

# MILLCROFT INN & SPA

## Spa Café Menu

<b>Seasonally Inspired Soup</b>	<b>10</b>
<b>Millcroft Signature Greens</b> macerated apricots and cranberries, shaved Asiago cheese, toasted walnuts, vanilla vinaigrette	<b>15</b>
<b>Charcuterie Platter</b> cured meats, cheese, pickled vegetables, house made breads, preserves	<b>20</b>
<b>International Cheese Plate</b> assorted breads, seasonal preserves, seasoned walnuts	<b>20</b>
<b>Potted House Smoked Salmon</b> dill crème fraîche, grilled focaccia bread	<b>17</b>
<b>Shrimp Avocado Parfait</b> spiced wonton chips, bitter greens, cilantro vinaigrette	<b>17</b>
<b>Chicken Liver Pâté</b> port gelée, warm brioche loaf, candied cranberries, bitter greens	<b>17</b>
<b>Smoked Turkey BLT Wrap</b> shaved turkey, country bacon, arugula, field tomato, havarti, chipotle aioli, Millcroft salad	<b>19</b>
<b>Duck Confit Monte Cristo</b> sliced brie, golden rye, rosemary chicken demi, house greens	<b>24</b>

### **Additional Sides**

grilled shrimp skewer	<b>9</b>
chicken breast	<b>12</b>

### **Available after 4PM**

root chips	
beets, sweet potato, celeriac, Yukon potato and Millcroft dip	<b>10</b>

### Desserts

<b>Valrohna Chocolate</b> Valrohna Dark Chocolate, Chocolate Cake, Raspberry & White Chocolate Crèmeux, Raspberry Ice Cream	<b>13</b>
<b>Crème Brulée</b> Seasonally Inspired	<b>13</b>