



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 41.

Crispy Potato-Crusted Haddock

Sweet corn and bacon chowder 28.

Brown Butter Gnocchi

Summer vegetables, specialty mushrooms, basil 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, tomato, lettuce, pickles, rosemary aioli, fries 22.

STEAKS*

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*