

# The Gill Tavern

## Appetizer

WARM OLIVES 4  
marinated in garlic, herbs, citrus

MUSSELS 12  
house-made ginger-garlic sausage, white wine, aleppo  
with charred bread

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

CHEESE & CHARCUTERIE 23  
sweet capicola, house-made country pâté, Tarentaise from  
Spring Brook Farm, Bayley Hazen Blue from Jasper Hill, olives,  
pickled vegetables, our beer mustard, jam, spiced nuts, charred bread

GORGONZOLA BREAD 6

SMOKED CHEDDAR BISCUITS 6  
house-cultured butter & chili honey

## Salad

HOUSE SALAD 6/11  
fresh greens, cucumber, radish, sherry vinaigrette  
*add Bayley Hazen Blue +3*

CAESAR SALAD 9  
parmigiano reggiano and garlic croutons  
*add boquerones +1.50*

BOSTON BIBB SALAD 11  
buttermilk dressing, pickled ramps, rye croutons,  
house bacon, jammy egg, fresh herbs  
*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 20

pork and beans, greens, house pickles

SMOKED VERMONT BRISKET TACOS 16

pickled garlic scape & red onion salsa, roasted chili aioli, queso fresco, house-made corn tortillas, roasted potatoes, and petit salad

SUMMER SQUASH GRATIN 17

braised collards, toasted italian farro, onion soubise

NEW ENGLAND MONK FISH 23

sticky rice, shiitake mushrooms, sugar snap peas,  
baby bok choy, coconut broth, smoked conpoy

TAVERN BURGER 15

VT grass-fed beef, shaved radish, cucumber & olive relish,  
tarragon aioli, greens, with roasted potatoes

*add house-cured & smoked bacon +2.50*

*add Bayley Hazen Blue +3*

*VT cheddar +1.50*

## Flatbread

VEGGIE PIE 14

baby kale, roasted summer squash, smoked tomato,  
mozzarella, braised fennel

MEAT PIE 16

house-made lamb sausage, caramelized onion spread, parsley,  
pickled red onion, crème fraîche, mozzarella

*gluten-free pizza 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.*