

Gill Tavern Summer Menu

Soup & Salad

Daily Soup
cup 3/ bowl 5

TAVERN SALAD
salad greens & fresh vegetables
tossed with gorgonzola vinaigrette, lemon tahini or lemon vinaigrette
as a side 4/as a meal 8

CAESAR SALAD
hearts of romaine, house caesar-garlic dressing, croutons, parmesan cheese
anchovies upon request
9

add grilled organically raised chicken breast to either salad: 4

GREEK SALAD
romaine lettuce, Vermont sheep's milk farm feta, calamata olives, cucumbers,
red onion and tomatoes in season, lemon vinaigrette
9

ZUCCHINI SALAD
tender julienned zucchini sauteed with toasted almonds in extra virgin olive oil
and served with shaved Pecorino Romano
7

CIABATTA
warm from the oven, served with butter or roasted garlic oil & balsamic reduction
2

A state tax of 6.25% and a local tax of .75%
totaling 7% are added to the total price of the meal

Starters

GORGONZOLA GARLIC BREAD

6

CHEESE PLATE

local artisan cheeses, olives, warm bread,
roasted garlic olive oil & seasonal accompaniments

11

LAMB KIBBEH

Lebanese spiced local lamb and wheatberry patties, cucumber salad, raita, flatbread

8

FRESH SPRING ROLLS

filled with seasonal vegetables, rice noodles and mint
served with peanut and sweet chili dipping sauces (3 pieces, served chilled)

7

PAN SEARED CRAB CAKE

avocado mousse, fruit & jalapeño salsa

9

Grilled Thin Crust Pizzas

* Made with Gill flour *

NAPLES

house-made marinara & mozzarella 9

MARGHERITA

tomatoes (sliced in season or roasted), Vermont fresh mozzarella, fresh basil 11

ATHENS

calamata olives, Vermont sheep's milk feta, roasted tomatoes, mozzarella,
sauteed greens (*varies daily, often local & organic*) 12

Slight variations possible on these pizzas- please check with your server

18% gratuity may be added to parties of 6 or more

Entrees & Sandwiches

GRILLED LOCAL BEEF BURGER

grass-fed beef, roasted potato wedges, lettuce, onion, pickle

9

applewood smoked New Hampshire bacon 2.50

Cabot sharp cheddar, Chase Hill Farm Dutch Gold or blue cheese 1

PAN FRIED HOUSE MADE FALAFEL

flatbread, field greens, calamata olives, cucumbers, tahini sauce

9

BAKED MUSHROOM, FRESH SPINACH AND GOAT CHEESE CANNELLONI

field greens, marinara sauce, gorgonzola garlic bread

15

PAN ROASTED "MISTY KNOLLS FARMS" VERMONT ORGANIC STATLER CHICKEN BREAST

whipped potatoes, vegetable of the day, balsamic pan gravy

19

PAN SEARED FARMED BROOK TROUT

roasted rock shrimp & herb risotto, red pepper coulis

19

SASHIMI TUNA NIÇOISE SALAD

pan seared tuna, local mixed salad greens in season, veggies & tender green beans, calamata olives, Gill raised hard boiled eggs, red onion, baby potatoes

17

DAILY STEAK SPECIAL

see specials board, or ask your server

Sides

roasted potato wedges

whipped potatoes

vegetable of the day

3

For our guests with food allergies, we will do our best to meet any special requests.
Consuming raw or undercooked food may increase your risk of food-borne illnesses.