



## APPETIZERS

### P.E.I. Mussels

Steamed in white wine with garlic, tomatoes, marjoram and toasted garlic bread 9.

### Fresh Cavatelli

Wild greens, garlic, ricotta and pecorino 12.

### Cindy's Crab Dip

Crabmeat and local cheeses served with crackers 10.5

### Roasted Woodbury's Littlenecks

Garlic-lemon breadcrumbs and parsley oil 12.

### Red Wine Braised Short Rib

Pan fried polenta, parsley-tarragon salsa verde and micro greens 12.

### Grilled Vermont Quail

Dandelion greens, bacon and blackberry vinegar 11.

### Farmhouse Grilled Cheeses

Locally sourced grilled cheeses served with tomato soup for dipping 7.5

### Jumbo Crab Cake

Remoulade and hot red pepper puree 11.

### Seared Tuna

Radishes, mint, cilantro, Asian greens and house-pickled ginger vinaigrette 11.

## SOUPS & SALADS

### New England Clam Chowder

Cup 5. Bowl 7.

### Yankee Bean Soup

Local greens and herbed ricotta  
Cup 4. Bowl 6.

### Iceberg Wedge

Great Hill blue cheese, fresh hot house tomatoes and maple smoked bacon 8.5

### Roasted Beet Salad

Arugula, citrus, shaved onions and spiced yogurt 8.5

### Gibbet Hill Salad

Local lettuces, radishes, fresh herbs, Westfield Farm goat cheese and chardonnay vinaigrette 4.5

### Classic Caesar

Fresh oven-baked croutons 7.  
Chicken 13.  
Grilled jumbo shrimp 18.

### Side Caesar

A smaller version of the Classic Caesar 4.5

## FARM SIDES

**Garlic Mashed Red Bliss Potatoes** 4.5

**Idaho Baked Potato** 2.5

**Mac & Cheese** baked with cheddar and chives 6.

**Creamed Spinach** 6.

**Citrus-honey Glazed Carrots** 4.5

**Mushrooms** shiitake, portobello and oyster 7.5

**Onion Rings** 5.5

## Harvesting has started at Gibbet Hill Farm!

Right outside our doors this week, we are growing fresh herbs, green and red leaf lettuce, sorrel, and some heirloom radishes. As the summer progresses, we will be growing over 20 varieties of heirloom tomatoes, beets, edible flowers, kale, Swiss chard, Brussels sprouts, and much more. We will even have some honey from our farm bees! As the weeks go by we will be changing our menu according to what's fresh off the farm, so come back soon to see what's new!

## STEAKS

All steaks served with choice of two farm sides.

Substitute a Side Spring Salad or Side Caesar \$2.5

Add \$1. for choice of Mushrooms

USDA Choice Black Angus

**Prime Rib Au Jus** (served Friday through Sunday) 10 oz. 22. / 16 oz. 27.

**Sirloin Steak Tips** 12 oz. 17.

**New York Sirloin** 12 oz 25.5

**Filet Mignon** 6 oz. 23.5 / 10 oz. 36.

**Bone-in Rib Eye** 20 oz. 33.

**Porterhouse** 24 oz. 34. / 32 oz 44.

**Dry-Aged Bone-in Sirloin** 14 oz. 32.

**Hanger Steak** 10oz 19.

Add-ons:

Jumbo Grilled Shrimp \$6.5 • Béarnaise or Madeira Au Jus \$1. • Sunny Side Egg \$1. • Blue Cheese Compound Butter \$1. • Caramelized Onions \$1.

All of our steaks are prepared to order:

Rare: Cool, red center

Medium-rare: Warm, red center

Medium: Warm, pink center

Medium-well: Hot center, little to no pink

Well done: No color

## ENTREES

### Chicken Pot Pie

Fresh roasted chicken, red bliss potatoes, carrots and peas 15.

### Naturally Raised Quebec Pork Tenderloin

Wrapped in bacon with glazed Hakurai turnips, braised collard greens and rhubarb chutney 21.

### Shepherd's Pie

Slow cooked Angus beef, lamb, roasted root vegetables and garlic whipped potato 17.

### Crispy Potato-Crusted Haddock

Sweet corn and bacon chowder 18.5

### Pan-Roasted Duck Breast

Roasted root vegetables, cabbage puree and honey-lavender glaze 27.

### Roasted Free-Range Chicken Breast

Garlicky kale, Anson Mills grits, Boursin cheese and pickled sweet peppers 18.

### Scottish Organic Salmon

Fresh beans, lemon, parsley, Anson Mills short-grain organic rice and lettuce sauce 21.

### Gibbet Hill Meatloaf

Citrus-honey glazed carrots, garlic mashed potatoes and mushroom bacon gravy 16.5

### Sautéed Farm-Raised Rainbow Trout

Kohlrabi slaw, fingerling potatoes, dill and grainy mustard-red wine vinaigrette 21.

### Anson Mills Organic Farro

Cooked risotto-style, with Swiss chard, beets, basil puree and shaved pecorino 21.

## SANDWICHES & BURGERS

### The Baron

Virginia baked ham, roast turkey, gruyere and Dijon mayonnaise pressed on sourdough bread 10.

### Reuben

Classic blend of corned beef, sauerkraut, Swiss cheese, Thousand Island dressing pressed in marble rye bread 10.

### Maximilian Burger

8 oz. fresh ground Black Angus with lettuce, tomato and red onion on a fresh baked roll with choice of cheese 10.

Add-ons \$1.

Applewood Smoked Bacon • Homemade BBQ Sauce • Sautéed Mushrooms

Sunny-Side-Up Egg • Caramelized Onions

All sandwiches and burgers served with natural cut fries