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DINNER

..... FOR THE TABLE .....  
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Vermont & House Made Charcuterie  
Venison Salami, Coppa, 'Nduja Prosciutto Spread, Duck Pâté  
House Mustard, Maple Apple Butter, Pickles 15

Vermont Cheese Board (v)  
Artisan Gouda Reserve, Unpasteurized Cow Milk, Shagadee Farm  
Cremont, Pasteurized Goat & Cow Milk, Vermont Creamery  
Verano, Unpasteurized Sheep Milk, Vermont Shepard  
Seasonal Fruit, Acacia Honey, Jan's Crisps 17

Vermont Cheese & Charcuterie Board  
Combination of the two above listed choices 25

Mussels  
Tomatoes, Fennel, House Cured Vermont Bacon, Green Onion, Smoked Dashi Broth, Crostini 18

Oysters  
Raw or Rockefeller, Pink Peppercorn & Blackberry Mignonette, Candied Lemon  
Half Dozen 18 Dozen 30

..... STARTERS .....  
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Onion Soup Gratin  
Brioche, Gruyère, Herbs 11

Black Kale Salad  
Clothbound Cheddar, Macadamia Nuts, Fall Squash, House Made Bacon, Local Smoked Maple Vinaigrette 14

Whole Roasted Cavendish Quail  
Charred Kohlrabi Puree, Butternut Squash, Huckleberry 19

House Salad (v)  
Local Greens, Cherry Tomatoes, Sprouted Lentils, Carrots, Cider Mustard Vinaigrette 12

Seared Scallops  
Farro, Hen of the Woods Mushroom, House Made Chorizo, Pumpkin Butter 19

Beet Salad (v)  
Mizuna Greens, Vermont Chèvre, Tangerine Honey, Citrus Mead Vinaigrette 16

..... ENTREES .....  
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Venison Loin  
Sweet Potato Mashed, Charred Broccoli, Parsnip, Juniper Lingonberry Sauce 34

Braised Lamb Shank  
Anson Mill's Polenta, Celery Root, Carrots, Braising Jus, Parsley Gremolata 33

Cast Iron Roasted Chicken  
Acorn Squash, Roasted Carrots, Turnips, Herb Dumplings, Rosemary Pan Sauce 29

Seed Crusted Halibut  
Root Vegetable Hash, Radish Tops, Roasted Mushrooms, Lobster Sauce Américaine 33

Tuna  
Black Rice, Swiss Chard, Red Cabbage, Sweet Potato, Beurre Blanc 33

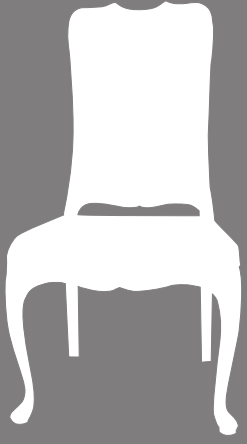
Pumpkin Gnocchi (v)  
Hazelnut, Pumpkin Seed, Blue Hubbard Squash Puree, Pomegranate, Vermont Brown Butter 27

Faroe Island Salmon  
Yukon Gold Mashed Potato, Caramelized Cauliflower, Leeks, Horseradish Hollandaise 32

Roasted Duck Breast  
Vermont Wheat Berries & Carolina Gold Rice, Chestnut, Heirloom Carrots, Cherry Duck Sauce 32

Beef Ribeye & Short Rib  
Hasselback Potato, House Cured Bacon, Brussel Sprouts, Mashed Celery Root, Delicata Squash, Veal Demi Glace 40

*Please let our staff know of any dietary restrictions you might have. Our chef will be happy to accommodate you.  
Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness*



Mary Todd Lincoln was here.