



From Equinox House stationary, circa 1853, Proprietor Charles F. Orvis

Starter

ROASTED MUSHROOM SOUP
Crispy Mushroom, Pickled Asparagus, Crème Fraîche 11

ONION SOUP GRATIN
Brioche, Gruyere, Herbs 11

CAESAR
Grana Podano Parmesan, White Anchovy, Brioche Croutons 11
Add Chicken 17 Add Shrimp 20

HOUSE SALAD (V)
Local Greens, Asparagus, Radish, Cider Mustard Vinaigrette 14

BLACK KALE SALAD
Clothbound Cheddar, Macadamia Nuts, Spring Dug Carrots, Raspberry, House Cured Maple Bacon, Sugar Bob's Smoked Maple Vinaigrette 15

HOUSE MADE TATER TOTS (V)
Artisan Gouda, House Made Ketchup, Smoked Maple Bleu Cheese Sauce 10

HOUSE MADE PRETZEL RODS (V)
House Mustard, Warm Cheddar Sauce 12



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For the Table

VERMONT & HOUSE MADE CHARCUTERIE
Duck 2 Ways: Smoked Breast & Confit, Coppa, House Made Sausage, House Mustard, Maple Apple Butter, Pickles 15

VERMONT CHEESE BOARD (V)
Kinsman Ridge, Raw Cow Milk, Landaff Creamery Cremont, Pasteurized Goat & Cow Milk, Vermont Creamery Middlebury Blue, Raw Ayrshire Cow Milk, Blue Ledge Farm Seasonal Fruit, Acacia Honey, Jan's Crisps 17

VERMONT CHEESE & CHARCUTERIE BOARD
Combination of the two above listed choices 25

GRILLED HERB FLATBREAD
Heirloom Tomato, Olive, Stracciatella Mozzarella, Basil, Pesto 16

GRAFTON CHEDDAR & ALBERT ALE FONDUE
House Made Pretzels, Broccolini, Vermont Apples, Sausage Bites 15



The Equinox Mountain Spring Bottling Center, 1890



Tavern Fare

EQUINOX SHEPHERD'S PIE
Braised Beef, Chicken, Pork, Vermont Cheddar Curds, Mashed Sweet Potatoes 20

CRAB CAKES
Shoestring Potatoes, Remoulade, Caramelized Lemon 16

SOUP AND A SANDWICH (V)
Vermont Cheddar & Gruyère Grilled Cheese, Roasted Tomato Soup, Small House Salad 16
Add Bacon or Substitute Fries 2 each

MISTY KNOLL FARM CHICKEN POT PIE
Pulled Whole Roasted Chicken, Sage Velouté, Peas, Carrots 16

TAVERN MEATLOAF
Whipped Potatoes, Braised Short Ribs, Carrots, Mushroom Gravy 20

PRIME CHEESEBURGER
Lettuce, Tomato, Cabot Cheddar, Brioche Roll, Fries 16
Bacon, Mushrooms, or Caramelized Onions
Add 2 each

[Executive Chef Daniel Black]

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