

T H E

m a r s h  
T a v e r n

DESSERT

Maple Bread Pudding  
Vanilla Bean Anglaise, Vermont Maple Syrup

Cranberry Clafoutis  
Poached Pear, Chantilly

Sweet Potato Pie  
Bourbon Marshmallow Glaze, Candied Walnuts

Cider Donut Sundae  
Buttered Pecan Ice Cream, Pecan Toffee

Salted Caramel Fondue  
Chocolate Pretzels, Sliced Apple

Apple Cinnamon Crisp  
Bourbon Vanilla Ice Cream, Golden Raisins

*~ All Above Desserts \$10 ~*

Equinox House Made Ice Creams & Sorbets  
Frequently Changing Flavors  
*1 Scoop \$5 Additional Scoops \$3*

*All desserts are made in-house*

BEVERAGES

Green Mountain Regular & Decaffeinated Coffee 3

Selection of Black and Herbal Teas 3

Espresso or Cappuccino 7

*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.*



Ulysses S. Grant was here.