

# MILLY'S

WINE BAR & BISTRO

FOOD | WINTER 2026

## SMALL PLATES

|   |    |
|---|----|
| <b>DEILED EGGS</b> (VG, GF)   | 9  |
| <b>WHIPPED RICOTTA DUO</b> (VG, GFO)<br>calabrian chile with hot honey. lemon and herb with honey.<br>served with crostini  | 10 |
| <b>BACON-WRAPPED FIGS</b> (GF)<br>chèvre mousse, balsamic reduction   | 15 |
| <b>BRUSCHETTA</b><br>our take on the italian classic! choose from:<br>• fig jam, crispy prosciutto, mascarpone, microgreens<br>• goat cheese pesto mousse, mozzarella, roma tomato (VG)<br>• ricotta, toasted hazelnuts, hot honey (VG) | 10 |
| <b>BRUSSEL SPROUTS</b> (VG, VO, GF)<br>blue cheese, bread crumbs, balsamic glaze  | 13 |
| <b>MEATBALLS</b> (GFO)<br>traditional italian style, served with crostini   | 15 |
| <b>BURRATA</b> (VG, GFO)<br>cherry tomato, walnut pesto, balsamic glaze   | 17 |
| <b>CRAB CAKES</b> (GF)<br>blue crab, cajun remoulade, arugula salad   | 19 |

## SOUP & SALAD

add chicken to salads for \$5

|   |    |
|---|----|
| <b>SOUP DU JOUR</b><br>ask your server about our featured soup  | 8  |
| <b>BEET</b> (VG, VO, GF)<br>red and golden beets, spring mix, golden raisins, marinated<br>feta, marcona almonds, apple cider vinaigrette | 15 |
| <b>CAESAR</b> (VG, GFO)<br>romaine, parmesan, croutons, deviled egg   | 13 |

## SANDWICHES

served with kettle chips or mixed greens

|   |    |
|---|----|
| <b>FRENCH DIP</b> (GFO)<br>roast beef, gruyère, french roll, au jus                                       | 21 |
| <b>TURKEY PESTO</b> (GFO)<br>smoked turkey breast, aioli, provolone, tomato, arugula on<br>a focaccia bun | 18 |
| <b>PROSCIUTTO, BRIE &amp; ARUGULA</b> (GFO)<br>on toasted french baguette with garlic aioli               | 18 |
| <b>CURRIED CHICKPEA WRAP</b> (V, GFO)<br>golden raisins, tomato, arugula, spinach tortilla                | 15 |

## BOARDS

|   |    |
|---|----|
| <b>SOMM BOARD BLANC</b> (VG, GFO)<br>"A Master Class in Curation" – The Minnesota Star Tribune<br>enjoy a unique assortment of soft triple-cream european<br>cheeses and accompaniments that yearn for champagne,<br>white wine, or softer-styled reds<br>- add charcuterie for \$12    | 48 |
| <b>SOMM BOARD ROUGE</b> (VG, GFO)<br>an epic spread of medium- to firm-textured cheeses that<br>long for the bolder side of red wine. basswood honey and<br>aronia jam from local minnesota farmers are joined by a<br>bevy of other lavish accoutrements<br>- add charcuterie for \$12 | 48 |
| <b>CHEF'S BOARD</b> (VG, GFO)<br>selection of cheeses and accoutrements from our head chef<br>- add charcuterie for \$12  | 28 |
| <b>BRAT BOARD</b><br>an array of brat varieties and complementary cheeses,<br>served with soft pretzels, house pickles, and mustards  | 28 |
| <b>MEZZE BOARD</b> (V, GFO)<br>refreshed for winter! a mediterranean-style board with<br>roasted garlic hummus, white bean dip, and olive tapenade,<br>served with crudités and crostini  | 24 |
| <b>MINI CHEF'S BOARD</b> (GFO)<br>a smaller assortment of charcuterie and cheese  | 18 |

## FLATBREADS

|  |    |
|--|----|
| <b>BEEF &amp; POTATO</b><br>roast beef, mashed potato purée, garlic confit, crème fraîche                  | 19 |
| <b>BACON GORGONZOLA</b><br>fig, gruyère, balsamic reduction  | 17 |
| <b>SALSICHA</b><br>italian sausage, olive, red onion, fresh mozzarella                                     | 17 |
| <b>CARAMELIZED ONION</b> (VG)<br>gruyère, crimini mushrooms, chives  | 17 |
| <b>ROCKET</b> (VGO)<br>arugula, stracciatella, prosciutto<br>- sub crimini mushrooms for vegetarian option | 19 |

\*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.

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)

# MILLY'S

WINE BAR & BISTRO

FOOD | WINTER 2026

## DESSERT

all desserts made in-house

|  |    |
|--|----|
| <b>POT DE CRÈME</b> (VG, GF)                               | 8  |
| rich, french-style chocolate custard, house-made chantilly |    |
| <b>PEANUT BUTTER MOUSSE</b> (VG, GF)                       | 8  |
| topped with chantilly, dark chocolate shard                |    |
| ❄️ <b>APPLE CRISP</b> (VG, GF)                             | 8  |
| served warm. add scoop of ice cream for \$3                |    |
| <b>CRÈME BRÛLÉE</b> (VG, GF)                               | 8  |
| <b>CHOCOLATE TRIO</b> (VG, GF)                             | 8  |
| trio of house-made chocolates and confections              |    |
| <b>BROWNIE A LA MODE</b> (VG, GF)                          | 11 |

## DESSERT BOARDS

|  |    |
|--|----|
| <b>SIGNATURE DESSERT BOARD</b> (VG, GFO)   | 15 |
| our chocolate trio with the choice of a pot de crème, peanut butter mousse, or crème brûlée  |    |
| <b>PREMIER DESSERT BOARD</b> (VG, GFO)   | 26 |
| a true across-the-board! includes a pot de crème, peanut butter mousse, crème brûlée and our chocolate trio                                    |    |
| ❄️ <b>S'MORES BOARD</b> (VG) for 1-2 ... <b>14</b>   for 3-4 ... <b>24</b>   |    |
| graham crackers, marshmallows, and chocolate bark surrounding a tabletop flame. build the cold weather classic or enjoy to your heart's desire |    |

## DESSERT WINE

|   |    |
|---|----|
| 🍷 <b>DESSERT WINE DUO</b>   | 16 |
| the ultimate dessert 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>Broadbent 5 Year MADEIRA, Portugal</b>                                 | 12 |
| <b>Ramos Pinto 10 Year TAWNY, Portugal</b>                                | 14 |
| <b>Villa Oeiras 15 Year TAWNY, Portugal</b>                               | 16 |
| <b>Warre's Otima 20 Year TAWNY, Portugal</b>                              | 24 |

## COFFEE

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

## WINE COCKTAILS

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

## BEER & CIDER

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

## NON-ALCOHOLIC

|   |    |
|---|----|
| <b>N/A SPARKLING ROSÉ</b>   | 12 |
| Shania 0.0, Jumila, Spain — N.V.  |    |
| <b>N/A SPARKLING 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  |

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)

EXECUTIVE CHEF | ZACH ELLISON  
GENERAL MANAGER | ZACH ESPINOZA