

Sunday Brunch

Soupe du Jour

Frisée and Carrot Salad~9.75

With poached pears, blue cheese, and candied walnuts

White Anchovy Manchego Salad~10.50

Romaine hearts with mild white anchovies, manchego cheese, quinoa, and radish

Fruit Plate ~8.50

Country Pâté ~13.00

Loaf type pâté of chicken, pork, foie gras, brandy, pistachios and dried fruit

Truffled Chicken Liver Pâté ~11.00

Rillettes ~10.00

Shredded pork and duck pâté

Escargots de Bourgogne ~12.00

Snails served on a warm brioche with garlic butter

Cheese Plate with Fruit ~14.00small/17.00large

Ask your server about today's cheeses

Salmon Plate ~12.00

Smoked salmon with capers, hardboiled egg and caviar crème fraîche

Brioche with Jam ~5.00

Brioche with Berries, Cassis and Whipped Cream ~7.50

Brioche with Lemon Curd and Powdered Sugar ~6.50

Brioche with Nutella and Whipped Cream~7.50

La Colombe Coffee/Decaf 2.25

Café au Lait/Decaf au Lait 3.00

Espresso/Decaf Espresso 2.75

Cappuccino/Decaf Cappuccino 3.50

Tea/Decaf Tea/Iced Tea 2.00

Orange Juice 3.00

Soft Drinks 1.75

Please Refrain From Using Your Cell Phone While In the Restaurant

Omelettes

Made with local farm fresh eggs and served with roasted potatoes or green salad

Ham and Cheese ~10.50

Caviar and Crème Fraîche ~13.50

Mushroom, Herbs and Goat Cheese ~11.50

Smoked Salmon and Crème Fraîche ~13.50

French Toast Selon la Saison ~14.50

Eggs Benedict with Smoked Salmon or Pancetta ~14.50

Classic 1980's Chicken Salad ~12.50

Chicken mixed with greens, grapes, walnuts, raisins, carrots and mustard vinaigrette

Sea Scallops Niçoise ~16.50

Bed of greens with seared sea scallops, haricots verts, potatoes, black olives, hard boiled eggs and basil vinaigrette

Duck Confit Salad ~15.00

Duck leg over greens with dried cherries, artichoke hearts, and a citrus vinaigrette

Half a Rack of Lamb Perigueux ~19.00

Lamb with truffle, shallot and Madeira reduction served with goat cheese bread pudding and seasonal vegetables

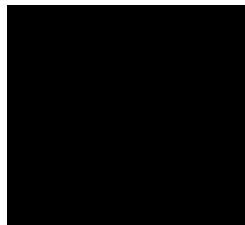
Steak à Cheval ~17.00

Petit filet mignon with poached eggs and hollandaise

Poisson du Jour (Fish of the day) ~Market Price

Lapin à la Moutarde ~17.00

Braised rabbit in a mustard cream, served over wide noodles



Spring Mill Café 610-828-2550 www.springmill.com

Executive chef and owner Michèle Haines, manager and owner Ezra Haines,
chef Philip Falcone, sous chef Phillip Evans