



## GLUTEN FREE MENU

Welcome to the Gibbet Hill Grill! We have carefully researched the items on this menu to ensure they are free of gluten. If there are any other allergies that are of concern, please share them with your server who can check with our chef for your safe eating.

### APPETIZERS

#### **P.E.I. Mussels**

*Steamed in white wine with garlic, tomatoes, marjoram 9.*

#### **Braised Beef Short Rib**

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

#### **Seared Tuna**

*Radishes, mint, cilantro, Asian greens 11.*

#### **Grilled Vermont Quail**

*Dandelion greens, bacon and blackberry vinegar 11.*

### SOUPS & SALADS

#### **Yankee Bean Soup**

*Local greens and herbed ricotta Cup 4. Bowl 6.*

#### **Gibbet Hill Salad**

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

#### **Roasted Beet Salad**

*Arugula, citrus, shaved onions and spiced yogurt 8.5*

### ENTREES

#### **Shepherd's Pie**

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

#### **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 21.*

#### **Pan-Roasted Duck Breast**

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

#### **Sautéed Idaho Farm-Raised Rainbow Trout**

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

#### **Naturally Raised Quebec Pork Tenderloin**

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

### FARM SIDES

**Citrus Glazed Carrots 4.5**

**Garlic Mashed Yukon Potatoes 4.5**

**Idaho Baked Potato 2.5**

**Mushrooms shiitake, portobello and oyster 7.5**



## STEAKS

*All steaks served with choice of two sides.  
Substitute a Side Spring Salad or Side Caesar \$2.50  
Add \$1.00 for choice of Mushrooms or Asparagus*

### USDA Choice Black Angus

**Prime Rib Au Jus** *(served Friday through Sunday)*  
10 oz. 22.00 / 16 oz. 27.00

**Sirloin Steak Tips** 12 oz. 17.00

**New York Sirloin** 12 oz 25.50

**Filet Mignon** 6 oz. 23.50 / 10 oz. 36.00

**Bone-in Rib Eye** 20 oz. 33.00

**Porterhouse** 24 oz. 34.00 / 32 oz 44.00

**Dry-Aged Bone-in Sirloin** 14 oz. 32.00

**Hanger Steak** 10oz 19.00

Add-ons:

*Jumbo Grilled Shrimp 6.50*

*Béarnaise or Madeira Au Jus 1.00*

*Sunny Side Egg 1.00*

*Blue Cheese Compound Butter 1.00*

*Caramelized Onions 1.00*

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*