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LUNCH

..... STARTERS .....

Butternut Squash Bisque (v)  
Cider, Sage, Ginger, Maple 10

Caesar  
Grana Padano Parmesan, White Anchovy, Brioche Croutons 10  
Add Chicken 16 Add Shrimp 19

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

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

Ancient Grains Salad (v)  
Quinoa, Wheat Berries, Farro, Sprouted Lentils, Wild Rice, Arugula, Peppers, Butternut Squash, House Vinaigrette  
Small 10 Large 16

..... TAVERN SPECIALTIES .....

Misty Knoll Farm Chicken Pot Pie  
Pulled Whole Roasted Chicken, Sage Velouté, Peas, Carrots 16

Prime Rib Melt  
Caramelized Onions, Horseradish Cream, Gruyère, Au Jus, Fries 17

Equinox Ham & Cheese Panini  
Smokehouse Ham, Organic Apples, Gruyère, House Made Maple Mostarda, Pretzel Roll, Fries 16

Soup and a Sandwich (v)  
Vermont Cheddar & Gruyère Grilled Cheese, Roasted Tomato Soup, Small House Salad 15  
Add Bacon or Substitute Fries 1 each

Old Glory Prime Burger  
Aged Cabot Cheddar, Lettuce, Tomato, Brioche, Fries 16  
Bacon, Mushrooms, or Caramelized Onions *Add 1 each*

Reuben Panini  
Corned Beef, Sauerkraut, Thousand Island Dressing, Gruyere, Rye, Fresh Potato Chips 17

Grilled Chicken Club  
Avocado Aioli, Smoked Bacon, Aged Provolone, Wheat Bread, Fresh Potato Chips 14

Long Trail Battered Fish & Chips  
Spicy Remoulade, Grilled Lemon 16

Lobster Roll  
Grilled Lemon, Chives, Fresh Potato Chips MP

*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*

Ethan Allen was here.

