

The Gill Tavern

Appetizer

WARM OLIVES 4
marinated in garlic, herbs, citrus

PEI MUSSELS 11
hoisin sausage, togarashi, scallion, miso, and charred bread

SMASHED POTATOES 5
shallot, garlic, parmigiano, aleppo, crème fraîche

CHEESE & CHARCUTERIE 22
capicola, house-made country pâté, Clothbound Aged Grafton Village Cheddar, Bayley Hazen Bleu from Jasper Hill, olives, pickled vegetables, beer mustard, jam, spiced nuts, and charred bread

GORGONZOLA BREAD 6

SMOKED CHEDDAR BISCUITS 6
house-churned butter & chili honey

Salad

HOUSE with sherry vinaigrette 6/11
add bleu cheese +1

CAESAR with grana padano and garlic croutons 7/12
add boquerones +1.50

OPEN PALM FARM ARUGULA SALAD 12
Bayley Hazen Bleu from Jasper Hill, pickled red onion,
spiced nut brittle, sugar snap peas

add chicken breast to any salad +6

Before placing your order, please inform your server if you have celiac disease or other food allergies. Consuming raw or undercooked food may increase your risk of food-borne illnesses.

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Entrée

SKILLET-FRIED CHICKEN 19

buttermilk-brined statler, with sautéed kale, smoked pork & beans

TAVERN BURGER 14

from Bascom Hollow Farm, Gill
olive & cucumber relish, pickled red onion, garlic aioli
with roasted potatoes
add house-cured bacon +2.50

SMOKED VERMONT PORK TACOS 16

cilantro & lime créma, kimchi, house-made corn tortillas,
with roasted potatoes and petite salad

TOASTED ITALIAN FARRO & GREEN GARLIC 17

shiitake mushroom, cashew romesco, wilted baby kale

FAROE ISLAND SALMON 21

golden beet & ginger purée, black rice,
rainbow baby carrots, spinach, herb butter

Flatbread

VEGGIE 14

sugar snap peas, ramp pesto, fennel, Vermont chèvre,
fine herbs, balsamic-soy reduction

BACON & RAMPS 15

house-cured bacon, pickled ramps, leeks,
tomato sauce, mozzarella

gluten-free crust +3

The Gill Tavern celebrates the tradition and conviviality of the New England tavern, a place for the community to gather and share food and drink. And in the spirit of "good food makes good company", we also believe the best-tasting food is grown locally, in season, and in ways that are ecologically sound. Whenever possible, we source our ingredients from nearby farmers, artisans and wildcrafters who, like the restaurant, invest their passion in everything they produce.