SPRING MILL CAFÉ

— Sunday Brunch —

Soupe du Jour

Beet Fennel Salad 9.50
With farmer’s greens and goat cheese

Wild Mushroom Salad 10.50
Local Greens with wild mushrooms, candied walnuts, and Manchego cheese

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 16.00sml/19.00lrg
Ask your server about today’s selection

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

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

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

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— 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

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

Seared Sea Scallops 17.00
Japanese black rice, coconut Miso broth, and gingered Asian greens

Lapin à la Moutarde 17.00
Braised rabbit in a mustard cream with wide root vegetables and mushrooms

Steak à Cheval 18.00
Hanger steak with poached eggs and hollandaise

Poisson du Jour (Fish of the day) Market Price

Verlasso Salmon Filet 16.00
Salmon filet with a shallot bordelaise, roasted potato and seasonal vegetables

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.

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