Gibbet Hill GRILL

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.

Fried Pickles
Cucumber, farm vegetables, silo sauce 13.

Lamb & Beef Meatballs
Tandoori romesco, halloumi cheese, charred scallion chimichurri 16.

New England Clam Chowder
Cup 8. Bowl 12.

Butternut Cider Bisque
Cup 8. Bowl 12.

SALADS

Simple Greens
Baby lettuce, farm vegetables, buttermilk ranch
Side 9. Full 14.

Beets & Carrots
Roasted carrot hummus, confit beets, pickled tropea onions, goat cheese, pistachio granola, hot honey 17.

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 Pork
Slaw, house bbq, pickles, fries 19.

Crispy Fried Chicken
Sweet pepper sauce, slaw, pickles, fries 19.

Grilled Chicken & Smoked Cheddar
Bacon-onion jam, mushrooms, arugula, whole grain mustard crema 19.

ENTREES

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

GH Farm Egg 3. Grilled Chicken 12. Salmon* 21.*
4 Jumbo Shrimp 16. Steak Tips 6 oz. 17.*

Farm Egg & Smoked Salmon Scramble
Crème fraiche, scallion, cucumber, watercress, dill, fried potatoes 18.

Steak & Sunnies*
Sirloin tips, 2 GH Farm eggs, fried potatoes, giardiniera, greens, rosemary aioli 25.

Crispy Potato-Crusted Haddock
Sweet corn and bacon chowder 28.

Seared Organic Salmon*
Bacon-sweet potato mash, confit beets, carrots, pickled fennel, dill-caper tartar 32.

Brown Butter Gnocchi
Cauliflower purée, sweet potato, pickled cauliflower, crispy shallots 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*