

# 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 Phillip Evans

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## — Omelettes —

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

<b>Ham and Cheese</b>	10.50
<b>Caviar and Crème Fraîche</b>	13.50
<b>Mushroom, Herbs and Goat Cheese</b>	11.50
<b>Smoked Salmon and Crème Fraîche</b>	13.50
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<b>French Toast Selon la Saison</b>	14.50
<b>Eggs Benedict with Smoked Salmon or Pancetta</b>	14.50
<b>Classic 1980's Chicken Salad</b>	12.50
Chicken mixed with greens, grapes, walnuts, raisins, carrots and mustard vinaigrette	
<b>Duck Confit Salad</b>	15.00
Duck leg over greens with dried cranberries, artichoke hearts, and a citrus vinaigrette	
<b>Seared Sea Scallops</b>	17.00
Japanese black rice, coconut Miso broth, and gingered Asian greens	
<b>Lapin à la Moutarde</b>	17.00
Braised rabbit in a mustard cream with wide root vegetables and mushrooms	
<b>Steak à Cheval</b>	18.00
Hanger steak with poached eggs and hollandaise	
<b>Poisson du Jour (Fish of the day)</b>	Market Price
<b>Verlasso Salmon Filet</b>	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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