



THE CHOP HOUSE

LUNCH

SOUPS & GREENS

ASPARAGUS SOUP (V) 10
watercress/cashew cream/torn bread

CLASSIC CAESAR SALAD 12
romaine/parmesan/garlic brioche/
crispy anchovy/classic dressing
grilled chicken 6 salmon 9 grilled shrimp 12

ARUGULA & FRISEE SALAD (GF) 13
strawberries/goat cheese/citrus/pistachio/balsamic
grilled chicken 6 salmon 9 grilled shrimp 12

SMALL PLATES

LOBSTER SKINS 17
crispy potato/maine lobster/vermont cheddar/scallion applewood bacon
roasted jalapeno sour cream

BETWEEN THE BREAD

BATTENKILL BURGER 17
smoked bacon mayo/grilled onion/vermont cheddar/tomato jam/brioche bun/fries

BEYOND BURGER (V) 19
plant based burger/grilled onion/tomato jam/vegan cheddar/brioche

GRIDDLED TURKEY SANDWICH 15
swiss/apple-cabbage slaw/spicy maple mayo/toasted sourdough

GRILLED CHICKEN WRAP 15
avocado/roasted peppers/pickled onion/arugula/pepper jack/chipotle-ranch/tortilla

DESSERTS

FLOURLESS CHOCOLATE CAKE 10

TIRAMISU 10



THE
CHOP HOUSE
DINNER

STARTERS

ASPARAGUS SOUP (V) 10
watercress/cashew cream/torn bread

CLASSIC CAESAR SALAD 12
romaine/parmesan/garlic brioche/
crispy anchovy/classic dressing
grilled chicken 6 salmon 9 grilled shrimp 12

SHAVED BEET SALAD 14
red and golden beets/goat cheese
candied pecans/champagne vinaigrette

SMOKED & CURED BOARD 19
daily selection of charcuterie & cheese pickled vegetables
grilled bread/house made mustards & jams

ENTREES

FILET MIGNON 44
haricot vert/garlic mashed potatoes/plum demi glaze

BONE IN PORK CHOP 36
apples/roasted turnips/smashed german potatoes

SEARED SCALLOPS 42
corn succotash/bacon/romesco/sriracha

PAN FRIED TROUT 38
artisan vegetable hash/bacon/beurre blanc

PAPPARDELLE BOLOGNESE 27
tomato/cream/ground beef/shaved parmesan/grilled bread

EQUINOX VEGAN LOAF 28
vegan loaf/herb roasted potatoes/wilted greens/bbq gravy

DESSERTS

FLOURLESS CHOCOLATE CAKE 10

TIRAMISU 10



THE
CHOP HOUSE

WINE LIST

	6 OZ	9 OZ	BTL
<u>SPARKLING WINE</u>			
CHARLES DE FERRE, JEAN LOUIS BRUT, FRANCE	14		52
LAMARCA, PROSECCO, ITALY	11		40
<u>WHITE WINE</u>			
CROSSINGS, SAUVIGNON BLANC, NEW ZEALAND	12	18	44
RICKSHAW, SAUVIGNON BLANC, CA	12	18	44
ANCIENNE VIGNES, SANCERRE, FR	16	24	60
TIEFENBRUNNER, PINOT GRIGIO, IT	12	18	44
CHATEAU ST. MICHELLE, RIESLING, COLUMBIA VALLEY, WA	11	16	40
SONOMA -CUTRER, CHARDONNAY, SONOMA, CA	16	24	60
LOUIS JADOT, UNOAKED CHARDONNAY, BURGUNDY, FR	13	19	48
<u>ROSE</u>			
FLEUR DE MER, COTES DE PROVENCE, FR	15	22	56
<u>RED</u>			
ERATH, PINOT NOIR, DUNDEE, OR	15	22	56
NIELSON, PINOT NOIR, SANTA BARBARA, CA	14	21	52
KULETO ESTATE, INDIA INK, RED BLEND, CA	12	18	44
ARTEZIN, ZINFINDEL, MENDOCINO COUNTY, CA	12	18	44
KENWOOD VINEYARDS, CABERNET SAUVIGNON, SONOMA, CA	14	21	52
JOEL GOTT 815, CABERNET SAUVIGNON, NAPA, CA	13	19	48
CAMPO VIEJO, TEMPERANILLO RESERVA, RIOJA, SP	11	16	38
ALAMOS, MALBEC, MENDOZA, AR	11	16	38

THE EQUINOX SPECIALTY COCKTAILS

BEE'S KNEE'S

Barr Hill Gin/VT Organic Honey/Lemon

15

JALAPEÑO MARGARITA

Jalapeño Infused Espolon Tequila/Cointreau/Lime/Agave

16

PINE & GINGER

Mount Gay Rum/Domaine Canton/Pineapple and Ginger

15

APEROL SPRITZ

Aperol/Prosecco/Soda

14

THE EASY ONE

Jim Beam/Lemon/Honey/Ginger Beer

14

BLACK MANHATTAN

Basil Hayden's Port Infused Dark Rye/Averna Siciliano

Black Walnut & Vanilla Bitters

18

VERMONT OLD FASHIONED

Smuggler's Notch Bourbon, Orange and Angostura Bitters, Maple

16

after dinner

ESPRESSO MARTINI

Kahlua/Belvedere/Bailey's/Espresso

16

RASPBERRY DONUT

Rum Chata/Chambord

16

THIN MINT

Absolute Vodka/Godiva Liquor/Crème De Menthe

16

EQUI-TINI

Makers Mark/Kahlua/VT Maple Liquor/Almond Milk/Black Walnut Bitters

16



THE
CHOP HOUSE
BEER LIST

ON TAP

SWITCHBACK ALE 7% ABV
FIDDLEHEAD IPA 6.2% ABV
STELLA ARTOIS LAGER 5% ABV
ZERO GRAVITY EQUINOX LAGER 4.9% ABV
SEASONAL BEER (ASK YOUR SERVER)

CANS

HEADY TOPPER DOUBLE IPA 8% ABV
FOCAL BANGER IPA 7% ABV
EQUINOX LAGER 4.9% ABV
ELABORATE METAPHORE PALE ALE 5.4% ABV
BURLINGTON BEER COMPANY WIZARD DOUBLE IPA 8% ABV
SUPER SESSION #6 IPA 4.8% ABV
CITIZENS CIDER 5.2% ABV
GUINNESS STOUT 4.2% ABV

BOTTLED BEER

LONG TRAIL ALE 5% ABV
HARPOON IPA 4% ABV
ALLAGASH WHITE BELGIUM STYLE WITBIER 5.2% ABV
HEINEKEN LAGER 5% ABV
HEINEKEN N/A 0.0% ABV

DOMESTIC

BUDWEISER 5.0% ABV
BUD LIGHT 4.2% ABV
CORONA 4.6% ABV
MICHELOB ULTRA 2.6% ABV
MILLER LITE 4.2% ABV



THE
CHOP HOUSE
AFTER DINNER SELECTIONS

<i>EDEN, VERMONT ICE WINE</i>	10
<i>CROFT, VINTAGE PORTO 2016</i>	16
<i>GRAHAM'S RESERVE PORTO</i>	11
<i>TAYLOR FLADGATE TAWNY PORT 10 YEAR</i>	12
<i>SANDEMAN FOUNDER'S RESERVE, RUBY PORTO</i>	10
<i>CARAVELLA LIMONCELLO</i>	8
<i>LILLET, FRENCH APERITIF WINE</i>	8
<i>DUBONNET ROUGE, FRENCH APERITIF WINE</i>	7
<i>DE VILLE, FRENCH BRANDY</i>	9
<i>ABSENTE ABSINTHE, ANISE LIQUEUR</i>	8
<i>AMARO NONINO, ITALIAN HERBAL LIQUEUR</i>	9
<i>FERNET-BRANCA ITALIAN LIQUEUR</i>	9
<i>AVERNA AMARO SICILIANO, ITALIAN LIQUEUR</i>	9
<i>PERC COFFEE LIQUEUR</i>	10
<i>THE BALVENIE, DOUBLEWOOD SINGLE MALT 12 YEARS</i>	18
<i>THE BALVENIE, DOUBLEWOOD SINGLE MALT 17 YEARS</i>	26
<i>THE BALVENIE, CARIBBEAN CASK SINGLE MALT 14 YEARS</i>	20
<i>CRAGGANMORE SINGLE MALT 12 YEARS</i>	16
<i>DALWHINNIE SINGLE MALT 15 YEARS</i>	19
<i>GLENMORANGIE, SINGLE MALT 10 YEARS</i>	15
<i>COAL ILA SINGLE MALT 12 YEARS</i>	18
<i>BOWMORE ISLAY SINGLE MALT, BOURBON CASK</i>	14
<i>JURA ORIGIN SINGLE MALT 10 YEARS</i>	17
<i>LAGAVULIN SINGLE MALT 16 YEARS</i>	20
<i>THE MACALLAN SINGLE MALT 12 YEARS</i>	16
<i>THE MACALLAN SINGLE MALT 18 YEARS</i>	48
<i>BRUICHLADDICH, THE CLASSIC LADDIE UNPEATED SINGLE MALT</i>	16
<i>TALISKER, SINGLE MALT 10 YEARS</i>	13
<i>LAPHROAIG, SINGLE MALT 10 YEARS</i>	13
<i>OBAN, SINGLE MALT 10 YEARS</i>	18
<i>HIGHLAND PARK SINGLE MALT 12 YEARS</i>	18
<i>GLENFIDDICH SINGLE MALT 12 YEARS</i>	14
<i>GLENFIDDICH SINGLE MALT 14 YEARS</i>	19
<i>GLENFIDDICH SINGLE MALT 18 YEARS</i>	34
<i>SUNTORY WHISKY TOKI</i>	14
<i>JOHNNIE WALKER RED</i>	10
<i>JOHNNIE WALKER BLACK</i>	12
<i>JOHNNIE WALKER GOLD</i>	38
<i>JOHNNIE WALKER BLUE</i>	45
<i>JOHNNIE WALKER ULTIMATE 18</i>	32
<i>HENNESSY PARADIS COGNAC</i>	85
<i>LOUIS XIII COGNAC</i>	250