula, lemon zest – 18

Entrees:

Pear & Blue Cheese Salad* –Mixed greens, Danish blue cheese, maple roasted bosc pear, walnuts*, pickled red onion, pomegranate arils, crispy prosciutto, balsamic glaze, champagne vinaigrette – 22

Pork Katsu Sandwich – Breaded & fried ground pork, eel sauce, sriracha aioli, pickles, kale slaw, sesame seeds, brioche, served with French Fries – 26

Pan Seared Halibut – Creamy risotto, asparagus, lobster bisque sauce, affilla cress – 44

Desserts:

Churro Sundae – Caramel filled churros, cinnamon sugar, vanilla ice cream, chocolate fudge – 14

Pumpkin Tres Leches – Salted brown butter caramel, ginger snaps, maple candied pepitas, cinnamon dust, confectioner's sugar, orange zest – 14

Featured Wines:

Belle Pente, Willamette Valley, OR 2023 *Chardonnay* 20/gls 76/btl
Noted aromas and flavors of lemon curd, lemon peel, and a hint of pineapple, backed by strong acidity and a subtly chalky texture. Belle Pente aims to pair New World fruit ripeness with Old World acidity using 100% estate grown-grown fruit in Oregon's Willamette Valley/Yamhill-Carlton region.

Quinta Do Portal, Douro Valley, Portugal 2021 *Red Blend 20*/gls 76/btl
A red blend consisting of the Touriga Nacional, Tinta Roriz, and Touriga Franca grapes. Features a concentrated ruby color with aromas of ripe black fruit, floral notes, and subtle oak toast, backed by balanced acidity and a long finish. It's a very fine example of the quality potential of the Douro region.