

T H E

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T a v e r n

LUNCH

STARTERS

Cheddar Ale  
House Made Ale, Aged Cheddar, Herbs 11

Caesar  
Grana Padano Parmesan, White Anchovy, Brioche Croutons 10  
Add Chicken 16 Add Shrimp 19

House Salad (v)  
Local Greens, Fall Squash, Pomegranate, Carrots, Cider Mustard Vinaigrette 9/15

Black Kale Salad  
Clothbound Cheddar, Macadamia Nuts, Fall Squash, House Made Bacon, Local Smoked Maple Vinaigrette 11/16

Ancient Grains Salad (v)  
Quinoa, Wheat Berries, Farro, Sprouted Lentils, Wild Rice, Arugula, Peppers, Butternut Squash, House Vinaigrette 11/16

TAVERN SPECIALTIES

Misty Knoll Farm Chicken Pot Pie  
Pulled Whole Roasted Chicken, Sage Velouté, Peas, Carrots 16

Prime Rib Melt  
Caramelized Onions, Horseradish Cream, Gruyère, Au Jus, Fries 17

Equinox Ham & Cheese Panini  
Smokehouse Ham, Organic Apples, Gruyère, House Made Maple Mostarda, Pretzel Roll, Fries 16

Soup and a Sandwich (v)  
Vermont Cheddar & Gruyère Grilled Cheese, Roasted Tomato Soup, Small House Salad 15  
Add Bacon or Substitute Fries 1 each

Old Glory Prime Burger  
Aged Cabot Cheddar, Lettuce, Tomato, Brioche, Fries 16  
Bacon, Mushrooms, or Caramelized Onions *Add 1 each*

Reuben Panini  
House Smoked Pastrami, Sauerkraut, Thousand Island Dressing, Gruyère, Rye, Fresh Potato Chips 17

Grilled Chicken Club  
Avocado Aioli, Smoked Bacon, Aged Provolone, Wheat Bread, Fresh Potato Chips 14

Tavern Meatloaf  
Whipped Potatoes, Braised Short Ribs, Carrots, Mushroom Gravy 16

Lobster Roll  
Grilled Lemon, Chives, Fresh Potato Chips MP

~FROM THE GARDEN~

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

*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*

Ethan Allen was here.

