

# MILLY'S

WINE BAR & BISTRO

FOOD | SUMMER 2026

## SMALL PLATES

<b>DEVILED EGGS</b> (VG, GF)	9
<b>BRUSCHETTA</b>	10
our take on the italian classic! choose from: • sun-dried tomato pesto, mascarpone, basil, pine nuts (VG) • goat cheese pesto mousse, mozzarella, roma tomato (VG) • ricotta, toasted hazelnuts, hot honey (VG)	
 <b>BEET TARTARE</b> (VG, GFO)	11
red beets, chèvre mousse, apple cider vinaigrette, microgreens. served with sea salt crackers	
<b>BACON-WRAPPED FIGS</b> (GF)	15
chèvre mousse, balsamic reduction	
 <b>SUMMER BURRATA</b> (VG, GFO)	18
sun-dried tomato pesto, balsamic drizzle, microgreens	
<b>GREEK MEATBALLS</b> (GFO)	18
lamb and beef, served with tzatziki and sourdough pita from Razava Bread	
<b>CRAB CAKES</b> (GF)	19
blue crab, cajun remoulade, arugula salad	

## SOUP & SALAD

add chicken to salads for \$4

<b>SOUP DU JOUR</b>	8
ask your server about our featured soup	
 <b>QUINOA TABBOULEH</b> (V, GF)	13
fresh parsley, cucumber, tomato, mint, arugula	
<b>CAESAR</b> (VG, GFO)	13
romaine, parmesan, croutons, deviled egg	
 <b>PANZANELLA</b> (VG)	13
toasted bread, ripe tomatoes, burrata, cucumber, red onions, scallions, red wine vinaigrette	

## SANDWICHES


served with kettle chips or mixed greens

<b>TURKEY PESTO</b> (GFO)	18
smoked turkey breast, aioli, provolone, tomato, arugula on focaccia bun	
 <b>CAPRESE</b> (VG, GFO)	18
fresh mozzarella, tomato, arugula, pesto aioli on baguette	
<b>PROSCIUTTO, BRIE &amp; ARUGULA</b> (GFO)	18
on toasted french baguette with garlic aioli	
<b>CURRIED CHICKPEA WRAP</b> (V, GFO)	15
tomato, golden raisins, arugula, spinach tortilla	

## BOARDS

<b>THE O.G. SOMM BOARD</b> (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 bevvy of lavish accoutrements - add charcuterie for \$12	
 <b>G.O.A.T. SOMM BOARD</b> (VG, GFO)	48
premium goat cheeses and a mixed-milk cheese join a juicy peach, globally sourced nuts, local basswood honey, and much more. equal parts goat and greatest of all time. this board was made for rosé season - add charcuterie for \$12	
<b>CHEF'S BOARD</b> (VG, GFO)	28
selection of cheeses and accoutrements from our head chef - add charcuterie for \$12	
<b>MINI CHEF'S BOARD</b> (GFO)	18
a smaller assortment of charcuterie and cheese	
<b>BREAD &amp; BUTTER BOARD</b> (VG)	16
focaccia and baguette from Razava Bread, premium french butter, house-made whipped herb butter	
<b>HUMMUS BOARD</b> (V, GFO)	22
roasted garlic hummus, served with sourdough pita and focaccia from Razava Bread, olive mix, and crudités	
<b>BRAT BOARD</b>	28
an array of brat varieties and complementary cheeses, served with soft pretzels, house pickles, and mustards	


## FLATBREADS

 <b>GARDEN PESTO</b> (VG)	18
gruyère, fontina, and gouda cheeses, walnut pesto, grape tomato, red onion, zucchini	
<b>BACON GORGONZOLA</b>	17
fig, gruyère, balsamic reduction	
<b>SALSICCIA</b>	17
italian sausage, green olive, red onion, fresh mozzarella	
<b>PORTABELLA</b> (VG)	17
caramelized onions, sliced mushrooms, three-cheese blend, chives	
<b>ROCKET</b> (VGO)	19
arugula, stracciatella, prosciutto - sub portabella mushrooms for vegetarian option	

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

<b>POT DE CRÈME</b> (VG, GF)	8
rich, french-style chocolate custard, topped with chantilly	
 <b>ESPRESSO CRÈME BRÛLÉE</b> (VG, GF)	8
<b>ROTATING MOUSSE</b> (VG)	8
ask your server about our featured mousse	
 <b>ICE CREAM OF THE WEEK</b> (VG)	6
ask your server about our featured ice cream flavors. also available to-go!	
<b>ICE CREAM SANDWICH</b> (VG, GF)	12
vanilla ice cream sandwiched between chocolate chip cookies, rolled in ruby chocolate	

## DESSERT BOARDS

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

## DESSERT WINE

 <b>SUMMER DESSERT WINE DUO</b>	14
compare two expressions of dessert wine: a fresh French Sauternes layered with honey and apricot notes alongside a decade-aged late-harvest Vignoles from the Finger Lakes of New York	
<b>Chateau Roumieu SAUTERNES, FRA</b>	12
<b>Lustau East India Solera SHERRY, ESP</b>	12
<b>Quinta De La Rosa RUBY Reserve, PRT</b>	14
<b>Broadbent 5 Year MADEIRA, PRT</b>	12
<b>Ramos Pinto 10 Year TAWNY, PRT</b>	14
<b>Villa Oeiras 15 Year TAWNY, PRT</b>	16
<b>Taylor Fladgate 20 Year TAWNY, PRT</b>	20
<b>Warre's Otima 20 Year TAWNY, PRT</b>	24

## WINE COCKTAILS

 <b>SALLY, STAY AWHILE</b>	14
vermouth de chambéry infused with wild alpine strawberries, raspberry and thai basil shrub, sparkling wine	
<b>CHAMOMILE KISS</b>	14
sparkling rosé infused with blood orange and botanicals, plum and wildflower honey shrub, house-made chamomile syrup, sparkling wine	
<b>CAPPELLETTI SPRITZ</b>	13
cappelletti aperitivo, moscato d'asti, sparkling wine	

## BEER & CIDER

<b>SURLY HELL LAGER</b> (12oz)	8
Surly Brewing — Minneapolis, MN	
<b>HARBOR KÖLSCH</b> (16oz)	12
Ursa Minor Brewing — Duluth, MN	
<b>WAYBIRD HAZY IPA</b> (12oz)	8
Half Acre Beer Co. — Chicago, IL	
<b>BLACK ALE PORTER/STOUT</b> (12oz)	8
Bent Paddle Brewing — Duluth, MN	
<b>WILD APPLE CIDER</b> (12oz)	9
Wild State Cider — Duluth, MN	

## NON-ALCOHOLIC

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

## COFFEE

<b>DOGWOOD BREWED COFFEE</b>	4
<b>ESPRESSO (SINGLE/DOUBLE)</b>	4 / 6

\*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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