

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

Starter

CORN CHOWDER House Bacon, Chili Oil 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, Sherry Vinaigrette, Heirloom Tomatoes, Grilled Squash 14

KALE SALAD Clothbound Cheddar, Macadamia Nuts, Strawberry, 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

The Equina:

Mountain Spring Bottling Center, 1890

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



Tavern Fare

EQUINOX SHEPHERD'S PIE Braised Beef, Chicken, Pork, Vermont Cheddar Curds, Mashed Sweet Potatoes 22

CRAB CAKES Shoestring Potatoes, Remoulade, Corn Succotash Caramelized Lemon 19

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, Corn, Peas, Carrots 16

TAVERN MEATLOAF Whipped Potatoes, Braised Short Ribs, Bacon Carrots, Mushroom Gravy 24

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.