



LOUNGE MENU

'Using the finest local and regional ingredients'

Soup of the Season

Created in-house, slow simmered with the freshest local ingredients

..... cup \$4 / bowl \$7

Traditional Caesar Salad

Romaine Hearts, Shaved Grand Padano & Roasted Garlic Dressing.....\$10

Millcroft Grazing Platter

Assortment of House Cured Meats, Cheese & Pickled Vegetables,

House Made Breads & Preserves.....\$20

Millcroft Signature Salad

Local Deerfield Organic Greens, Warm Goat Cheese, Spiced Pecans,

Roasted Beets & Horseradish Mascarpone Dressing.....\$12

Pan Seared Irish Salmon Roulade

Wilted Greens & Saffron Aioli.....\$16

Grilled Lamb Sirloin

Rosemary Roasted Fingerlings & Minted Chimichuri.....\$18

**Prices are subject to taxes and gratuities. Available from 12:00-2:00pm daily.
Menu selections are subject to revision.**

Headwaters

DESSERT

Arabic Coffee...Deconstructed

Steamed Pistachio Financier & Cardamom Mocha Anglaise

Passion Fruit Mousseline

White Chocolate, Mango Chutney & Crushed Szechuan Peppers

Pineapple Carpaccio

Lemongrass Oil, Candied Bell Peppers
Spekulatius Spiced Coconut Ice

Millcroft Smores

White Chocolate Graham Struesel Sorbet

Pumpkin Cream Cheese Cake

Brown Butter Gelato & Aged Balsamic Sour Cherries

All Dessert selections are \$10 each

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