

# MILLY'S

WINE BAR & BISTRO

FOOD | SUMMER 2025

## SMALL PLATES


<b>DEVILED EGGS</b> (VG, GF)	9
<b>WHIPPED RICOTTA DUO</b> (VG, GFO) calabrian chile with hot honey. lemon and herb with honey. served with crostini	10
<b>VEGGIE TART</b> (VG)	10
puff pastry. herbed chèvre. seasonal veggies	
<b>BRUSCHETTA</b>	10
our take on the italian classic! choose from: • marinated zucchini. whipped ricotta. garlic confit (VG) • goat cheese pesto mousse. mozzarella. roma tomato (VG) • ricotta. toasted hazelnuts. hot honey (VG)	
<b>BRUSSEL SPROUTS</b> (VG, VO, GF)	12
blue cheese. bread crumbs. balsamic glaze	
 <b>PROSCIUTTO-WRAPPED ASPARAGUS</b> (GF)	13
with saffron aioli	
<b>BURRATA</b> (VG, GFO)	17
cherry tomato. walnut pesto. balsamic glaze	
<b>CRAB CAKES</b> (GF)	17
blue crab. cajun remoulade. arugula salad	

## SALADS

add chicken for \$5

<b>WEDGE</b> (VGO, GF)	10
iceberg lettuce. cherry tomatoes. bacon crumbles. blue cheese dressing	
 <b>STRAWBERRY FIELDS</b> (VG, VO, GF)	11
arugula. fresh strawberries. feta. pine nuts. herb balsamic	
<b>CAESAR</b> (VG, GFO)	12
romaine. parmesan. croutons. deviled egg	

## FLATBREADS




 <b>CHICKEN CAESAR</b> (VGO)	19
fresh mozzarella. roasted chicken. parmesan. roma tomato. romaine	
<b>BACON GORGONZOLA</b>	17
fig. gruyère. balsamic reduction	
<b>SALSICHA</b>	17
italian sausage. olive. red onion. fresh mozzarella	
<b>ROCKET</b> (VGO)	19
arugula. stracciatella. prosciutto - sub crimini mushrooms for vegetarian option	
<b>CARAMELIZED ONION</b> (VG)	17
gruyère. crimini mushrooms. chives	

## BOARDS

<b>SOMM BOARD</b> (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	
 <b>COASTAL SOMM BOARD</b> (VG, GFO)	49
we're surfing coast to coast this summer! this seasonal board is packed with cheeses and accoutrements ranging from the california countryside to the eastern seaboard, and a few favorites from local farmers - add charcuterie for \$12	
<b>CHEF'S BOARD</b> (VG, GFO)	26
selection of cheeses and accoutrements from our head chef - add charcuterie for \$12	
 <b>BRAT SUMMER BOARD</b>	24
includes over a half pound of brat varieties. served with soft pretzels. house pickles. and mustards	
 <b>MEZZE BOARD</b> (V, GFO)	23
refreshed for summer! a mediterranean-style board with roasted garlic hummus. herbed white bean dip. and pesto giardiniera. served with crudités and crostini	
<b>MINI CHEF'S BOARD</b> (GFO)	16
a smaller assortment of charcuterie and cheese	

## SLIDERS

two sliders served with house pickles and coleslaw

 <b>PULLED PORK</b> (GFO)	13
mesquite smoked barbecue sauce	
 <b>PULLED CHICKEN</b> (GFO)	13
carolina gold barbecue sauce	
 <b>JACKFRUIT</b> (VG, GFO)	13
rhubarb chipotle barbecue sauce	

## SANDWICHES

served with kettle chips or mixed greens

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

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.

Please inform your server of any  
food or nut allergies.  
  
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

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## DESSERT

<b>POT DE CRÈME</b> (VG, GF)	8
rich, french-style chocolate custard, house-made chantilly	
<b>WHITE CHOCOLATE MOUSSE</b> (VG, GFO)	8
layered with raspberry preserve, chantilly, rolled wafers	
<b>CRÈME BRÛLÉE</b> (VG, GF)	8
 <b>MILLY'S SWEET TREAT</b>	MP
ask your server about our pastry chef's dessert of the week	
<b>HOUSE-MADE VANILLA ICE CREAM</b> (VG, GF)	6
- add solera sherry affogato for \$8	
- add espresso affogato for \$4	
 <b>BROWNIE A LA MODE</b> (VG, GF)	8
<b>SORBET</b> (V, GF)	6
ask about our featured flavor	

## DESSERT BOARDS

<b>MINI CHOCOLATE BOARD</b> (VG, GF)	8
trio of house-made chocolates and confections	
<b>EVERYDAY CHOCOLATE BOARD</b> (VG, GFO)	15
our chocolate trio with the choice of a pot de crème or white chocolate mousse	
<b>ULTIMATE CHOCOLATE BOARD</b> (VG, GFO)	21
a true across-the-board! includes a pot de crème, white chocolate mousse, and our chocolate trio	

## 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>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</b> (SINGLE/DOUBLE)	4 / 6

## WINE COCKTAILS

 <b>CHAMOMILE KISS</b>	14
sparkling rosé infused with blood orange and botanicals, plum and wildflower honey shrub, house-made chamomile syrup, prosecco	
<b>SPICEBERRY SPRITZ</b>	12
blueberry poblano shrub, prosecco	
<b>PARADISO SPRITZ</b>	12
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, asian pear, blueberry poblano, thai basil, apple rosemary, or plum with wildflower honey	
<b>SAN PELLEGRINO</b>	5
<b>COKE / DIET COKE / SPRITE</b>	3

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