

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-churned 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

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

VERMONT PORK CHOP 26

warm sweet potato salad, brussels sprouts,
smoked apple purée, braised fennel

TAVERN BURGER 14

from Bascom Hollow Farm, Gill

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

SMOKED BASCOM HOLLOW FARM BRISKET TACOS 16

pickled poblano & red onion, roasted chili aioli, queso fresco,
house-made corn tortillas, with roasted potatoes and petite salad

THREE SISTERS 17

delicata squash, hominy, black beans, collard greens,
roasted shallots, pepitas

NEW ENGLAND MONK FISH 23

black rice, parsnips, kale, pickled fennel, fish sauce aioli

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 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.