



SMALL BITES & GARDEN

BREAD SERVICE 11

E.S.T. local artisan baked / seasonal butter / olive tapenade / balsamic pearl / olive oil

CLASSIC CAESAR 14

artisan romaine / parmesan / focaccia / house dressing

SUMMER SALAD 15 VE GF

mix greens / seasonal berries / candied pecan / goat cheese / strawberry vinaigrette

MEAT & CHEESE 21

Local VT cheese / assorted meats / jam / EST bread / pickled vegetables

FRIED BURRATA 15

arugula / cherry tomato / red onion / prosciutto / aged balsamic

LOBSTER ROLL 31

butter poached Maine lobster / tarragon / Old Bay chips

BEET HUMMUS 14

honey whipped feta / grilled naan

DEVILED EGGS 13 GF

truffled egg yolks / crème fraiche / caviar / salted chip

***add to your salad ***

grilled chicken +7 / burger +9 / seared salmon +11

FALCON'S TREASURES

CARBONARA 33

bucatini / pancetta / egg yolk / parmesan

PAN SEARED SEA BASS 48 GF

coconut rice cake / baby bok choy / lemongrass beurre blanc

FILET 49 GF

8oz. / whipped Yukon / grilled asparagus / bleu cheese bacon butter

MAINS

PAPPARDELLE 35

filet tips / wild mushroom / caramelized onion / red wine / crème

STEAK FRITES 44

12oz NY strip / grilled onions / red wine demi / bearnaise steak fries

ROASTED HALF CHICKEN 34 GF

southern greens / fingerlings / blueberry bbq

EQUINOX BURGER 23

truffle goat cheese / fig onions / arugula

FAROE ISLAND SALMON 38 GF

eggplant caponata / red pepper romesco / toasted almonds

DIVER SCALLOPS 38 GF

cream corn / jalapeno / bacon / citrus

**Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of your dietary needs.*

GF = Gluten Free VE = Vegetarian V = Vegan*

