MILLBURN STANDARD EST. 2020

11/13/2026

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

Tuna Tartare – Blue fin tuna**,** crispy sushi rice, wasabi crema, eel sauce, sriracha aioli, sesame seeds, micro cilantro – 16

Entrees:

Salmon Nicoise –Blackened salmon, tri-colored potatoes, kalamata olives, mixed greens, hard boiled eggs, haricot verts, tomatoes, parmesan cheese, balsamic vinaigrette **–** 29

BLTA – Rosemary focaccia, bacon, lettuce, tomato, avocado, chipotle aioli served with French Fries **–** 25

Coconut Shrimp Noodles – Fresh egg pappardelle pasta, garlic herb confit jumbo shrimp, smoked trout roe, shaved fennel, crispy shallots, chili oil, fennel fronds **–** 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.

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.