

Wines By the Glass

SPARKLING

Heidsieck & Co. Monopole "Blue Top" Brut, Champagne N.V. 18

Bailly Lapierre Crémant De Bourgogne Brut 2006 14

WHITE

Momo Sauvignon Blanc, Marlborough, New Zealand 2008 13

Albet I Noya Xarel•lo, Penedes, Spain 2008 12

Lioco Chardonnay, Sonoma County 2007 16

Terrazas Chardonnay, Mendoza Argentina 2007 12

Chalone Pinot Blanc, Chalone, Monterey County 2005 13

Rienhold Haart Piesport Riesling, Mosel 2007 13

RED

Carmel Road Pinot Noir, Monterey 2006 14

Falesco Sangiovese, Umbria Italy 2007 12

Symington Family Vale Do Bomfim, Douro Valley, Portugal 2006 11

Ray's Station Merlot, North Coast 2004 13

6th Sense Syrah, Lodi 2005 12

Panacea Wine Co. Cabernet Sauvignon, Napa Valley 2006 14

Featured Organic Winery

FROG'S LEAP WINERY

Frog's Leap produces wines that deeply reflect the thoughtfully chosen soils and climates from which they emanate. The winery upholds its commitment to the principles of sustainable farming and seeks a deeper understanding of the natural living systems around it.

Sauvignon Blanc G 12 • B 48

Chardonnay B 56

Merlot B 63

Cabernet Sauvignon B 75

Zinfandel G 12 • B 48

" Burgundy Makes You Think of Silly Things, Bordeaux Makes You Talk of Them and Champagne Makes You Do Them."

-Jean-Anthelme Brillat-Savarin

Little Bottles

SPARKLING

Henroit Brut, Champagne N.V. 63
Riunart Brut Rosé, Champagne N.V. 59

WHITE

Merry Edwards Sauvignon Blanc, Napa Valley 2006 49
Jermann Pinot Grigio, Venezia Giulia, Italy 2007 47
Hugel Gewurztraminer, Pfalz, Germany 2007 31
Miner Chardonnay, Napa Valley 2006 45
Collovray & Terrier Saint-Véran, Burgundy 2006 36

RED

Dumazet Cuvée Rouelle Midi, Condrieu, Rhone 2004 65
Domaine Cacheux Aux Réas, Vosne-Romanée, Burgundy 2005 67
Adelsheim Pinot Noir, Willamette Valley 2007 43
Provenance Cabernet Sauvignon, Napa Valley 2008 41
Araujo Eisele Vineyard Cabernet Sauvignon, Napa Valley 2001 210
Ramey Claret, Napa Valley 2005 48
Turkey Flat Shiraz, Barossa Valley 2007 57

Champagne and Sparkling

Montelliana Prosecco, Montello E Colli Asolani, Italy N.V. 41
Schramsberg Blanc De Blancs, Napa/Sonoma/Mendocino 2005 79
Bailly Lapierre Crémant De Bourgogne Brut 2006 52
Bellefon Cuvée Des Moines Brut, Champagne N.V. 87
Philipponnat Royale Réserve Brut, Champagne N.V. 93
Veuve Clicquot "Yellow Label" Brut, Champagne N.V. 125
Perrier Jouët Fleur De Champagne Brut, Champagne 1999 295
Riunart Brut Rosé, Champagne N.V. 145
Laurent-Perrier Demi-Sec, Champagne N.V. 110
Veuve Clicquot demi-Sec, Champagne N.V. 115

Sauvignon Blancs

- Didier Dagueneau Pouilly-Fume Silex 2006 180
Domaine Vincent Delaporte Sancerre, Loire Valley 2007 56
Provenance, Rutherford, Napa Valley 2007 54
Clark-Claudon "Wild Iris", Napa Valley 2007 81
Seresin, Marlborough, New Zealand 2007 58
Sacred Hill, Marlborough, New Zealand 2007 47

Chardonnay

- Stuhlmuller, Alexander Valley 2007 49
Far Niente Chardonnay, Napa Valley 2007 120
Hartford Court Four Hearts Vineyard, Russian River Valley 2006 85
Stony Hill, Napa Valley 2004 98
Silverado, Napa Valley 2007 53
A Donkey and Goat, Brosseau Vineyard, Chalone 2007 97
Foxglove, Central Coast 2008 38
Carabella, Chehalem Mountains 2006 69
Picardy, Pemberton-Western Australia 2006 58
Errazuriz Wild Ferment, Aconcagua Valley, Chile 2007 51

White Burgundy

- Domaine William Fevre Chablis "Champ Royaux, 2007 63
Bernard Moreau et Fils Chassagne-Montrachet, 2006 145
Sarrazin "Les Pièces d'Henry" 1er Cru Givry, 2006 72
Domaine Brelière "Les Margotes" 1er Cru Rully, 2006 97

Other Whites & White Blends

- Hugel et Fils "Hugel" Riesling, Alsace 2007 54
Valckenberg Gewurztraminer, Pfalz, Germany 2007 36
Paco & Lola Albarino, Rias Baixas Spain 2007 41
Marchesi di Barolo "Le Lune" Gavi, Italy 2007 43
Pierpaolo Pecorari Pinot Grigio, Venezia Giulia, Italy 2007 53
Torre Di Luna Pinot Grigio, Delle Venezie, Italy 2008 32
Tselepos Moschofilero, Mantina, Greece 2007 39
Chalone Pinot Blanc, Chalone, Monterey County 2005 59
La Sirena Moscato Azul, Napa Valley 2006 81
Pollak Vineyards Voignier, Monticello, Virginia 2007 40

Rosé

Masciarelli Rosé d'Abruzzo, Italy 2008 43

Pirot Noir

Vision Cellars Coster Vineyard, Russian River Valley 2007 91
Emeritus, Russian River Valley 2007 68
Hartford Court Far Coast Vineyard, Sonoma Coast 2006 145
Hartford Court Land's Edge Vineyard, Sonoma Coast 2006 85
Littorai Hirsh Vineyard, Sonoma Coast 2006 175
Flowers Andreen-Gale Cuvée, Sonoma Coast 2005 110
Domaine Carneros, Carneros 2006 63
Lafond, Santa Rita Hills 2006 55
Soter North Valley, Willamette Valley 2007 69
Van Duzer, Willamette Valley 2006 59
Archery Summit Premier Cuvée, Willamette Valley 2006 98
Jermann "Red Angel ..." Rosso, Venezia Guilia, Italy 2006 79
Mariflor, Mendoza, Argentina 2005 45

Red Burgundy

Girardin Vieilles Vignes Chambolle-Musigny, 2006 165
Domaine Menand 1er Cru Mercurey, 2006 77
Domaine Nicolas Rossignol Borgogne 2006 51
Ballot-Millot Meursault Rouge 2006 83

Zinfandel

Brochelle, Paso Robles 2006 61
Trinitas Old Vine, Contra Costa County 2005 52
Rosenblum Rockpile Road Vineyard, Dry Creek Valley 2006 79
Paraduxx, Napa Valley 2006 105

Syrah and Shiraz

Terlato, Dry Creek Valley 2005 78
Meyer Family Cellars, Mendocino County 2004 83
Olabisi Petite Sirah, Napa Valley 2005 98
Small Gully Concoction Shiraz/Viognier, Barossa Australia 2005 59

Rhone Blends

- LeSec "Les Galet Blonds" Chateauneuf-Du-Pape, 2001 81
Domaine Berthet-Rayne Chateauneuf-Du-Pape, 2007 69
Domaine de Chene Anais, Saint Joseph, 2004 75
Bertrand Stehelin Gigondas 2005 67

Merlot

- Oberon, Napa Valley 2006 51
Matanzas Creek, Bennett Valley, Sonoma County 2005 65
Sullivan, Napa Valley 2006 105
Lapostolle Cuvée Alexander, Colchagua Valley, Chile 2006 57

Cabernet

- Rock and Vine "Three Ranches", North Coast 2006 42
Stuhlmuller, Alexander Valley 2006 77
Joseph Family Vineyards, Alexander Valley 2005 95
Jordan, Alexander Valley 2005 125
Laurel Glen, Sonoma Mountain 2004 125
Palmaz Vineyard, Napa Valley 2004 230
Clark-Claudon, Napa Valley 2002 170
Honig, Napa Valley 2006 81
Hendry, Napa Valley 2005 130
Worthy Sophia's Cuvée, Napa Valley 2005 63
Trefethen, Oak Knoll, Napa Valley 2005 115
Cederberg, South Africa 2004 57

Bordeaux and like Blends

Chateau Moutinot, Saint-Estephe 2004 61
Chateau Trotte Vielle Saint-Emilion Grand Cru 2001 145
Chateau Terre Blanc Noemie, Cotes de Blaye 2006 59
Chateau Monbousquet Saint-Emilion Grand Cru 2001 205
Opus One, Napa Valley 2005 360
B.V. Georges De Latour, Napa Valley 2005 165
Dominus, Napa Valley 2005 350

Other Reds & Red Blends

Gaja Darmagi, Langhe, Piemonte 1998 350
Luciano Sandrone Le Vigne Barolo, Piemonte 1999 310
Tenuta San Guido "Sassicaia" Bolgheri Sassicaia 2002 425
Colle Bereto Chianti Classico Riserva, Toscana 2001 81
Rienzi Brunello di Montalcino 1998 145
Alejandro Fernandez Tinto Pesquera, Ribera Del Duero 2005 84
Luigi Bosca Malbec, Mendoza, Argentina 2006 53
Terra Rosa Old Vine Malbec, Mendoza, Argentina 2006 49
Emiliana "Coyam", Colchagua Valley, Chile 2005 79
Agur "Kassem" Cabernet/Merlot Judean Hills, Israel 2006 54
Mountfair Woolloomooloo, Monticello, Virginia 2006 45
Fabbioli Cellars Chambourcin, Virginia 2006 37

Sweet Wines

Elio Perrone Moscato D'Asti, Italy 2008 G 12 • B 48
Le Terte Du Lys D'Or, Sauternes 2005 G 15 • B 60
Dr. Thanisch Riesling Eiswein, Germany 2004 B 185
Royal Takaji Aszu, Hungary 2000 G 16 • B 64
M. Chapoutier Banyuls 2007 G 13 • B 56
Rosenblum Desiree, California N.V. G 11 • B 44
Elio Perrone Bigaro, Italy 2008 G 12 • B 48

IN THE MONTH OF JUNE

the sun is at its peak and
tomatoes are at their peak of harvest

First Course

Puree of Green Garlic Soup 9

*Confit of Rabbit, Pickled Ramps
and Brioche Croutons*

Pan Seared Maine Diver Scallop 11

*Puree of Sweet Peas, Davoncrest Pea Tendrils
and Black Truffle Vinaigrette*

Eastern Shore Soft Shell Crabs 11

*Apple Turnip Puree and
Brown Butter-Hazelnut Vinaigrette*

Yukon Gold Potato Gnocchi 11

*Morel Mushroom Cream,
Local Asparagus and Shaved Pecorino*

Salad

Equinox Chopped Salad 10

*Red Oak Leaf Lettuce,
Cedar Smoked Bacon
and Poached Quail Eggs*

Roasted Baby Beets 10

*Cara Cara Oranges, Lemon Verbena
and Verjus Vinaigrette*

Lezlee Westine's Pulled Chicken Salad 10

*Dried Cranberries, Toasted Cashews
and Frisée Lettuce*

Seared Ahi Tuna "Niçoise" 10

*German Style Potatoes, Green Bean Tempura
and Cracked Green Olives*

Spiced Lamb Tenderloin Salad 10

*Red Quinoa, Cucumber Noodles,
Artichoke Hearts and Cumin Shallot Vinaigrette*

°Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food-borne illness.



Meets the Humane Farm Animal Care Standards, which include nutritious diet without antibiotics, or hormones, animals raised with shelter, resting areas, sufficient space and the ability to engage in natural behaviors.

Herb Grilled

Wild Maryland Rockfish 16

*Freddie's "Veracruz", Jerusalem Artichokes
and Toasted Pepita*

Paillard of Lancaster County Chicken Breast 17

Sautéed Fava Beans and Mustard-Bacon Vinaigrette

Martin's Farm Black Angus Beef Burger 19

*Caramelized Onions, Shiitake Mushrooms
and Romaine Lettuce*

New England Deep Water Swordfish 19

*Caramelized Artichokes,
Niçoise Olives and Piquillo Pepper Relish*

Pan Roasted

Potato Crusted East Coast Halibut 11

*Wilted Burgundy Spinach and
Stone Ground Mustard Butter*

Crispy Skin Carolina Trout Filet 11

Braised Cipollini Onions and Chive Butter

Grass Feed Veal "Milanese" 11

*Arugula Leaves, White Asparagus and
Shaved Parmesan Reggiano*

Sides

Equinox Macaroni and Cheese 5

Elbow Macaroni and Vermont Cheddar

Caramelized Cauliflower 5

with Syrian Raisins and Almonds

Grilled Bacon Wrapped Asparagus 5

Tamworth bacon and Rappahannock Asparagus

Haricot Verts 5

Alan's Guancale and English Walnuts

Dirty Rice 5

Chicken Livers and Pecans

Patty Pan Squash 5

Oven Roasted Tomatoes and Marjoram

Russian Fingerling Potatoes 5

Cracked Green Olives

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For the table

Crispy Blue Crab Spring Rolls 9

Davoncrest Cilantro and Preserved Lemon Mayonnaise

Equinox Risotto Fritters 9

Chive Crème Fraiche and Parmesan Reggiano

Caramelized Maui Onion "Pizette" 8

Spanish White Anchovies and Nicoise Olives

BBQ'd Texas Shrimp 8

White Cheddar Grits and Spicy Barbeque Butter

Grilled Garlic Sourdough Crostini 10

Truffled White Bean Puree and Greek Olive Oil

Starters

Sautéed Rappahannock River Oysters 14

Celery Root, Wilted Spinach and Golden Pineapple Butter

Pan Seared Maine Diver Scallops 12

*Puree of Sweet Peas, Davoncrest Pea Tendrils
and Black Truffle Vinaigrette*

Equinox "Chopped Salad" 11

Warm Quail Eggs, Tamworth Bacon and White Asparagus

Citrus Cured Scottish Salmon 12

*Roasted Golden Beets,
Caper Crème Fraiche and Dill Bread Sticks*

Puree of Green Garlic Soup 8

Confit of Rabbit, Pickled Ramps and Brioche Croutons

Caramelized Onion Soup 9

Grilled Gruyere Cheese Sandwich and Crispy Shallot Rings

Pasta

NOODLE Saffron Tagliatelle with Path Valley Spring Vegetables 12 • 22

Fava Beans, Fiddlehead Ferns and Sweet Garlic Cream

POTATO Yukon Gold Potato Gnocchi 14 • 26

Morel Mushroom Cream, Local Asparagus and Shaved Pecorino

SHORT Creamy Orzo "Risotto" 12 • 22

Grilled Octopus, Squid Ink and Charred Pennsylvania Ramps

Herb Grilled

Big Eye Carolina Tuna 24

Caramelized Artichokes, Nicoise Olives and Piquillo Pepper Relish

Wild Maryland Rockfish 26

Freddy's "Vera Cruz", Jerusalem Artichokes and Toasted Pepita

Martin's Farm Black Angus Beef Strip loin 29

Bleu Cheese Potato Tots and Tasmanian Peppercorn Jus

*All Simply Grilled items served with
North Coast Olive Oil and Preserved Lemon*

Pan Roasted

Thyme Marinated Breast of Lola Duck 26

House Made Duck Confit and Bing Cherry Gastrique

Grass Fed Veal Porterhouse 22

Burgundy Asparagus and Madeira Black Truffle Jus

Eastern Shore Soft Shell Crabs 24

Apple Turnip Puree and Brown Butter – Hazelnut Vinaigrette

Sides

Equinox Macaroni and Cheese 5

Elbow Macaroni and Vermont Cheddar

Caramelized Cauliflower 4

Syrian Raisins and Almonds

Grilled Bacon Wrapped Asparagus 5

Tamworth bacon and Rappahannock Asparagus

Haricot Verts 4

Alan's Guancale and English Walnuts

Dirty Rice 5

Chicken Livers and Pecans

Patty Pan Squash 4

Oven Roasted Tomatoes and Marjoram

Russian Fingerling Potatoes 5

Cracked Green Olives

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shellfish or eggs may increase your risk of food-borne illness.*



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Chef's Market Tasting

**Sautéed Eastern Shore
Soft Shell Crab**

*Apple Turnip Puree and
Brown Butter - Hazelnut Vinaigrette*

**Caramelized Yukon
Gold Potato Gnocchi**

*Morel Mushroom Cream,
Local Asparagus and Shaved Pecorino*

Grilled Carolina Big Eye Tuna

*Jerusalem Artichokes,
Cracked Green Olives
and Pinot Noir Jus*

**Pan Roasted Breast
of Lola Duck**

*Wilted Baby Spinach, Cipollini Onions
and Bing Cherry Gastrique*

"Ice Cream Sandwich"

*Pistachio Macaroon, Lemon Verbena
Ice Cream and Pistachio Puree*

\$80 • with Wine Pairing \$115

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Vegetarian Tasting

Puree of Green Garlic Soup

*Sweet Onion Custard,
Pickled Ramps and Brioche Croutons*

**Saffron Tagliatelle with
Path Valley Spring Vegetables**

*Fava Beans, Fiddlehead Ferns
and Sweet Garlic Cream*

Grilled Royal Trumpet Mushrooms

*White Cheddar Grits, Roasted Asparagus
and Chive Flower Butter*

Crispy Curried Tofu

*Syrian Raisins, Caramelized Cauliflower
and Marcona Almonds*

Rappahannock Strawberries

*Strawberry and Rose Soup,
Basil Flowers and Mascarpone Ice Cream*

\$65 • with Wine Pairing \$100