

SMALL PLATES

DEVILED EGGS (VG, GF)	9
WHIPPED RICOTTA DUO (VG, GFO) calabrian chile with hot honey, lemon and herb with honey. served with crostini	9
VEGGIE TART (VG) puff pastry, herbed chevre, asparagus, tomato	10
BRUSSEL SPROUTS (VG, GF) blue cheese, bread crumbs, balsamic glaze	10
BRUSCHETTA choose from: whipped ricotta, marinated zucchini, garlic confit (VG) - goat cheese pesto mousse, mozzarella, roma tomato (VG) - ricotta, toasted hazelnuts, hot honey (VG)	10
TORTILLA ESPAÑOLA (VG, GF) traditional spanish egg and potato omelet	10
BURRATA (VG, GFO) cherry tomato, walnut pesto, balsamic glaze	16
CRAB CAKES (GF) blue crab, cajun remoulade, arugula salad	16
LAMB LOLLIPOP (GF) two bone-in new zealand lamb with mint chimichurri	19

SALADS

add chicken for \$5

WEDGE (VGO, GF) iceberg lettuce, bacon crumbles, blue cheese dressing	9
CAESAR (VG, GFO) romaine, parmesan, croutons, deviled egg	12
MILLY'S SALAD (V, GFO) spring mix, cucumber, carrot, tomato, choice of red wine or lemon vinaigrette	8

SANDWICHES

served with kettle chips or mixed greens

TURKEY PESTO (GFO) smoked turkey breast, aioli, provolone, tomato, arugula on a focaccia bun	15
LANGOUSTINE ROLL (GFO) our version of a lobster roll! aioli, chives on a brioche roll	17
PROSCIUTTO, BRIE & ARUGULA (GFO) on toasted french baguette with garlic aioli	15
VEGGIE (V, GFO) marinated zucchini, roasted red pepper, cucumber, roma tomato, arugula, cannellini spread on french baguette	15

BOARDS

SOMM BOARD (VG, GFO)	39
"A Master Class in Curation" – The Minnesota Star Tribune enjoy a selection of world-class cheeses, crackers, and accompaniments thoughtfully crafted by our sommelier to pair perfectly with our wine list - add charcuterie for \$12	
SPANISH SOMM BOARD (VG, GFO)	49
our spanish board is back! this seasonal board is packed with spanish cheeses and accoutrements designed to pair with our spring wine list - add charcuterie for \$12	
CHEF'S BOARD (VG, GFO)	26
selection of cheeses and accoutrements from our head chef - add charcuterie for \$12	
BEER BOARD	20
includes warm andouille sausage, smoky pub cheeses, maple bourbon nut mix and more	
MEZZE BOARD (VG, GFO)	23
refreshed for spring! a mediterranean-style board with roasted garlic hummus, herbed white bean dip, and whipped feta. served with crudités and crostini	
VEGAN BOARD (V, GFO)	22
selection of plant-based meats and cheeses from The Herbivorous Butcher	
MINI CHEF'S BOARD (GFO)	16
a smaller assortment of charcuterie and cheese	

FLATBREADS

MEDITERRANEAN (VG) fresh mozzarella, feta, kalamata olives, greek micro salad - add chicken for \$5	16
ROCKET (VGO) arugula, stracciatella, prosciutto - sub crimini mushrooms for vegetarian option	18
BACON GORGONZOLA fig, gruyère, balsamic reduction	16
SALSICHA italian sausage, olive, red onion, fresh mozzarella	16
CARAMELIZED ONION (VG) caramelized onions, gruyère, crimini mushroom	16

MILLY'S

WINE BAR & BISTRO

FOOD | SPRING 2025

DESSERT

ask about our weekly dessert specials

POT DE CRÈME (VG, GF)	8
rich, french-style chocolate custard, house-made chantilly	
WHITE CHOCOLATE MOUSSE (VG, GFO)	8
layered with raspberry preserve, chantilly, rolled wafers	
CRÈME BRÛLÉE (VG, GF)	8
HOUSE-MADE VANILLA ICE CREAM (VG, GF)	6
- top with solera sherry for \$5	
SORBET (V, GF)	6
ask about our featured flavor	

DESSERT BOARDS

MINI CHOCOLATE BOARD (VG, GF)	8
trio of house-made chocolates	
EVERYDAY CHOCOLATE BOARD (VG, GFO)	15
our chocolate trio with the choice of a pot de crème or white chocolate mousse	
ULTIMATE CHOCOLATE BOARD (VG, GFO)	21
a true across-the-board! includes a pot de crème, white 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
Villa Oeiras 15 Year TAWNY, Portugal	16
Warre's Otima 20 Year TAWNY, Portugal	24

COFFEE

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

WINE COCKTAILS

THE CHAMOMILE KISS	14
blood orange and botanical rosé, plum, wildflower honey, chamomile, prosecco	
SPICEBERRY SPRITZ	12
blueberry poblano shrub, prosecco	
PARADISO SPRITZ	12
a wine-based aperol spritz	

BEER & CIDER

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

NON-ALCOHOLIC

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, asian pear, blueberry poblano, thai basil, apple rosemary, or plum with wildflower honey	
SAN PELLEGRINO	5
COKE / DIET COKE / SPRITE	3

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.

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