



# LOUNGE MENU

## SOUPS

**Soup du Jour** - ask your server for today's selection

**French Onion Soup** - served to order, with homemade croutons and baked provolone cheese - **cup - 5, crock - 7**

## STARTERS

**Seasoned Fries** - with chipotle mayonnaise - **8**

**Budino** - savory Parmigiano Reggiano custard with grilled asparagus, soppressata, basil pesto & poached local organic egg with grilled bread - **12**

**Beef Empanadas (5)** - in a flaky pastry crust with sour cream & roasted tomatillo salsa - **11**

**Flatbread Pizza** - grilled naan bread with poached pear, Gruyere cheese, fig jam, bacon & baby arugula - **9**

**Arancini** - fried risotto balls stuffed with smoked Gouda cheese served with roasted garlic marinara & Grana Padano - **11**

**Cauliflower Fritters** - fried, spiced cauliflower flowerets with Kalamata and Pepperoncini salad & Sriracha sour cream - **8**

## SALADS

**Local Baby Arugula & Spring Radish Salad** - with crisp apple with candied pumpkin seeds, crumbled Bleu cheese & lemon vinaigrette - **9**

**Roasted Beet Salad** - red beets with spring mix, candied walnuts, goat cheese, honey & balsamic reduction - **10**

**Steak Salad** - grilled marinated steak with local greens & cherry tomatoes, shaved red onion, crumbled blue cheese & dijon vinaigrette - **15**

**Lower Mill Mixed Greens** - spring mix with julienne carrots, red pepper, sliced English cucumber & red wine vinaigrette - **8**  
**with grilled chicken - 12**

## LIGHT ENTREES

**Porchetta** - roasted Seven Bridges Farm pork, fennel, local spring radish, rhubarb jelly, pork cracklins - **12**

**Bucatini Pasta** - with wild ramp & pistachio pesto, roasted tomato, zucchini, lemon zest & Pecorino Romano  
**Half Order - 11; Full Order - 18**

**Parisienne Gnocchi** - house made, sauteed in butter with roasted cherry tomatoes, mushroom ragu, lemon, white truffle oil & fresh herbs  
**Half Order - 14; Full Order - 24**

**The Lower Mill Burger - 7oz.** Seven Bridges Farm all natural ground beef topped with gruyere cheese, applewood smoked bacon & local mushrooms on a Brioche roll - **15**

**Rabbit Room Chicken Sandwich** - grilled chicken breast with melted provolone, crispy bacon, caramelized onions & roasted garlic aioli on a toasted brioche roll - **12**

LUNCH *Thursday - Saturday, 11:30am - 2pm* DINNER & LIVE MUSIC *Thursday nights only, 5:30pm - 9pm*

*Call for catering info or to plan an event: (585) 582.1830.*