

MILLY'S

WINE BAR & BISTRO


FOOD | FALL 2025

SMALL PLATES

DEVEILED EGGS (VG, GF)	9
WHIPPED RICOTTA DUO (VG, GFO) calabrian chile with hot honey. lemon and herb with honey. served with crostini	10
 BACON-WRAPPED FIGS (GF) chèvre mousse, balsamic reduction	15
BRUSCHETTA our take on the italian classic! choose from:  fig jam, crispy prosciutto, mascarpone, microgreens • goat cheese pesto mousse, mozzarella, roma tomato (VG) • ricotta, toasted hazelnuts, hot honey (VG)	10
BRUSSEL SPROUTS (VG, VO, GF) blue cheese, bread crumbs, balsamic glaze	13
 MEATBALLS (GFO) traditional italian style, served with crostini	15
BURRATA (VG, GFO) cherry tomato, walnut pesto, balsamic glaze	17
CRAB CAKES (GF) blue crab, cajun remoulade, arugula salad	17

SALADS

add chicken for \$5

 BEET (VG, VO, GF) red and golden beets, spring mix, golden raisins, marinated feta, marcona almonds, apple cider vinaigrette	12
CAESAR (VG, GFO) romaine, parmesan, croutons, deviled egg	12

SANDWICHES

served with kettle chips or mixed greens

TURKEY PESTO (GFO) smoked turkey breast, aioli, provolone, tomato, arugula on a focaccia bun	16
PROSCIUTTO, BRIE & ARUGULA (GFO) on toasted french baguette with garlic aioli	16
VEGGIE (V, GFO) marinated zucchini, roasted red pepper, cucumber, roma tomato, arugula, cannellini spread on french baguette	16

BOARDS

 SOMM BOARD BLANC (VG, GFO) "A Master Class in Curation" – The Minnesota Star Tribune enjoy a unique assortment of soft triple-cream european cheeses and accompaniments that yearn for champagne, white wine, or softer-styled reds - add charcuterie for \$12	48
 SOMM BOARD ROUGE (VG, GFO) an epic spread of medium- to firm-textured cheeses that long for the bolder side of red wine. basswood honey and aronia jam from local minnesota farmers are joined by a bevy of other lavish accoutrements - add charcuterie for \$12	48
CHEF'S BOARD (VG, GFO) selection of cheeses and accoutrements from our head chef - add charcuterie for \$12	28
BRAT BOARD an array of brat varieties and complimentary cheeses, served with soft pretzels, house pickles, and mustards	28
 MEZZE BOARD (V, GFO) refreshed for fall! a mediterranean-style board with roasted garlic hummus, aubergine dip, and olive tapenade. served with crudités and crostini	28
MINI CHEF'S BOARD (GFO) a smaller assortment of charcuterie and cheese	18

FLATBREADS

 BUTTERNUT SQUASH (VGO) sage sausage, chèvre mousse, toasted walnuts - sub crimini mushrooms for vegetarian option	17
BACON GORGONZOLA fig, gruyère, balsamic reduction	17
SALSICHA italian sausage, olive, red onion, fresh mozzarella	17
CARAMELIZED ONION (VG) gruyère, crimini mushrooms, chives	17
ROCKET (VGO) arugula, stracciatella, prosciutto - sub crimini mushrooms for vegetarian option	19
CHICKEN CAESAR fresh mozzarella, roasted chicken, parmesan, roma tomato, romaine	19

EXECUTIVE CHEF | ZACH ELLISON
GENERAL MANAGER | ZACH ESPINOZA

*These items are raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, fish, or other proteins may increase the risk of contracting a food-borne illness.

Please inform your server of any food or nut allergies.
An automatic gratuity of 20% will be added to parties of 7 or more.

 - Seasonal Item
VG(O) - Vegetarian (Option)
GF(O) - Gluten Free (Option)
V(O) - Vegan (Option)

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DESSERT

all desserts made in-house

POT DE CRÈME (VG, GF)	8
rich, french-style chocolate custard, house-made chantilly	
 PEANUT BUTTER MOUSSE (VG, GF)	8
topped with chantilly, dark chocolate shard	
CRÈME BRÛLÉE (VG, GF)	8
MILLY'S SWEET TREAT	MP
ask your server about our pastry chef's dessert of the week	
VANILLA ICE CREAM (VG, GF)	6
- add espresso affogato for \$4	
- add solera sherry affogato for \$8	
BROWNIE A LA MODE (VG, GF)	11
SORBET (V, GF)	6
ask about our featured flavor	

DESSERT BOARDS

MINI CHOCOLATE BOARD (VG, GF)	8
trio of house-made chocolates and confections	
EVERYDAY CHOCOLATE BOARD (VG, GFO)	15
our chocolate trio with the choice of a pot de crème or peanut butter mousse	
ULTIMATE CHOCOLATE BOARD (VG, GFO)	21
a true across-the-board! includes a pot de crème, peanut butter mousse, and our chocolate trio	

DESSERT WINE

 DESSERT WINE DUO	16
the ultimate dessert board pairing! compare a ruby and tawny side-by-side	
Chateau Roumieu SAUTERNES, France	12
Lustau East India Solera SHERRY, Spain	12
Quinta De La Rosa RUBY Reserve, Portugal	14
Broadbent 5 Year MADEIRA, Portugal	12
Ramos Pinto 10 Year TAWNY, Portugal	14
Villa Oeiras 15 Year TAWNY, Portugal	16
Warre's Otima 20 Year TAWNY, Portugal	24

COFFEE

DOGWOOD BREWED COFFEE	4
ESPRESSO (SINGLE/DOUBLE)	4 / 6

WINE COCKTAILS

 APPLE BOTTOM SPRITZ	13
apple rosemary shrub, spiced cider, prosecco	
CHAMOMILE KISS	14
sparkling rosé infused with blood orange and botanicals, plum and wildflower honey shrub, house-made chamomile syrup, prosecco	
PARADISO SPRITZ	12
a wine-based aperol spritz	

BEER & CIDER

SURLY HELL LAGER	7
Surly Brewing — Minneapolis, MN	
DAISY CUTTER PALE ALE	7
Half Acre Beer Co. — Chicago, IL	
WAYBIRD HAZY IPA	7
Half Acre Beer Co. — Chicago, IL	
BLACK ALE PORTER/STOUT	7
Bent Paddle Brewing — Duluth, MN	
WILD APPLE CIDER	9
Wild State Cider — Duluth, MN	

NON-ALCOHOLIC

N/A SPARKLING ROSÉ	12
Shania 0.0, Jumila, Spain — N.V.	
N/A SPARKLING WHITE WINE	12
Shania 0.0, Jumila, Spain — N.V.	
N/A GIN & TONIC	11
Ish Spirits — Copenhagen, Denmark	
N/A NEGRONI	11
Aplós — Miami, Florida	
N/A HOPPY PALE ALE	7
Surly Brewing Co. — Minneapolis, MN	
SHRUB & SODA	7
sparkling water with locally-made Sharab Shrub, choice of raspberry, blueberry poblano, thai basil, apple rosemary, or plum with wildflower honey	
SAN PELLEGRINO	5
COKE / DIET COKE / SPRITE	3

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