



THE LION'S DEN

Starters

New England Clam Chowder	\$8	Traditional Shrimp Cocktail	\$2.50/ea
Soup Selection of the Day	\$7	Lemon Hummus & Chips	\$8
French Onion Soup Gratin	\$8	Punsit Valley Beef Chili	\$9
<i>Melted Swiss & Herbed Crouton</i>		<i>Shredded Shelburne Cheddar & Sour Cream</i>	

Charcuterie

Country Style Pate, Cornichons & Dijon Mustard	\$12
Dry Cured Meats, Olives & Potato Rosemary Bread	\$14
La Querica Speck, Berle Bovinaburg Cheese & Quince Paste	\$15
Chicken Liver Mousse, Chopped Joshua Farm Egg & Rye Toast	\$10

Salads

Equinox Farm Field Greens, Figs, Almonds & Oranges	\$13
Caesar Salad, White Anchovies, Shredded Parmesan & Toasted Croutons	\$12
Baby Arugula, Dried Cranberries, Berkshire Blue & Candied Walnuts	\$14
Den Cobb Salad, Turkey, Bacon, Avocado, Egg & Buttermilk Ranch	\$15
Add Chicken or Shrimp to any salad	\$6

Sandwiches

Roast Turkey, Stuffing & Cranberry Mayonnaise on Multigrain Bread	\$13
House Roasted Beef, Horseradish Mayonnaise, Tomatoes & Vt. Cheddar	\$14
Solid White Tuna Salad, Equinox Field Greens & Toasted Multigrain Bread	\$10
Grilled Eggplant, Avocado, Hummus & Greens on BMB Flaxseed	\$11

To eat and buy locally is to sustain and nourish a community and its landscape for future generations to enjoy.

–Executive Chef Brian J. Alberg