

The Gill Tavern

Appetizer

WARM OLIVES 4
marinated in garlic, herbs, citrus

PEI MUSSELS 11
house-made ginger-garlic sausage, heirloom tomato,
white wine, aleppo, and charred bread

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

CHEESE & CHARCUTERIE 22
capicola, house-made country pâté, Spring Brook Farm Tarentaise,
Bayley Hazen Bleu from Jasper Hill, olives, pickled vegetables,
our beer mustard, jam, spiced nuts, and charred bread

GORGONZOLA BREAD 6

SMOKED CHEDDAR BISCUITS 6
house-churned butter & chili honey

Salad

TAVERN SALAD 6/11
heirloom tomato, cucumber, radish, carrot, sherry vinaigrette
add bleu cheese +1

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

WINGATE FARM BABY SPINACH SALAD 11
roasted pears, Bayley Hazen Bleu from Jasper Hill,
pickled red onion, candied nuts
add chicken breast to any salad +5

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
buttermilk-brined statler, braised greens, smoked pork & beans

TAVERN BURGER 14
from Bascom Hollow Farm, Gill
heirloom tomato, 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

SEARED BARLEY CAKE 17
tomato fennel broth, lentils, pickled fennel & arugula, 60-minute egg

ATLANTIC MONKFISH 23
black bean & corn succotash, heirloom tomatoes,
baby spinach, lardons, smoked aioli

Flatbread

VEGGIE 14
roasted patty pan squash, corn, fresh arugula,
mozzarella, tomato sauce, ramp pesto drizzle, fine herbs

PIG PIE 15
Vermont pork loin, swiss mornay, grain mustard, shaved romaine,
house pickled jalapeño & cucumber, mozzarella, grilled lemon

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.