



APPETIZERS

P.E.I. Mussels

Gibbet Hill Farm sausage, roasted fennel and onion, wilted greens 23.

Blistered Farm Vegetables

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

Fried Green Tomatoes

Fresh corn, apple bacon jam, pepper aioli 16.

Lamb & Beef Meatballs

Tandoori romesco, halloumi cheese, charred scallion chimichurri 16.

Crispy Cider-Glazed Pork Belly

Braised red cabbage, hazelnut crisp, pickled onion, squash purée 20.

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.

Beets & Carrots

Roasted carrot hummus, confit beets, pickled tropea onions, goat cheese, pistachio crumble, hot honey 17.

Honeynut Squash & Burrata

Cider-braised delicata, apple, sweet potato purée 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, 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*