

SPRING MILL CAFÉ

— *Sunday Brunch* —

Soupe du Jour

Seasonal Fruit Plate	8.50
Salade de Betteraves — Farmer's beets with shaved goat's milk gouda and pistachio vinaigrette	11.50
Truite Fumée Lyonnaise – Smoked trout with frisé greens, potatoes, ventrèche (French pork belly pancetta) and grated, cured egg yolk	14.50
Salade de Chou Frisée – Winter Kale salad with pecans, dried cranberries and French feta	10.50
Truffled Chicken Liver Pâté – served with sliced baguette, cornichons, and whole grain mustard	13.00
Vol au Vents d'Escargots – Snails, leeks, garlic and butter served on toasted brioche	13.00
Cheese Plate <i>Ask your server about today's selection</i>	17.00sml/21.00lrg
Brioche du Jour Brioche with Jam	5.00
Sides Canadian Bacon Roasted Breakfast Potatoes	4.00

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.

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— Omelettes —

Made with local farm fresh eggs and served with farmers greens or roasted potatoes

Ham & Cheese	10.50
Mushroom & Gruyere	12.50
Caviar & Crème Fraîche	14.50
Omelette Du Jour	
French Toast Selon la Saison	14.50
Saumon du Jour Ask your server about today's preparation	Market Price
Croque Madame Grilled ham Sandwich on brioche bread with Gruyere cheese, fried egg and a Béchamel Sauce, served with roasted potatoes	14.00
Eggs Benedict Two poached eggs on brioche bread with choice of smoked salmon or Canadian bacon topped with hollandaise and served with roasted potatoes	14.50
Duck Confit Salad Duck confit over farmer's greens, artichoke hearts, dried fruit and a citrus vinaigrette	17.00
Vegetarian Stuffed Squash Wild grain and cauliflower stuffed squash with sautéed kale and goat cheese	16.00
Sauté de Lapin à la Crème Braised rabbit with a Madeira mushroom cream, served with wide Alsatian noodles and fried sage	18.00
Steak and Eggs Bistro steak with a fried egg, hollandaise and a winter potato cauliflower salad	22.00

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 Zachary Guida
Springmill.com • 164 Barren Hill Road Conshohocken Pa 19428 • 610.828.2550