

APPETIZERS

Prince Edward Island Mussels 9.00
Steamed with white wine, shallots and thyme served with chorizo

Burgundy Braised Short Rib 9.50
Roasted root vegetable ragout and Aged balsamic syrup

Orange Cured Tuna Sashimi 11.00
Celery hearts and citrus

Woodbury's Wellfleet Oysters 14.00
Champagne mignonette and horseradish

SOUPS & SALADS

Roasted Beets 8.00
Arugula, aged goat cheese and hazelnut vinaigrette

Gibbet Hill Winter Salad 4.50
Mixed greens, dried cranberries, Westfield Farm goat cheese and port vinaigrette

Gibbet Hill Farm Squash Bisque
Apple-date compote
Cup 4.00 Bowl 6.00

Baby Spinach 8.50
Pistachios, Great Hill bleu cheese, pickled red onion and maple balsamic vinaigrette

FARM SPECIALS

Shepherd's Pie 16.50
Slow cooked Angus beef and lamb with farm-fresh vegetables topped with garlic whipped potato

Pan Roast Organic Chicken 18.00
Roast breast served with garlic mashed potato, foraged mushrooms

Colorado Lamb Loin 27.00
Roasted with Sarladaise potato, braised spinach, Hunter's sauce and stewed plums

Pan-Seared Salmon 19.50
Roasted fennel, red pepper coulis, scallion pancake

Atlantic Halibut 25.00
Applewood smoked bacon, leeks, creamy potato puree, and brown butter emulsion

Roasted Pork Chop 20.00
Apple cider, bourbon brined, red flannel hash, and smoked apple butter



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 any other
allergies
that are of concern,
please share them with
your server who can
check with
our chef for your
safe eating

STEAKS

USDA Choice Black Angus steaks

Prime Rib Au Jus
(served Friday through Sunday)
10 oz. 20.00 16 oz. 25.00

Hanger 10 oz. 19.00

New York Sirloin 12 oz. 25.50

Filet Mignon
6 oz. 23.50 10 oz. 36.00

Dry Aged Bone-In Sirloin 14oz. 32.00

Bone-In Rib Eye 20 oz. 33.00

Porterhouse
24 oz. 34.00 32 oz. 44.00

All Natural, Certified Humane Angus
Hanger Steak 10 oz. 19.00

Long Bone Rib Eye 20 oz. 35.00

Add-ons:

Jumbo Grilled Shrimp 6.50

Blue Cheese Compound Butter 1.00

Caramelized Onions 1.00

All served with choice of two Farm Sides

Add 1.00 for choice of Mushrooms

Substitute a Side Salad \$2.50

All our steaks are prepared to order:

Rare:	Cool, red center
Medium-rare:	Warm, red center
Medium:	Warm, pink center
Medium-well:	Hot, slight pink center
Well done:	No color

FARM SIDES

Cider Glazed Farm Carrots 5.00

Garlic Mashed Yukon Potatoes 4.50

Whipped Butternut Squash 5.00

Idaho Baked Potato 2.50

Mushrooms 7.50

Sautéed Brussels Sprouts 6.00
Brown Butter