

# SPRING MILL CAFÉ

## — *Appetizers* —

### Appetizer du Jour

### Soupe du Jour

**Petite Salade Verte** - Farmers greens with our house mustard vinaigrette 7.50

**Spinach & Squash Salad** – Baby spinach with baked spaghetti squash, Lancaster blue cheese, pecans, and a maple vinaigrette 13.00

**Salmon Rillettes** – Slow cooked shredded salmon served with sweet pickled cucumber and toast points 14.00

**Truffled Chicken Liver Pâté** 12.00

**Venison Pâté** - Loaf type pâté of venison, pork, dried fruit, and hazelnuts, served with sliced baguette and whole grain mustard 14.00

**Pâté Tasting** - A tasting of our three house made pâtés: the rillettes (shredded salmon), chicken liver, and venison 17.00sml/27.00lrg

**Escargots** – Sautéed snails with morel mushrooms and whole cloves of roasted garlic, served with house baked brioche bread 12.00

**Cheese Plate** 16.00sml/19.00lrg

*Ask your server about our daily selection*

Tables of five or more have a 20% gratuity included in the bill.  
Please refrain from using your cellular phone.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.

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## — Entrées —

<b>Brown Butter Sea Scallops</b>	28.00
Seared sea scallops with brown butter over a squash risotto	
<b>Lapin à la Moutarde</b>	28.00
Braised rabbit in a mustard cream with mushroom, onion and wide egg noodles	
<b>Grass Fed Rib Eye Steak à la Maison</b>	32.00
<i>Ask your server about tonight's preparation</i>	
Add seared foie gras for an additional	8.00
<b>Half Roast Chicken</b>	25.00
Lancaster County free-range chicken over a potato parsnip purée	
<b>Grilled Swordfish</b>	28.00
Line caught east coast fresh swordfish with a lemon caper rub and served with a white bean fennel ragout	
<b>Braised Lamb Shank</b>	28.00
Lamb shank au jus, with a bacon shallot polenta	
<b>Pork Chop au Poivre</b>	29.00
French center-cut pork chop served with a creamy pepper brandy sauce and roasted potatoes	
<b>Vegetarian option available upon request</b>	
<b>Sides</b>	6.00
Roasted Potatoes	
White Bean Fennel Ragout	
Potato Parsnip Purée	
Vegetable du Jour	

We buy our menu items from local farms and farmers, such as Paul Tsakos and Lancaster Food Coop. We design our plates around the availability of fresh and seasonal ingredients and construct the dishes to highlight each element. Due to dietary constraints or preference, we offer the option of ordering a side in lieu of substitutions.

Executive Chef & Owner Michèle Haines, Manager & Owner Ezra Haines, Chef Philip Falcone, Sous Chef Phillipp Evans  
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