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DINNER

..... FOR THE TABLE

Vermont & House Made Charcuterie
Duck 2 Ways: Smoked Breast & Confit, Coppa, Chicken Liver Mousse
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
Slyboro, Unpasteurized Goat Milk Washed with Hard Cider, Consider Bardwell
Seasonal Fruit, Acacia Honey, Jan's Crisps 17

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

Moules Frites
PEI Mussels, Shallot Garlic Butter, Fennel, Espelette, House Crème Fraîche, Fries 18

Oysters
Raw or Fried, Ver Jus Pomegranate Granita, Candied Lemon
Half Dozen 18 Dozen 30

..... STARTERS

Butternut Squash Bisque
Fresh Squeezed Cider, Sage, Maple 11

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

Chitarra Pasta
Duck Confit, Charred Kohlrabi Puree, Butternut Squash, Huckleberry, Sage 17

House Salad (v)
Local Greens, Fall Squash, Pomegranate, Carrots, Cider Mustard Vinaigrette 12

Seared Scallops
Anson Mills Rice "Grits", 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

Venison Loin
Sweet Potato Purée, Charred Broccoli, Parsnip, Juniper Lingonberry Sauce 34

Lamb Chops
Anson Mill's Polenta, Celery Root, Carrots, Lamb Jus, Parsley Gremolata 33

Cast Iron Roasted Chicken
Acorn Squash, Roasted Carrots, Turnips, Crushed Potatoes, Rosemary Pan Sauce 28

Seed Crusted Halibut
Cavatelli, Root Vegetable Hash, Brussels Sprouts, Clam Sauce 33

Pumpkin Risotto (v)
Hazelnut, Pumpkin Seed, Pomegranate, Chervil, Vermont Brown Butter 27

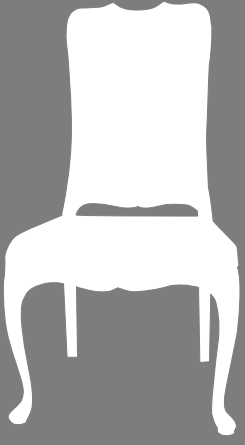
Faroe Island Salmon
Yukon Gold Mashed Potato, Caramelized Cauliflower, Leeks, Radishes, Vadouvan Curry Hollandaise 32

Roasted Duck Breast
Fregola, Chestnut, Salsify, Heirloom Carrots, Horseradish Duck Sauce 32

Beef Short Rib
Brussels Sprouts, Mashed Celery Root, Delicata Squash, Veal Braising Jus 34

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~ FROM THE GARDEN ~
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*Look for our daily Farm to Table specials made with fresh,
Fall vegetables, picked daily from our on-site Equinox Garden and Local Farms*



Mary Todd Lincoln was here.