

MILLY'S

WINE BAR & BISTRO

FOOD | SPRING 2026

SMALL PLATES

| | |
|---|----|
| DEVEILED EGGS (VG, GF) | 9 |
| BRUSCHETTA | 10 |
| our take on the italian classic! choose from: 🌸 langoustine salad, roma tomato, fresh herb (add \$4) • goat cheese pesto mousse, mozzarella, roma tomato (VG) • ricotta, toasted hazelnuts, hot honey (VG) | |
| 🌸 SPINACH ARTICHOKE DIP (VG, GFO) | 12 |
| served warm with crostini | |
| BACON-WRAPPED FIGS (GF) | 15 |
| chèvre mousse, balsamic reduction | |
| 🌸 SPRING BURRATA (VG, GFO) | 17 |
| pea and mint pesto, preserved lemon, local micro greens | |
| 🌸 GREEK MEATBALLS (GFO) | 18 |
| lamb and beef, served with tzatziki and sourdough pita | |
| CRAB CAKES (GF) | 19 |
| blue crab, cajun remoulade, arugula salad | |

SALADS

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| CAESAR (VG, GFO) | 13 |
| romaine, parmesan, croutons, deviled egg - add chicken for \$4 | |
| BEET (VG, VO, GF) | 15 |
| red beets, spring mix, golden raisins, marinated feta, marcona almonds, apple cider vinaigrette | |

FLATBREADS

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| 🌸 GARDEN PESTO (VG) | 17 |
| gruyère, fontina, and gouda cheeses, grape tomatoes, walnut pesto | |
| BACON GORGONZOLA | 17 |
| fig, gruyère, balsamic reduction | |
| SALSICCIA | 17 |
| italian sausage, olive, red onion, fresh mozzarella | |
| PORTABELLA (VG) | 17 |
| caramelized onions, sliced mushrooms, three-cheese blend, chives | |
| ROCKET (VGO) | 19 |
| arugula, stracciatella, prosciutto - sub portabella mushrooms for vegetarian option | |

BOARDS

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|---|----|
| SOMM BOARD (VG, GFO) | 48 |
| <i>"A Master Class in Curation" – The Minnesota Star Tribune</i> a rotating assortment of world-class cheeses curated by our sommelier, accompanied by crackers, minnesota honey, aronia rhubarb jam from local farmers, and a bevy of lavish accoutrements - add charcuterie for \$12 | |
| 🌸 SPRING TIDE SOMM BOARD (GFO) | 48 |
| an epic presentation of award-winning cheeses and seasonal provisions, accented with seaside accompaniments, curated to pair beautifully with rosé, whites, and lighter red wines - add charcuterie for \$12 | |
| CHEF'S BOARD (VG, GFO) | 28 |
| selection of cheeses and accoutrements from our head chef - add charcuterie for \$12 | |
| MINI CHEF'S BOARD (GFO) | 18 |
| a smaller assortment of charcuterie and cheese | |
| 🌸 BREAD & BUTTER BOARD (VG) | 16 |
| freshly-baked focaccia and baguette from Razava Bread, premium french butter, house-made whipped herb butter | |
| 🌸 HUMMUS BOARD (V, GFO) | 21 |
| roasted garlic hummus, served with sourdough pita and focaccia from Razava, olive mix, and seasonal veggies | |
| BRAT BOARD | 28 |
| an array of brat varieties and complementary cheeses, served with soft pretzels, house pickles, and mustards | |

SANDWICHES

served with kettle chips or mixed greens

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| TURKEY PESTO (GFO) | 18 |
| smoked turkey breast, aioli, provolone, tomato, arugula on a focaccia bun | |
| PROSCIUTTO, BRIE & ARUGULA (GFO) | 18 |
| on toasted french baguette with garlic aioli | |
| CURRIED CHICKPEA WRAP (V, GFO) | 15 |
| tomato, golden raisins, arugula, spinach tortilla | |

EXECUTIVE CHEF | ZACH ELLISON
GENERAL MANAGER | ZACH ESPINOZA

A 3% processing fee will be applied to credit card transactions to offset associated costs. Debit cards are not subject to this surcharge.

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

🌸 - Featured 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, topped with chantilly | |
| ROTATING MOUSSE (VG) | 8 |
| ask your server about our featured mousse | |
| CRÈME BRÛLÉE (VG, GF) | 8 |
|  ICE CREAM SANDWICH (VG, GF) | 12 |
| vanilla ice cream sandwiched between chocolate chip cookies, rolled in ruby chocolate | |

DESSERT BOARDS

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|---|----|
| MINI DESSERT BOARD (VG, GF) | 8 |
| trio of chocolates and confections | |
| SIGNATURE DESSERT BOARD (VG, GFO) | 15 |
| our mini dessert trio with the choice of a pot de crème, a rotating mousse, or crème brûlée | |
| PREMIER DESSERT BOARD (VG, GFO) | 26 |
| a true across-the-board! includes a pot de crème, a rotating mousse, crème brûlée and our mini dessert trio | |

DESSERT WINE

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

COFFEE

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

WINE COCKTAILS

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|  SALLY, STAY AWHILE | 14 |
| vermouth de chambéry infused with wild alpine strawberries, raspberry and thai basil shrub, sparkling wine | |
| CHAMOMILE KISS | 14 |
| sparkling rosé infused with blood orange and botanicals, plum and wildflower honey shrub, house-made chamomile syrup, sparkling wine | |
| PARADISO SPRITZ | 13 |
| a wine-based aperol spritz | |

BEER & CIDER

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|----------------------------------|---|
| SURLY HELL LAGER | 8 |
| Surly Brewing — Minneapolis, MN | |
| DAISY CUTTER PALE ALE | 8 |
| Half Acre Beer Co. — Chicago, IL | |
| WAYBIRD HAZY IPA | 8 |
| Half Acre Beer Co. — Chicago, IL | |
| BLACK ALE PORTER/STOUT | 8 |
| Bent Paddle Brewing — Duluth, MN | |
| WILD APPLE CIDER | 9 |
| Wild State Cider — Duluth, MN | |

NON-ALCOHOLIC

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|---|----|
| 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 |

*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.

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