

LUNCH

STARTERS

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

French Onion Soup - with homemade croutons & baked provolone cheese
5/cup, 7/crock

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

Parisienne Gnocchi - sauteed in butter with roasted cherry tomatoes, local mushroom ragu, lemon, truffle oil & fresh herbs - **14**

SALADS

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

Quinoa Salad- with golden raisins, dried cherries, sauteed onions & apples, goat cheese & a riesling poached pear - **10**
with grilled chicken - 14

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

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

Roasted Beet Salad - with Spring Mix, candied walnuts, goat cheese, honey & balsamic reduction - **10**

LUNCH ENTREES

****All Sandwiches & Wraps are served with choice of fresh fruit, pasta salad, or chips ****

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**

Rabbit Room Reuben - shaved corned beef, sauerkraut, Swiss cheese & 1000 Island dressing on grilled rye bread - **12**

Roast Beef Melt - thin sliced roast beef & East Hill Creamery local cheese, crispy fried onions & arugula with a sweet dry mustard sauce on toasted brioche - **12**

Housemade Falafel - with pickled red onion, cucumber, mint tzatziki, goat cheese & mixed greens in a whole wheat tortilla - **10**

Grilled Flat Bread Sandwich - warm turkey & Swiss cheese, thin sliced red onions & sliced Granny Smith apples with a peach & honey chipotle spread - **12**

Bucatini Pasta - with wild ramp & pistachio pesto, roasted tomato, zucchini, lemon zest & Pecorino Romano

Half Order - 11; Full Order - 18

Quiche of the Day - ask your server for today's selection; served with Lower Mill Mixed Greens & fresh fruit - **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.