

MILLY'S

WINE BAR & BISTRO

FOOD | FALL 2024

SMALL PLATES

WARM MARINATED OLIVES (V, GFO)	7
BRUSSEL SPROUTS (VG, GF) blue cheese, bread crumbs, pomegranate molasses	8
WHIPPED RICOTTA DUO (VG, GFO) calabrian chile with hot honey, lemon and herb with honey	8
DEVEILED EGGS (VG, GF)	8
BRUSCHETTA choose from: • red wine sun-dried tomato pesto, mascarpone, pine nut (VG) • tomato, cannellini spread, walnut pesto (V) • ricotta, toasted hazelnuts, hot honey (VG)	9
BACON-WRAPPED FIGS (GF)	13
goat cheese, hot honey, balsamic glaze	
HAM & GRUYÈRE CRÊPE	10
MUSHROOM & FONTINA CRÊPE (VG)	10
BURRATA (VG, GFO) cherry tomato, walnut pesto, balsamic glaze	15
CRAB CAKES (GF)	16
blue crab, cajun remoulade, arugula salad	

SOUP & SALAD

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

FLATBREADS

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

BOARDS

SOMM BOARD (VG, GFO) "A Master Class of Curation" - The MN 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	38
FRENCH SOMM BOARD (VG, GFO) 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	48
CHEF'S BOARD (VG, GFO) selection of cheeses and accoutrements from our head chef - add charcuterie for \$10	25
BEER BOARD it's football season! includes warm andouille sausage, smoky pub cheeses, maple bourbon nut mix, and more! a perfect accompaniment with a lager or hazy IPA	18
MEZZE BOARD (VG, GFO) mediterranean-style board with hummus, tzatziki, and spicy feta dip, served with fresh veggies and crostini	21
VEGAN BOARD (V, GFO) selection of plant-based meats and cheeses provided by The Herbivorous Butcher™	18
MINI CHEF'S BOARD (GFO) a smaller assortment of charcuterie and cheese	14

SANDWICHES

^ served with kettle chips or mixed greens

PROSCUITTO, BRIE & ARUGULA ^ (GFO) on toasted french baguette with garlic aioli	14
MUFFULETTA ^ (GFO) ham, salami, mortadella, provolone, olive mix on toasted focaccia bun	14
VEGGIE ^ (V, GFO) marinated zucchini, red pepper, cucumber, roma tomato, arugula, cannellini spread on toasted french baguette	14
FRENCH DIP (GFO) roast beef, gruyère, french roll, au jus	15

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.

An automatic gratuity of 20% will be added to parties of 7 or more.

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

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DESSERT

HOMEMADE ICE CREAM (VG)	6
ask about our featured flavor	
SORBET (V, GF)	6
POT DE CRÈME (VG, GF)	8
rich, french-style chocolate custard with house-made chantilly	
CHOCOLATE MOUSSE (VG, GFO)	8
layered with raspberry preserve. topped with chantilly and rolled wafers	
CRÈME BRÛLÉE (VG, GF)	8
CHOCOLATE HAZELNUT CRÊPE (VG)	10
CRÊPES À LA CONFITURE (VG)	10
filled with sweet preserve. topped with powdered sugar	

DESSERT BOARDS

MINI CHOCOLATE BOARD (VG, GF)	8
trio of homemade chocolates (ruby chocolate with pistachio and strawberry, white chocolate with almond and dried cranberry, and chocolate truffles)	
EVERYDAY CHOCOLATE BOARD (VG, GFO)	15
our chocolate trio with the choice of a pot de crème or chocolate mousse	
ULTIMATE CHOCOLATE BOARD (VG, GFO)	21
a true across-the-board! includes a pot de crème, chocolate mousse, and our chocolate trio	

DESSERT WINE

 DESSERT WINE DUO	16
the ultimate chocolate 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
Ramos Pinto 10 Year TAWNY, Portugal	14
Serafino TAWNY, Australia	12
Warre's Otima 20 Year TAWNY, Portugal	24

WINE COCKTAILS

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

BEER & CIDER

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

NON-ALCOHOLIC

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

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