

MILLY'S

WINE BAR & BISTRO

FOOD | WINTER 2025

SMALL PLATES

DEVILED EGGS (VG, GF)	8
WHIPPED RICOTTA DUO (VG, GFO) calabrian chile with hot honey. lemon and herb with honey	9
BRUSSEL SPROUTS (VG, GF)	10
blue cheese. bread crumbs. pomegranate molasses	
BRUSCHETTA	10
choose from: ❄️ goat cheese pesto mousse. mozzarella. roma tomato (VG) • red wine sun-dried tomato pesto. mascarpone. pine nut (VG) • ricotta. toasted hazelnuts. hot honey (VG)	
BACON-WRAPPED FIGS (GF)	13
goat cheese. hot honey. balsamic glaze	
HAM & GRUYÈRE CRÊPE	12
MUSHROOM & FONTINA CRÊPE (VG)	12
❄️ MEATBALLS (GFO)	14
traditional italian style. served with crostini	
BURRATA (VG, GFO)	16
cherry tomato. walnut pesto. balsamic glaze	
CRAB CAKES (GF)	16
blue crab. cajun remoulade. arugula salad	

SOUP & SALAD

❄️ POTATO LEEK SOUP (VG, GF)	8
FRENCH ONION (GFO)	8
❄️ BEET SALAD (VG, GF)	12
red and golden beets. chèvre mousse. pea shoots	
CAESAR* (VG, GFO)	12
romaine. parmesan. croutons. soft-boiled egg - add chicken for \$5	
MILLY'S SALAD (V, GFO)	8
spring mix. cucumber. carrot. tomato. choice of red wine or lemon vinaigrette	

FLATBREADS

ROCKET (VGO)	17
arugula. stracciatella. prosciutto	
BACON GORGONZOLA	16
fig. gruyère. balsamic reduction	
SALSICHA	16
italian sausage. olive. red onion. fresh mozzarella	
CARAMELIZED ONION (VG)	16
caramelized onions. gruyère. crimini mushroom	

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	
❄️ FRENCH SOMM BOARD (VG, GFO)	49
cozy up this winter with our french somm board—so beloved this fall. we've kept it around for another season! this seasonal board is loaded with french cheeses and accoutrements designed to pair with our winter 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	
❄️ SWISS FONDUE (VG, GFO)	28
gruyère. emmentaler and mountain cheeses melted into a 1960's vintage danish pot. served with crusty bread. blanched potatoes. veggies. and more *serves two. subject to availability - add additional person for \$14 - add andouille sausage and shrimp for \$6 per person	
BEER BOARD	20
it's football season! includes warm andouille sausage. smoky pub cheeses. maple bourbon nut mix. and more	
MEZZE BOARD (VG, GFO)	23
mediterranean-style board with hummus. tzatziki. and spicy feta dip. served with fresh veggies 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	

SANDWICHES

^ served with kettle chips or mixed greens

PROSCIUTTO, BRIE & ARUGULA ^ (GFO)	15
on toasted french baguette with garlic aioli	
MUFFULETTA ^ (GFO)	15
ham. salami. mortadella. provolone. olive mix on toasted focaccia bun	
VEGGIE ^ (V, GFO)	15
marinated zucchini. red pepper. cucumber. roma tomato. arugula. cannellini spread on toasted french baguette	
FRENCH DIP (GFO)	16
roast beef. gruyère. french roll. au jus	

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

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DESSERT

HOMEMADE ICE CREAM (VG)	6
ask about our featured flavor	
SORBET (V, GF)	6
POT DE CRÈME (VG, GF)	8
rich, french-style chocolate custard topped with house-made chantilly	
CHOCOLATE MOUSSE (VG, GFO)	8
layered with raspberry preserve, topped with chantilly and rolled wafers	
CRÈME BRÛLÉE (VG, GF)	8
CHOCOLATE HAZELNUT CRÊPE (VG)	10
CRÊPES À LA CONFITURE (VG)	10
filled with sweet preserve, topped with powdered sugar	

DESSERT BOARDS

MINI CHOCOLATE BOARD (VG, GF)	8
trio of homemade chocolates (ruby chocolate with pistachio and strawberry, white chocolate with almond and dried cranberry, and chocolate truffles)	
EVERYDAY CHOCOLATE BOARD (VG, GFO)	15
our chocolate trio with the choice of a pot de crème or chocolate mousse	
ULTIMATE CHOCOLATE BOARD (VG, GFO)	21
a true across-the-board! includes a pot de crème, 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

WINE COCKTAILS

 WINTERBERRY SPRITZ	12
vermut rosé, cranberry juice, prosecco	
 APPLE BOTTOM SPRITZ	12
apple rosemary shrub, spiced cider, prosecco	
PARADISO SPRITZ	12
a wine-based aperol spritz	

BEER & CIDER

Surly "Before I Die" LAGER	7
Half Acre "Daisy Cutter" PALE ALE	7
Half Acre "Way Bird" HAZY IPA	7
Bent Paddle "Black Ale" PORTER/STOUT	7
Wild State Wild Apple CIDER	9

NON-ALCOHOLIC

Shania N/A Sparkling WHITE WINE	12
Shania N/A Sparkling ROSÉ	12
Bravus N/A "Golden" PALE ALE	7
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 Sparkling Water	5
Coke / Diet Coke / Sprite	3

COFFEE

Dogwood Brewed Coffee	4
Single Espresso	4
Double Espresso	6

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