



## APPETIZERS

### Blistered Farm Vegetables

Garlic-lemon aioli, cider gastrique, spicy seed crisp 15.

### New England Cheese Board

House made jam, apple, candied walnuts 22.

Add charcuterie 17.

### Nose-to-Tail Charcuterie

Selection of house-made terrines, pâtés, spreads, and artisan cured meats, mustard, house pickles 24.

### Pot Roast Poppers

Tomato aioli, sheep's milk cheese, chive 18.

### New England Clam Chowder

Cup 8. Bowl 12.

### Spring Bisque

Cup 8. Bowl 12.

## SALADS

### Gibbet Hill Salad

Baby lettuce, farm vegetables, buttermilk ranch

Side 9. Full 14.

### Beet & Blood Orange

Confit, pickled & fried beets, ruby grapefruit, tropea onion, chèvre, chili-pistachio granola, mint 18.

### Classic Caesar\*

Shaved pecorino

Side 9. Full 14.

### Salad Add-ons:

Grilled Chicken 12.

Steak Tips\* 6 oz. 17.

4 Jumbo Shrimp 16.

Salmon\* 21.

## GLUTEN-SENSITIVE LUNCH MENU

Although our kitchen contains gluten, all the items on this menu have been carefully prepared by our culinary team to be safe for our gluten-sensitive and Celiac guests

## SANDWICHES

### Maximilian Burger\*

Cheddar, lettuce, pickles, rosemary aioli, fries 22.

### House-Smoked BBQ

Slaw, house sauce, pickles, fries 17.

### Crispy Fried Chicken

Farm pepper hot sauce, slaw, pickles, fries 18.

### Grilled Chicken & Smoked Cheddar

Bacon-onion jam, mushrooms, arugula, whole grain mustard crema 18.

## ENTREES

### Harvest Grain Bowl

Carolina Gold and wild rice, local vegetables, seed crumble, goat cheese, preserved lemon vinaigrette 17.

Local Farm Egg\* 3. Grilled Chicken 12. Salmon\* 21.

4 Jumbo Shrimp 16. Steak Tips\* 6 oz. 17.

### Farm Egg & Smoked Haddock Scramble

Crème fraiche, scallion, cucumber, watercress, dill, fried potatoes 18.

### Steak & Sunnies\*

Sirloin tips, 2 farm eggs, fried potatoes, giardiniera, greens, rosemary aioli 25.

### Crispy Potato-Crusted Haddock

Sweet corn and bacon chowder 28.

### Seared Organic Salmon\*

Heirloom beans, spring vegetables, pickled ramp-beurre rosé 31.

### Brown Butter Gnocchi

Spring vegetables, specialty mushrooms, pea shoot pesto, stracciatella, country ham 27.

### New York Sirloin\* 12 oz.

Mashed potato, seasonal vegetable, bordelaise sauce 39.

### Steak Frites\*

Greens, pickled onion, bone marrow butter, truffle fries

Hanger 10 oz. 34.

Filet 6 oz. 43. / Filet 10 oz. 59.

## DESSERTS

Pot de Crème 11.

Salted caramel

Toscanini's Ice Cream or Sorbet 6.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness