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PUB MENU

Onion Soup Gratin  
Brioche, Gruyère, Herbs 11

Vermont & House Made Charcuterie  
Duck 2 Ways: Smoked Breast & Confit, Coppa, Chicken Liver Mousse  
House Mustard, Maple Apple Butter, Pickles 15

Grilled Herb Flatbread (v)  
Heirloom Tomato, Olive, Stracciatella Mozzarella, Basil, Pesto 15

Fried Clam Strips  
Coleslaw, Caramelized Lemon, Tartar Sauce, Fries 16

House Made Pretzel Rods (v)  
House Mustard, Warm Cheddar Sauce 12

Equinox Shepherd's Pie  
Braised Beef, Chicken, Pork, Vermont Cheddar Curds,  
Mashed Sweet Potatoes 18

House Made Tater Tots (v)  
Artisan Gouda, House Made Ketchup, Smoked Maple Bleu Cheese Sauce 10  
Add House Made Bacon Lardons 12

House Sausage & Potatoes  
Pipérade, House Made Maple Mustard 12

Crab Cakes  
Straw Potatoes, Remoulade, Caramelized Lemon 15

Grafton Cheddar & Albert Ale Fondue  
House Made Pretzels, Broccolini, Vermont Apples, Sausage Bites 15

Prime Cheeseburger  
Lettuce, Tomato, Cabot Cheddar, Brioche Roll, Fries 16  
Bacon, Mushrooms, or Caramelized Onions *Add 1 each*

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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*

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*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.*

Theodore Roosevelt was here.

