MILLBURN STANDARD EST. 2020

11/18/2026

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 – 19

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, crème fraiche **–** 34

Desserts:

Dubai Chocolate Rolls – Pistachio butter, toasted Kataifi, chocolate glaze, toasted pistachio, strawberry – 14

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

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.