

T H E  
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LUNCH

.....SOUPS & SALADS.....

Caesar Salad  
Baby Romaine, Parmesan and Garlic Crouton 10  
add chicken 12 add shrimp 14

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

Warm Spinach Salad  
Duck Confit, Sun-Dried Cranberries, Toasted Pumpkin Seeds,  
Roasted Butternut Squash, Caramelized Shallot Vinaigrette 11

French Onion with Aged Grafton® Cheddar  
Toasted Brioche Crouton 9

Blue Ledge® Goat Cheese  
Grilled Endive, Roasted Beets, Mandarin Orange  
Citrus Vinaigrette 12

.....TAVERN SPECIALTIES.....

Misty Knoll's® Chicken Pot Pie - Peas, Baby Carrots, and Corn 14

Tavern Meatloaf  
Whipped Potatoes, Braised Short Ribs, Sautéed Mushrooms, Brown Ale Sauce 16

Old Glory Prime Burger  
Cabot® Cheddar, Lettuce & Tomato, Waffle Fries 12

Prime Shaved New York Strip Melt  
Bayley Hazen Blue®, Red Onion Marmalade 17

Tuscan Panini  
Fresh Mozzarella, Roasted Tomatoes and Peppers, Grilled Eggplant, Tossed Baby Greens 12

Grilled Pastrami  
Boar's Head® Pastrami, Sauerkraut, Rayes® Mustard  
Middletown® Tomme 14

Turkey Club Panini  
Smoked Taylor Farms® Gouda, Applewood Smoked Bacon 14

Ale Battered Fish and Chips  
Black and Tan Onion Rings, Spicy Remoulade, Grilled Lemon 16

Ethan Allen was here.

