



THE LION'S DEN

Starters

New England Clam Chowder	\$6	Traditional Shrimp Cocktail	\$2.50/ea
Soup Selection of the Day	\$6	Lemon Hummus & Chips	\$6
French Onion Soup Gratin	\$7	Punsit Valley Beef Chili	\$8
<i>Melted Swiss & Herbed Crouton</i>		<i>Shredded Shelburne Cheddar & Sour Cream</i>	

Charcuterie

Country Style Pate, Cornichons & Dijon Mustard	\$10
Dry Cured Meats, Olives & Potato Rosemary Bread	\$12
La Querica Speck, Berle Bovinaburg Cheese & Quince Paste	\$13
Chicken Liver Mousse, Chopped Joshua Farm Egg & Rye Crisps	\$9

Salads

Equinox Farm Field Greens, Figs, Almonds & Oranges	\$12
Caesar Salad, White Anchovies, Shredded Parmesan & Toasted Croutons	\$12
Baby Arugula, Dried Cranberries, Berkshire Blue & Aged Balsamic	\$13
Den Cobb Salad, Turkey, Bacon, Avocado, Egg & Buttermilk Ranch	\$14
Add Chicken or Shrimp to any salad	\$5

Sandwiches

Roast Turkey, Stuffing & Cranberry Mayonnaise on Multigrain Bread	\$11
House Roasted Top Round, Horseradish, Sliced Tomatoes & Vt. Cheddar	\$12
Solid White Tuna Salad, Equinox Field Greens & Toasted Multigrain Bread	\$9
Grilled Eggplant, Avocado, Hummus & Greens on BMB Flaxseed	\$10

*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*