

## Restaurant Week Menu

*select 3 courses for \$35.00 or select five courses for \$55.00  
dine in, delivery or takeout available (delivery fees apply)*

### Starters

<b>Garlic Parmesan Bread</b> <i>Semolina Baguette, Garlic Butter</i>	\$5
<b>Warm Heirloom Tomato Focaccia (PB)</b> <i>Summer Basil Pesto, Fennel Salt, Toasted Pine Nuts</i>	\$7
<b>Federal Fritters</b> <i>Sriracha Mayo, Parmesan Reggiano</i>	\$12
<b>Golden Potato &amp; Sweet Corn Agnolotti</b> <i>Pernod Tomato Butter, Pea Tendrils, Parmesan Reggiano</i>	\$15
<b>Chilled Tomatillo and Cucumber Soup (PB/GF)</b> <i>Pickled Watermelon, Avocado, Micro Cilantro</i>	\$14
<b>Creamy Maryland Blue Crab Soup</b> <i>Lump Crabmeat, Pickled Fennel, Toasted Cornbread</i>	\$16
<b>Path Valley Cherry Tomato and Burrata Salad</b> <i>Pickled Red Onions, Bing Cherries, Sweet Basil Vinaigrette</i>	\$14
<b>Crispy Roman-Style Artichokes (PB, GF)</b> <i>Red Pepper Aioli, Sweet Garlic</i>	\$12
<b>Crispy Eastern Shore Soft Shell Crab</b> <i>Soba Noodle Salad, Sugar Snap Peas, Maple Teriyaki Vinaigrette</i>	\$17

### Sides

<b>Truffled Macaroni &amp; Cheese</b> <i>Elbow Macaroni, with Vermont Cheddar or (PB) Cheese</i>	\$11
<b>Sauté of Pennsylvania Sugar Snap Peas</b> <i>Shiitake Mushrooms, Ginger Butter, Paprika Bread Crumbs</i>	\$9
<b>Summer Sweet Corn Succotash</b> <i>Red Peppers, Black-Eyed Peas, Sweet Basil</i>	\$9
<b>Semolina Dusted Polenta Frites</b> <i>Spiced Aioli, Parmesan Reggiano</i>	\$8

### Entrées

<b>Pan Roasted Delaware Black Bass Filet</b> <i>Green Goddess Coulis, Butter Braised Romaine, Hazelnut Brown Butter</i>	\$29
<b>Pan Seared Barnegat Light Sea Scallops</b> <i>Saffron Tomato Fondue, Polenta Frites, Parmesan Crema</i>	\$32
<b>House-Baked Lasagna with Romaine Salad</b> <i>Creamy Garlic Parmesan Dressing, Sourdough Croutons (Traditional or Vegetarian)</i>	\$28
<b>Equinox Jumbo Lump Crab Cakes</b> <i>Georgia Sweet Corn, Red Peppers, Sweet Basil</i>	\$34
<b>Tempura of Cauliflower and Tidewater Vegetables (PB)</b> <i>Delmarva Zucchini, Baby Corn, Shawarma Spice</i>	\$28
<b>Bucatini Pasta with Roasted Summer Corn (PB)</b> <i>Charred Red Peppers, Cipolini Onions, Basil Pesto Butter</i>	\$27
<b>Roasted Saddle of Pennsylvania Lamb Provencal</b> <i>Summer Zucchini and Yellow Squash Tartlet, Seared Baby Eggplant, Red Wine-Olive Jus</i>	\$34
<b>Wagon Wheel Farms Rib Rack of Pork</b> <i>Braised Tuscan Kale, Sunchoke Puree, Grilled Virginia Peaches</i>	\$32

### Sweets

<b>Meyer Lemon Curd Bar</b> <i>Crispy Puff Pastry, Blueberry Compote, Vanilla Meringue</i>	\$10
<b>Triple Layer Cheesecake (PB, GF)</b> <i>Pecan Date Crust, Blueberry Compote</i>	\$10
<b>Tuscarora Berry Clafoutis</b> <i>Black Raspberries, Short Dough, Homegrown Mint Ice Cream</i>	\$10
<b>Equinox S'more</b> <i>Bittersweet Chocolate Mousse, Toasted Meringue, House Graham Cracker</i>	\$10



(PB) = plant-based, vegan  
(GF) = gluten-free  
(DF) = dairy-free

# Dinner

Thursday - Saturday from 5:30 - 8:30 p.m. or for contactless delivery/pick-up.



## Starters

<b>Garlic Parmesan Bread</b>	<b>\$5</b>
<b>Housemade Caramelized Onion Focaccia (PB)</b> Rosemary, Olives & Extra Virgin Olive Oil	<b>\$7</b>
<b>Federal Fritters</b> Sriracha Mayo & Parmesan Reggiano	<b>\$12</b>
<b>Agnolotti of Ricotta Cheese &amp; Caramelized Onions</b> Morel Mushroom Cream, Leek Fondue, Parmesan Reggiano	<b>\$15</b>
<b>Yellow Tomato &amp; Pineapple Gazpacho with Jumbo Lump Crabmeat</b> English Cucumber, Red Onion & Mango Relish	<b>\$16</b>
<b>Roasted Early Corn &amp; Coconut Chowder (GF)</b> Pickled Ramps, Poblano Peppers, Basil Oil	<b>\$12</b>
<b>Spring Asparagus &amp; English Cucumber Panzanella (PB)</b> Cherry Tomatoes, Sourdough Bread, Arugula Leaves	<b>\$12</b>
<b>Crispy Roman-Style Artichokes (PB, GF)</b> Red Pepper Aioli, Sweet Garlic	<b>\$12</b>
<b>Crispy Mid-Atlantic Soft Shell Crab</b> Butter Lettuce, English Peas, Tomato Mint Butter	<b>\$16</b>

## Sides

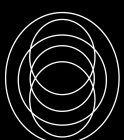
<b>Truffled Macaroni &amp; Cheese</b> Elbow Macaroni, with Vermont Cheddar or (PB) Cheese	<b>\$11</b>
<b>Sauté of Pennsylvania Asparagus &amp; Log-Grown Shiitake Mushrooms</b>	<b>\$9</b>
<b>Early-Summer Sweet Corn Succotash</b> Red Peppers, Black-Eyed Peas, Sweet Basil	<b>\$9</b>

## Entrées

<b>Fennel-Spiced Alaskan Halibut Filet</b> Creamy Lemon Polenta, Puttanesca, Varnum Street Mint	<b>\$29</b>
<b>Creamy Saffron Risotto with Sweet Peas</b> Seared Dayboat Scallops, Fava Beans, Wilted Spinach	<b>\$29</b>
<b>House-Baked Lasagna with Romaine Salad</b> Creamy Garlic Parmesan Dressing, Sourdough Croutons (Traditional or Vegetarian)	<b>\$28</b>
<b>Equinox Jumbo Lump Crab Cakes</b> Georgia Sweet Corn, Red Peppers, Sweet Basil	<b>\$32</b>
<b>Moroccan-Style Vegetable Tagine (PB, GF)</b> ChickPeas, Cauliflower, Harissa Tomato Jus	<b>\$27</b>
<b>Housemade Fusilli with Path Valley Asparagus (PB)</b> Basil Pesto Butter, Tomato Confit, Maitake Mushrooms	<b>\$27</b>
<b>Roasted Saddle of Pennsylvania Lamb</b> Spring Zucchini Latkes, Minted Pea Purée, Morel Mushroom Cream	<b>\$31</b>
<b>Grilled 48-Hour Angus Beef Short Rib</b> Path Valley Asparagus, Pickled Ramps, Roasted Fingerling Potatoes	<b>\$35</b>

## Sweets

<b>Meyer Lemon Curd Bar</b> Crispy Puff Pastry, Blueberry Compote, Vanilla Meringue	<b>\$10</b>
<b>Triple Layer Cheesecake (PB, GF)</b> Pecan Date Crust, Blueberry Compote	<b>\$10</b>
<b>Rhubarb Ginger Cake (PB)</b> Vanilla Eclipse Ice Cream, Blackberry Compote	<b>\$10</b>
<b>Bittersweet Chocolate Pot au Creme</b> Dark Rum Caramel, Cocoa Nib Chantilly Cream	<b>\$10</b>



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