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PUB MENU

Onion Soup Gratin  
Brioche, Gruyère, Herbs 11

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

Grilled Herb Flatbread  
Prosciutto, Grapes, Vermont Goat Cheese, Arugula, Saba 15

Sage Polenta Bites  
Butternut Squash Sauce, Ricotta Salata 12

House Made Pretzel Rods (v)  
House Mustard, Warm Cheddar Sauce 12

Steak Fry Poutine  
Braised Short Ribs, Vermont Cheddar Curds, Gravy 11  
Add Seared Foie Gras 21

Equinox Shepherd's Pie  
Braised Beef, Chicken, Pork, Vermont Cheddar Curds,  
Mashed Sweet Potatoes 18

Korean Inspired Short Ribs  
Maple Hoisin Glaze, Cauliflower Kimchee,  
Napa Cabbage, Sesame Seeds 18

Grafton Cheddar & Albert Ale Fondue  
House Made Pretzels, Broccolini,  
Vermont Apples, Sausage Bites 15

Prime Cheeseburger  
Lettuce, Tomato, Cabot Cheddar, Brioche Roll, Fries 16  
Bacon, Mushrooms, or Caramelized Onions *Add 1 each*

*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.*

Theodore Roosevelt was here.

