Gibbet Hill GRILL

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 Pickles
Cucumber, farm vegetables, silo sauce 12.

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

Butternut Cider 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.

Burrata & Honeynut Squash
Cider-braised delicata, apple, sweet potato purée 18.

Simple Greens
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*
Bacon-sweet potato mash, confit beets, carrots, pickled fennel, dill-caper tartar 32.

East Coast Halibut
Roasted sunchoke and fingerling potato, daikon radish, turnip, avocado chermoula 41.

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

Brown Butter Gnocchi
Cauliflower purée, sweet potato, pickled cauliflower, crispy shallots 27.

Garlic & Herb Chicken
Spiced squash risotto, cider leeks, parsnips, specialty mushrooms, lemon herb jus 32.

Gibbet Hill Farm Lamb Ragu
Mashed potato, roasted carrots, sunchoke, cipollinis, rosemary chimichurri 36.

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 Caesar or Simple Greens 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*