

# MILLY'S

WINE BAR & BISTRO

FOOD | FALL 2024

## SMALL PLATES

<b>WARM MARINATED OLIVES</b> (V, GFO)	7
<b>BRUSSEL SPROUTS</b> (VG, GF) blue cheese, bread crumb, pomegranate molasses	8
<b>WHIPPED RICOTTA DUO</b> (VG, GFO) calabrian chile with hot honey, lemon and herb with honey	8
<b>BACON-WRAPPED FIGS</b> (GF)	13
bacon-wrapped figs, goat cheese, hot honey, balsamic glaze	
<b>HAM &amp; GRUYÈRE CRÊPE</b>	10
<b>MUSHROOM &amp; FONTINA CRÊPE</b> (VG)	10
<b>BRUSCHETTA</b>	9
choose from: • red wine sun-dried tomato pesto, mascarpone, pine nut (VG) • tomato, cannellini spread, walnut pesto (V) • ricotta, toasted hazelnuts, hot honey (VG)	
<b>DEVEILED EGGS</b> (VG, GF)	8
<b>CRAB DEVEILED EGGS</b> (GF)	18
blue crab, maine-style filling, chives	
<b>CAVIAR &amp; ROE</b> (GFO)	22
on crostini with herb cream cheese	
<b>CRAB CAKES</b> (GF)	16
blue crab, cajun remoulade, arugula salad	

## SOUP & SALAD

<b>FRENCH ONION</b> (GFO)	8
<b>CAESAR</b> (VG, GFO) romaine, parmesan, croutons, soft-boiled egg - add chicken for \$5	12
<b>MILLY'S SALAD</b> (V, GFO) spring mix, cucumber, carrot, tomato, choice of red wine or lemon vinaigrette	8

## FLATBREADS

<b>ROCKET</b> (VGO)	16
arugula, stracciatella, prosciutto	
<b>BACON GORGONZOLA</b>	15
fig, gruyère, balsamic reduction	
<b>SALSICHA</b>	15
italian sausage, olive, red onion, fresh mozzarella	
<b>CARAMELIZED ONION</b> (VG)	15
caramelized onions, gruyère, crimini mushroom	

## BOARDS

<b>SOMM BOARD</b> (VG, GFO)	38
"A Master Class of Curation" - The Star Tribune enjoy a selection of world-class cheeses, crackers, and accompaniments specially curated by our sommelier designed to pair with our wine list - add charcuterie for \$10	
<b>FRENCH SOMM BOARD</b> (VG, GFO)	48
we're headed to france this fall! our seasonal Somm Board is refreshed with new cheeses and accoutrements curated to pair with our fall wine list - add charcuterie for \$10	
<b>CHEF'S BOARD</b> (VG, GFO)	25
selection of cheeses and accoutrements from our head chef - add charcuterie for \$10	
<b>BEER BOARD</b>	18
it's football season! a cheese and charcuterie board curated for beer-lovers with accompaniments to pair	
<b>MEZZE BOARD</b> (VG, GFO)	21
mediterranean-style board with hummus, tzatziki, and spicy feta dip, served with fresh veggies and crostini	
<b>VEGAN BOARD</b> (V, GFO)	18
selection of plant-based meats and cheeses provided by The Herbivorous Butcher™	
<b>MINI CHEF'S BOARD</b> (GFO)	14
charcuterie and cheese for one	

## PLATES

<b>STEAK TARTARE</b> (GFO)	19
eye of round, capers, shallots, egg yolk, parsley, tabasco	
<b>FRENCH DIP</b> (GFO)	15
roast beef, gruyère, french roll, au jus	
<b>BURRATA</b> (VG, GFO)	15
cherry tomato, walnut pesto, balsamic glaze	

## SANDWICHES

served with kettle chips or mixed greens

<b>PROSCIUTTO, BRIE &amp; ARUGULA</b> (GFO)	14
on toasted french baguette with garlic aioli	
<b>MUFFULETTA</b> (GFO)	14
ham, salami, mortadella, provolone, olive mix on toasted focaccia bun	
<b>VEGGIE</b> (V, GFO)	14
marinated zucchini, red pepper, cucumber, roma tomato, arugula, cannellini spread on toasted french baguette	

EXECUTIVE CHEF | ZACH ELLISON  
GENERAL MANAGER | ZACH ESPINOZA

Please inform your server of any food allergies.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

VG - Vegetarian  
VGO - Vegetarian Option  
V - Vegan

GF - Gluten Free  
GFO - Gluten Free Option

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## DESSERT

<b>POT DE CRÈME</b> (VG, GF) 8 rich, french-style chocolate custard with house-made chantilly
<b>CHOCOLATE MOUSSE</b> (VG, GFO) 8 layered with raspberry preserve, topped with chantilly and rolled wafers
<b>CHOCOLATE HAZELNUT CRÊPE</b> (VG) 10
<b>CONFITURE CRÊPE</b> (VG) 10 ask about our featured flavor
<b>CRÈME BRÛLÉE</b> (VG, GF) 8
<b>HOMEMADE ICE CREAM</b> 6 ask about our featured flavor
<b>SORBET</b> (V) 6 ask about our featured flavor
<b>MINI CHOCOLATE BOARD</b> (VG, GF) 8 trio of homemade chocolates (ruby chocolate with pistachio and strawberry, white chocolate with almond and dried cranberry, and chocolate truffles)
<b>EVERYDAY CHOCOLATE BOARD</b> (VG, GFO) 15 our chocolate trio with the choice of a pot de crème or chocolate mousse
<b>ULTIMATE CHOCOLATE BOARD</b> (VG, GFO) 21 a true across-the-board! includes a pot de crème, chocolate mousse, and our chocolate trio

## DESSERT WINE

<b>DESSERT WINE DUO</b> 16 the ultimate chocolate board pairing! compare a ruby and tawny side-by-side
<b>Chateau Roumieu SAUTERNES, France</b> 12
<b>Lustau East India Solera SHERRY, Spain</b> 12
<b>Quinta De La Rosa RUBY Reserve, Portugal</b> 14
<b>Pedroncelli Vintage PORT, California</b> 14
<b>Ramos Pinto 10 Year TAWNY, Portugal</b> 14
<b>Serafino TAWNY, Australia</b> 12
<b>Warre's Otima 20 Year TAWNY, Portugal</b> 24

## WINE COCKTAILS

<b>APPLE BOTTOM SPRITZ</b> 12 apple rosemary shrub, spiced cider, prosecco
<b>SPICEBERRY SPRITZ</b> 12 blueberry poblano shrub, prosecco
<b>PARADISO SPRITZ</b> 12 a wine-based aperol spritz

## BEER & CIDER

<b>Surly "Before I Die" LAGER</b> 7
<b>Half Acre "Daisy Cutter" PALE ALE</b> 7
<b>Half Acre "Way Bird" HAZY IPA</b> 7
<b>Bent Paddle "Black Ale" PORTER/STOUT</b> 7
<b>Wild State Wild Apple CIDER</b> 9

## NON-ALCOHOLIC

<b>Oddbird N/A Sparkling ROSÉ</b> 15
<b>Oddbird N/A Sparkling BLANC DE BLANCS</b> 15
<b>Bravus N/A "Golden" PALE ALE</b> 7
<b>Shrub &amp; Soda</b> 7 sparkling water with locally-made Sharab Shrub™, choice of raspberry, asian pear, blueberry poblano, thai basil, apple rosemary, or plum with wildflower honey
<b>Coke / Diet Coke / Sprite</b> 3

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