

The Gill Tavern

Appetizer

WARM OLIVES 4
marinated in garlic, herbs, citrus

PEI 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
speck, 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

TAVERN SALAD with sherry vinaigrette 6/11
add bleu cheese +1

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

WINGATE FARM BABY SPINACH SALAD 11
roasted pears, Bayley Hazen Bleu from Jasper Hill,
pickled red onion, spiced nuts
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

SEARED DUCK BREAST 26

french petite lentils, brussels sprouts,
braised fennel, pickled mustard seeds

TAVERN BURGER 14

from Bascom Hollow Farm, Gill

Bayley Hazen Blue, red onion jam, smoked aioli, greens
with roasted potatoes
add house-cured bacon +2.50

SMOKED BASCOM HOLLOW FARM 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

Wingate Farm baby spinach, roasted acorn squash, sage cream

NEW ENGLAND MONK FISH 23

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

Flatbread

WINTER PIE 14

winter squash, braised leeks, Vermont goat cheese cream,
sage-almond pesto, cranberries

LAMB 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.