

The Gill Tavern

Appetizer

WARM OLIVES 4

marinated in garlic, herbs, citrus

MUSSELS 11

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, Spring Brook Farm
Tarentaise, Bayley Hazen Blue from Jasper Hill, olives, pickled
vegetables,
our beer mustard, jam, spiced nuts, and charred bread

GORGONZOLA BREAD 6

SMOKED CHEDDAR BISCUITS 6

house-cultured butter & chili honey

Salad

HOUSE SALAD 6/11

fresh greens, carrot, radish, pea shoots, sherry vinaigrette
add Bayley Hazen Blue from Jasper Hill +3

CAESAR SALAD 9

parmigiano reggiano and garlic croutons
add boquerones +1.50

BABY ARUGULA SALAD 11

toasted hazelnuts, pecorino toscano,
toasted black pepper & fig vinaigrette

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, and 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

PARISIAN GNOCCHI 17

grilled local asparagus, arugula, green peas,
dill, parmigiano, butter & white wine

NEW ENGLAND MONK FISH 23

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

TAVERN BURGER 14

grass-fed beef from Bascom Hollow Farm, Gill
Bayley Hazen Blue, red onion jam, smoked aioli, greens
with roasted potatoes
add house-cured & smoked bacon +2.50

Flatbread

VEGGIE PIE 14

baby kale, braised leeks, shiitake mushrooms,
Vermont goat cheese cream, ramp-almond pesto

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.