

Spring Mill Café lunch

Appetizers

Soupe Du Jour Cup ~3.50/Bowl ~6.50

Petite Escargots de Bourgogne ~6.50
Snails served with garlic butter

Small Cheese Plate with Fruit ~7.50
Ask your server about today's selection

Country Pâté ~8.50
Loaf type pâté of chicken, pork, foie gras, brandy, and pistachios

Truffled Chicken Liver Pâté ~6.50

Rillettes ~5.50
Shredded pork and duck pâté

Petite Salade Verte ~6.50
Small green salad with house vinaigrette

Omelettes

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

Ham and Cheese ~8.50

Caviar and Crème Fraîche ~12.50

Mushroom, Herbs and Goat Cheese ~9.50

Smoked Salmon and Crème Fraîche ~11.50

Salads

White Anchovy Manchego Salad ~10.50
Romaine hearts with mild white anchovies, manchego cheese, quinoa, and radish

Sea Scallops Niçoise ~14.50
Bed of greens with seared sea scallops, haricots verts, potatoes, black olives, hard boiled eggs
and a basil vinaigrette

Duck Confit Salad ~15.00
Duck leg over greens with dried cherries, artichoke hearts, and a citrus vinaigrette

Classic 1980's Chicken Salad ~10.50
Chicken mixed with greens, grapes, walnuts, raisins, carrots and a mustard vinaigrette

Frisée and Carrot Salad ~9.75
With Poached Pears, Blue Cheese, and Candied Walnuts

Sandwiches

Served with choice of roasted potatoes or a small green salad

Croque Monsieur ~9.50

Grilled ham and cheese on brioche bread

Grilled Vegetable Sandwich ~10.50

Grilled local farm fresh vegetables and goat cheese served on pumpernickel

Smoked Salmon Cucumber and Goat Cheese Sandwich ~12.50

Chicken Salad Sandwich ~10.50

Our classic chicken salad served on baguette or pumpernickel

Steak Sandwich ~14.50

Thinly sliced filet mignon on baguette, with blue cheese, caramelized onions, and a horseradish aioli

Café Classics

Lapin à la Moutarde 17.00

Braised rabbit in a mustard cream, served over wide noodles

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

Half a Rack of Lamb Perigueux ~17.00

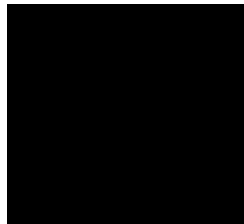
Lamb with truffle, shallot and Madeira reduction served with goat cheese bread pudding and seasonal vegetables

Tangier Style Hen ~15.50

Moroccan game hen with a spicy turmeric and cumin sauce served over couscous with dried fruit, coriander and harissa

Steak Frites ~17.50

Classic steak and fries



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 Phillipp Evans