MILLBURN STANDARD EST. 2020

11/6/2026

Appetizers:

Potato Leak Soup – Crème fraiche, chives, chili oil, rosemary focaccia – 11

Lucky Limes Oysters – **Prince Edward Island, CA** – Clean mineral notes with a smooth, refreshing citrus or light lime aftertaste. 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, brie 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.

The Blend by Gabrielskloof, Western Cape, South Africa 2024 *Cabernet Sauvignon, Cabernet Franc* 17/gls 64/btl
A blend of Cabernet Sauvignon, Cabernet Franc, Malbec, and Petit Verdot, this wines nose is plush and perfumed with black currant, red cherry, dried peach and anise. A medium-bodied palate with firm, fine tannins and hints of dark chocolate. Finishes with a fresh but lingering aftertaste.