

# 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*

ACORN SQUASH & BABY KALE 10

shaved fennel, apple, orange supremes, caraway croutons, pickled mustard seeds, champagne vinaigrette

*add chicken breast to any salad +6*

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## Entrée

### SKILLET-FRIED CHICKEN 19

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

### TAVERN BURGER 14

*from Bascom HollowFarm, 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,  
butter poached rhubarb, spinach, herb butter

## Flatbread

### SPRING VEGGIE 14

local asparagus, 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*