

THE
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STARTERS

Soup Inspiration of the Day
9

New England Clam Chowder
Toasted VT Oyster Crackers
9

Heirloom Tomato Salad
Fresh Mozzarella, Arugula, Purple Basil, EVO, Balsamic Vinegar
12

Mixed Organic Baby Greens
Green Chick Peas, Sweet Tomatoes, Cucumbers, Candied Pecans, Strawberry-Balsamic
10

Marsh Caesar Salad
Organic Romaine, Parmigiano Reggiano, Garlic Croutons
10

Vermont-Baked Brie
Granny Smith Apples, Port-Maple Drizzle, Toasted Baguette
10

Spring Asparagus and Scallop Risotto
Favas and Roasted Red Peppers
16

Lobster-Crab Cake
Smoked Corn Succotash, Stone Ground Mustard Crème Fraiche
18

Local Charcuterie Plate
Local Pepperoni, Sopressata, and Summer Sausage, Smoked VT Cheddar
12

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ENTREES

Maple Plank Roasted Wild Salmon

Roasted Sweet Potatoes, Baby Green Beans, Sweet Pea Sauce
29

Braised Spring Lamb Shank

Herbed Potato Gnocchi, Baby Vegetables, Wild Mushrooms
30

Slow-Roasted Organic Chicken Breast

Fava Potato Puree, Garden Vegetables, Herb Garden Jus
29

Roasted Filet Mignon Medallions

Bayley Hazen Gratin, Jumbo Asparagus, Smoked Maple Demi
35

Grilled NY Strip Steak

Roasted Cauliflower, Smoked Mashed Potatoes, Port Reduction
40

Trio of Local Pork

Roasted Loin, Braised Belly, Apple Sausage, Boston Baked Beans
38

Pan Seared East Coast Halibut

Warm Fingerling Salad, Shaved Fennel, Grilled Ramps and Sweet Tomatoes
34

Seared Crisp Duck Breast

Confit Wontons, Gingered Napa Cabbage, Blood Orange-Honey Glaze
30

Maine Lobster Spaghetti

Sweet Peas, Red Chili Flakes, Grated EQ Cheese
38

Scampi Seafood Pot

Lobster, Shrimp, Scallops, Mussels, Crab, Garlic- Chardonnay Sauce, Angel Hair Pasta
45