

SPRING MILL CAFÉ

— *Lunch* —

Soupe du Jour	Cup 4.50/Bowl 8.50
Escargots en Brioche French snails, garlic and butter served over brioche	13.00
Small Cheese Plate <i>Ask your server about today's selection</i>	10.50
Charcuterie du Jour	11.50
Truffled Chicken Liver Pâté	12.00
Salade Verte Fresh farmer's greens with house vinaigrette	8.50

— *Omelettes* —

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

Ham & Cheese	12.00
Local Mushrooms with Goat Cheese	14.00
Caviar & Crème Fraîche	16.00
Omelette Du Jour	

— *Salads* —

Salade Abricots-Feta Apricots, farmer's greens, French Feta, basil and red onion	12.00
Shrimp Remoulade Poached shrimp with romaine hearts, hearts of palm, ventrèche (French pork belly pancheta) and remoulade dressing	16.00
Chicken Confit Salad Chicken confit with salad greens, artichoke hearts, dried fruit and citrus vinaigrette	15.00

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— Sandwiches —

Gluten free bread is available for \$2

Open Faced Croque Monsieur Grilled ham and cheese on brioche bread, served with spring cole slaw	11.50
Falafel Burger Falafel on a grilled bun with tahini and cucumber, served with greens	12.00
Smoked Salmon & Cucumber Sandwich Smoked salmon, goat cheese and cucumber on pumpernickel, served with spring cole slaw	13.50

“Spring Mill Burger”

Grass-fed ground beef with Gruyere and onion marmalade,
choice of farmer’s greens or fries \$13.00

— Café Classics —

Saumon du Jour -Ask your server about today’s preparation	Market Price
Steak Frites Classic bistro steak with hand cut fries	27.00
Côtes de Porc aux Pommes Calvados Center cut pork chop with calvados apple cream and spring potato cabbage salad	29.00
Sauté de Lapin à la Crème Stony Hill farm Braised rabbit with a Riesling mushroom cream, served with wide Alsatian noodles and garnished with a sausage sage crumble	22.00
Vegetarian Stuffed Squash <i>Ask your server about today’s preparation</i>	17.00

*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*

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.

Spring Mill Café by Michèle Haines, Manager & Owner Ezra Haines, Executive Chef Philip Falcone, Sous Chef Zachary Guida
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