



## APPETIZERS

### Hard-Cider Steamed Mussels

*Specialty mushrooms, lemon-dijon emulsion* 23.

### Blistered Farm Vegetables

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

### Pot Roast Poppers

*Tomato aioli, sheep's milk cheese, chive*

*Two 10. Four 18.*

### Shrimp & Flint Corn Grits

*Bourbon-maple glaze, hot sauce, country ham* 23.

### 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.

## SOUP & SALAD

### Summer Bisque

*Cup 8. Bowl 12.*

### New England Clam Chowder

*Cup 8. Bowl 12.*

### Summer of '26

*Gibbet Hill lettuces, seasonal vegetables and fruit, toasted almonds, goat cheese, berry vinaigrette* 18.

### Gibbet Hill Salad

*Baby lettuce, farm vegetables, buttermilk dressing* 9. / 14.

### Classic Caesar\*

*Shaved pecorino* 9. / 14.

### SALAD ADD-ONS:

*Grilled Chicken* 12. *Steak Tips\** 12 oz. 25.

*Salmon\** 21. *4 Jumbo Shrimp* 16.

## FARM SIDES

*Daily Harvest* 10.

*Mashed Yukon Gold Potato* 6.

*Idaho Baked Potato* 5. *make it loaded + 3.*

*Herb-Roasted Mushrooms* *cremini, oyster, shiitake* 12.

*Bucket of Fries* 12.

## GLUTEN-SENSITIVE DINNER 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*

## ENTREES

### Seared Organic Salmon\*

*Heirloom beans, summer vegetables, green peach-beurre rosé* 31.

### East Coast Halibut

*Green garlic puree, wilted greens, salsa verde, smoked hazelnut, summer herbs* 41.

### Crispy Potato-Crusted Haddock

*Sweet corn and bacon chowder* 28.

### Brown Butter Gnocchi

*Summer vegetables, specialty mushrooms, green garlic pesto, stracciatella cheese* 27.

### Garlic & Herb Chicken

*Carolina risotto, summer vegetables, specialty mushrooms, madeira-truffle sauce* 32.

### Cider-Brined Duroc Pork Chop\*

*Flint corn grits, greens, rhubarb compote, cider-mustard demi* 42.

### Steak Frites\*

*Hanger steak, greens, pickled onion, bone marrow butter, truffle fries* 34.

### Maximilian Burger\*

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

## FROM THE GRILL\*

*Served with choice of two farm sides*

*Substitute a farm side for a Gibbet Hill Salad or Caesar Salad\* 7.*

*Add 2. for Mushrooms as a farm side*

*Sirloin Steak Tips* 12 oz. 32.

*New York Sirloin* 12 oz. 39.

*Filet Mignon* 6 oz. 41. / 10 oz. 57.

*Bone-In Rib Eye* 20 oz. 51.

*Hanger Steak* 10 oz. 32.

*Porterhouse* 24 oz. 59.

### STEAK ADD-ONS 3.

*Truffle Butter • Blue Cheese Butter • Bearnaise\* • House Steak Sauce  
Bone Marrow Butter • Sautéed Mushrooms • BBQ Sauce • Bordelaise  
Caramelized Onions • Local Farm Egg\**

*2 Jumbo Shrimp* 8.

*Roasted Bone Marrow* 8.

*Crab & Bearnaise\** 11.

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