



Serving Dinner Daily 5.00-9.00pm
Friday & Saturday Bistro Menu available until 11.00pm

Breakfast Daily 7.00-10.15am
Extended Breakfast Saturday until 12.00pm
Sunday 12.30pm

Beginnings

North East Blue Crab Cake

Kafir Lime and Thai ginger aioli,
micro cilantro avocado tapenade

12.50

VT Cavendish Game Farm Quail

Okra, tomato and garlic confit, sunnyside
quail egg with Rawson Brook Farm goat
cheese

11.00

Vegetarian Tart du Jour

With side of greens and
house made seasonal dressing

8.50

Slow Cooked East Mountain Farm

Berkshire Pork Belly

Maple and rosemary gastrique, sweet
& sour butternut squash, aged sherry
vinegar dressed frissee

11.00

Shrimp Cocktail

Lightly poached jumbo shrimp
served with fresh cocktail sauce

12.00

Seared Barramundi Filet

Curried cauliflower puree, sea
beans, baby cucumbers, wakame salad,
pickled baby red onions and spicy
carrot puree

13.50

Harvest Bisque

6.50

Soup du Jour

6.00

Salads

House Equinox Farm Salad

With candied walnuts
sweet candied ginger
Choice of

Balsamic vinaigrette

OR

Sweet ginger and pear dressing

9.50

Classic Caesar Salad

Crisp Romaine hearts tossed with our
house made Caesar dressing, garlic
croutons, topped with imported anchovies

9.00

Arugula and Parmesan Salad

With shaved fennel,
lemon vinaigrette

9.00

Baby Spinach Salad

Tossed with crispy wild boar bacon
oven cured plum tomatoes
fifteen yr. aged balsamic & goat cheese
vinaigrette

9.00

Crisp Iceberg Wedge Salad

With vine-ripened tomato,
Berkshire Blue Cheese

8.50

Before placing your order, Please inform your server if a person in your party has a food allergy

Consuming raw or uncooked fish, meat or egg may increase the risk of food borne illness

Executive Chef: Chris Bonnivier

Sous -Chef: Mike Kelly