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DINNER

STARTERS

Classic Caesar
Parmesan Reggiano Tuile, Garlic Croutons 10

Roasted Beet Salad
Vermont Chèvre, Baby Arugula,
Extra Virgin Olive Oil, and Tomato Vinegar 11

Organic Baby Greens
Apricot Marmalade, Candied Walnuts,
Crumbled Bleu Cheese, Cider Vinaigrette 10

French Onion Soup with Aged Grafton® Cheddar
And Brioche Crouton 9

Lobster-Crab Cake
Roasted Corn Relish, Stone Ground Mustard Crème Fraiche 18

House-Cured and Smoked Wild Salmon
Red Onion Potato Pancake with Lemon-Caper Crème Fraiche 12

Baked Blythedale Farm® Brie
Roasted Heirloom Apples, and Housemade Hazelnut Bread 13

Local Charcuterie Plate
Local Pepperoni, Fortuna Sopressata, and Prosciutto
Smoked Vermont Cheddar, Fig Jam and Stuffed Olives 13

ENTREES

Crispy Misty Knolls® Chicken Breast
Bayley Hazen Blue Potatoes Gratin, Roasted Red Bell Peppers, Bacon Vinaigrette 28

Maple Plank Roasted Wild Salmon
Twice-Baked Yukon Gold Potato, Spaghetti Squash, Cranberry Butter Sauce 30

Bacon Wrapped Swordfish
Wild Mushroom Risotto, Brussels Sprouts, Roasted Garlic Broth 30

Seared Duck Breast
Wild Rice Pilaf, Roasted Local Apple Sauce, Roasted Fennel 26

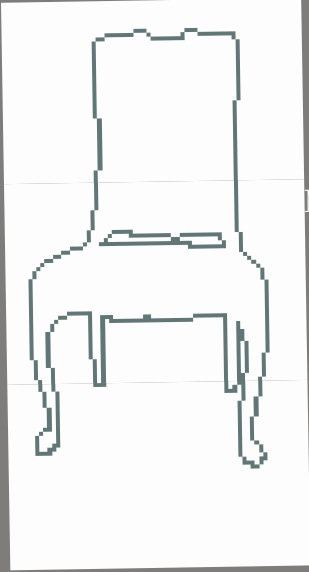
Veal Osso Buco and Seared Foie Gras
Parsnip-Potato Puree, Bourbon Glazed Carrots, and Orange Gremolata 36

Seared Sea Scallops
Angel Hair Pasta, Sun-Dried Tomato, Spinach, Chardonnay Sauce 32

Roasted Lamb T-Bones
Stewed Appaloosa Beans and Butternut Squash, Charred Kale 38

Grilled Filet Mignon Medallions
Sweet Potato Cakes, Grilled Jumbo Asparagus, Huckleberry Jus 40

Please let our staff know of any dietary restrictions you might have. Our chef will be happy to accommodate you.



Mary Todd Lincoln was here.