

# MILLY'S

WINE BAR & BISTRO

FOOD | FALL 2026

## SMALL PLATES

|                                                                               |    |
|-------------------------------------------------------------------------------|----|
| DEVEILED EGGS (VG, GF)                                                        | 9  |
| 🍁 SQUASH DIP (VG, GFO)                                                        | 12 |
| warm butternut squash, topped with gruyère and walnuts<br>- add bacon for \$2 |    |
| BACON-WRAPPED FIGS (GF)                                                       | 15 |
| chèvre mousse, balsamic reduction                                             |    |
| MUSHROOM CROSTINI (VG)                                                        | 14 |
| wild mushroom mix, mascarpone, truffle oil                                    |    |
| CRAB CROSTINI                                                                 | 17 |
| maine-style crab salad, peruvian pepper, preserved lemon                      |    |
| 🍁 ITALIAN MEATBALLS (GFO)                                                     | 16 |
| served in marinara with crostini                                              |    |
| PESTO BURRATA (VG, GFO)                                                       | 18 |
| walnut pesto, balsamic glaze, served with crostini                            |    |
| CRAB CAKES (GF)                                                               | 19 |
| blue crab, cajun remoulade, arugula salad                                     |    |

## SOUP & SALAD

add chicken to salads for \$5

|                                                                 |    |
|-----------------------------------------------------------------|----|
| SOUP DU JOUR                                                    | 8  |
| ask your server about our featured soup                         |    |
| 🍁 BEET SALAD (VG, GF)                                           | 14 |
| arugula, crumbled feta, toasted pine nuts, cider vinaigrette    |    |
| 🍁 QUINOA KALE SALAD (VG, GF)                                    | 16 |
| golden raisins, sliced apples, white cheddar, cider vinaigrette |    |
| CAESAR (VG, GFO)                                                | 13 |
| romaine, parmesan, croutons, deviled egg                        |    |

## FLATBREADS

|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| 🍁 BUTTERNUT SQUASH (VGO)                                                               | 17 |
| toasted walnuts, italian sausage, chèvre mousse, microgreens                           |    |
| BACON GORGONZOLA                                                                       | 17 |
| fig, gruyère, balsamic reduction                                                       |    |
| SALSICCIA                                                                              | 17 |
| italian sausage, green olive, red onion, fresh mozzarella                              |    |
| PORTABELLA (VG)                                                                        | 17 |
| caramelized onions, sliced mushrooms, three-cheese blend, chives                       |    |
| ROCKET (VGO)                                                                           | 19 |
| arugula, stracciatella, prosciutto<br>- sub portabella mushrooms for vegetarian option |    |

## BOARDS

|                                                                                                                                                                                                                                                                                                                                                                                                                                   |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| THE O.G. SOMM BOARD (VG, GFO)                                                                                                                                                                                                                                                                                                                                                                                                     | 48 |
| "A Master Class in Curation" — The Minnesota Star Tribune<br>a rotating assortment of world-class cheeses curated by our sommelier, accompanied by crackers, minnesota honey, aronia rhubarb jam from local farmers, and a bevy of lavish accoutrements<br>- add charcuterie for \$12                                                                                                                                             |    |
| 🍁 TWILIGHT ZONE SOMM BOARD (VG, GFO)                                                                                                                                                                                                                                                                                                                                                                                              | 48 |
| picture if you will, a dimension not only of dairy blocks and preserved carvings, but of deep-sea tins. descend into a cosmic landscape of vibrant cheeses and shadowy accents, guided by charcoal crackers, mysterious chokeberries, and black buckwheat honey. your next stop... <i>culinary oblivion</i> .<br>- add charcuterie for \$12<br>- add seacuterie for \$15 (contains shellfish)<br>- add both land and sea for \$24 |    |
| CHEF'S BOARD (VG, GFO)                                                                                                                                                                                                                                                                                                                                                                                                            | 28 |
| selection of cheeses and accoutrements from our head chef<br>- add charcuterie for \$12                                                                                                                                                                                                                                                                                                                                           |    |
| MINI CHEF'S BOARD (GFO)                                                                                                                                                                                                                                                                                                                                                                                                           | 18 |
| a smaller assortment of charcuterie and cheese                                                                                                                                                                                                                                                                                                                                                                                    |    |
| BREAD & BUTTER BOARD (VG)                                                                                                                                                                                                                                                                                                                                                                                                         | 16 |
| premium bread offerings, hand-churned butter from the loire valley, house-made whipped herb butter                                                                                                                                                                                                                                                                                                                                |    |
| 🍁 HARVEST VEGGIE TRIO (VG, GF)                                                                                                                                                                                                                                                                                                                                                                                                    | 21 |
| a trio of veggie sides, includes:<br>• brussels sprouts, gorgonzola, balsamic glaze<br>• spicy cauliflower, capers, parmesan<br>• fingerling potatoes, romesco sauce, parmesan                                                                                                                                                                                                                                                    |    |
| HUMMUS BOARD (V, GFO)                                                                                                                                                                                                                                                                                                                                                                                                             | 22 |
| roasted garlic hummus, served with premium bread offerings, olive mix, and crudités                                                                                                                                                                                                                                                                                                                                               |    |
| BRAT BOARD                                                                                                                                                                                                                                                                                                                                                                                                                        | 28 |
| an array of brat varieties and complementary cheeses, served with soft pretzels, house pickles, and mustards                                                                                                                                                                                                                                                                                                                      |    |

## SANDWICHES

served with kettle chips or mixed greens

|                                                            |    |
|------------------------------------------------------------|----|
| TURKEY PESTO (GFO)                                         | 18 |
| smoked turkey, provolone, tomato, arugula on focaccia      |    |
| PROSCIUTTO, BRIE & ARUGULA (GFO)                           | 18 |
| on toasted french baguette with garlic aioli               |    |
| CAPRESE (VG, GFO)                                          | 18 |
| fresh mozzarella, tomato, arugula, pesto aioli on baguette |    |

EXECUTIVE CHEF | ZACH ELLISON  
GENERAL MANAGER | ZACH ESPINOZA

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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>CHAI CRÈME BRÛLÉE</b> (VG, GF)     | 8 |
|  <b>SALTED CARAMEL MOUSSE</b> (VG, GF) | 8 |
| <b>ICE CREAM</b> (VG)                                                                                                   | 8 |
| ask your server about our featured ice cream flavors. also available to-go!                                             |   |

## 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 salted caramel mousse, or chai crème brûlée                 |    |
| <b>PREMIER DESSERT BOARD</b> (VG, GFO)                                                                                 | 26 |
| a true across-the-board! includes a pot de crème, a salted caramel mousse, chai crème brûlée and our mini dessert trio |    |

## DESSERT WINE

|                                                                                                                  |    |
|------------------------------------------------------------------------------------------------------------------|----|
|  <b>FALL DESSERT WINE DUO</b> | 14 |
| compare a french sauternes and a decade-aged late-harvest vigneoles 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 |

## COFFEE

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

## WINE COCKTAILS

|                                                                                                                                      |    |
|--------------------------------------------------------------------------------------------------------------------------------------|----|
|  <b>APPLE BOTTOM SPRITZ</b>                         | 13 |
| apple rosemary shrub, spiced cider, sparkling wine                                                                                   |    |
| <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>1911 ORIGINAL HARD CIDER</b> (16oz) | 12 |
| Beak & Stiff — Lafayette, NY           |    |

## NON-ALCOHOLIC

|                                                                                                                                                   |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>N/A SPARKLING ROSÉ or WHITE WINE</b>                                                                                                           | 12 |
| Shania 0.0, Jumila, Spain — N.V.                                                                                                                  |    |
| <b>N/A PIPPI</b> (12oz)                                                                                                                           | 12 |
| Dry Wit — Minneapolis, MN                                                                                                                         |    |
| <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  |

\*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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 - Featured Item

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