



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 & Plum Salad - local roasted beets and sliced plums with baby arugula, pistachios, goat cheese, orange zest and citrus vinaigrette - **13**

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 with local sweet corn succotash, smoked honey ham & pickled red onions - **13**

Spaghetti - with sauteed shrimp, zucchini, roasted red pepper, rosemary & prosciutto in a light cream sauce
Half Order - 13; Full Order - 23

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.