



APPETIZERS

- Hard-Cider Steamed Mussels
Specialty mushrooms, lemon-dijon emulsion 23.
- Blistered Farm Vegetables
Garlic-lemon aioli, cider gastrique, spicy seed crisp 15.
- Fried Green Tomatoes
Fresh corn, apple bacon jam, pepper aioli 16.
- 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.

SOUP & SALAD

- Fall Harvest Bisque
Cup 8. *Bowl* 12.
- New England Clam Chowder
Cup 8. *Bowl* 12.
- Late Summer Salad
Melons, candy stripe beets, feta panna cotta, prosciutto, gold been vinaigrette 18.
- Beets & Carrots
Roasted carrot hummus, confit beets, pickled tropea onions, goat cheese, pistachio crumble, hot honey 17.
- 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, autumn vegetables, green peach-beurre rosé 31.
- East Coast Halibut
Celery root-garlic puree, wilted greens, salsa verde, smoked hazelnut 41.
- Crispy Potato-Crusted Haddock
Sweet corn and bacon chowder 28.
- Brown Butter Gnocchi
Autumn vegetables, specialty mushrooms, basil pesto, stracciatella cheese 27.
- Garlic & Herb Chicken
Carolina risotto, autumn 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.

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 • GH 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*