

APPETIZERS

P.E.I. Mussels 9.00
Steamed with white wine, tiny tomatoes, garlic and thyme served with garlic bread

Wild Mushroom Bruschetta 9.00
On sourdough toast, shaved parmesan and truffled vinaigrette

Cindy's Crab Dip 10.50
A rich blend of crabmeat and local cheeses served hot with crisp crackers

Orange Cured Tuna Sashimi 11.00
Celery hearts and citrus

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

Woodbury's Wellfleet Oysters 14.00
Champagne mignonette, cocktail sauce and horseradish

Farmhouse Grilled Cheeses 7.50
Locally sourced grilled cheeses, served with tomato soup for dipping

Jumbo Crab Cake 11.00
Remoulade and hot red pepper puree

Duck Pâté 10.00
Seasonal fruit compote, spiced walnuts and country bread

SOUPS & SALADS

New England Clam Chowder
Cup 5.00 Bowl 7.00

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

Iceberg Wedge 8.50
Great Hill blue cheese, sweet oven dried tomatoes and maple smoked bacon

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

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, fried shallots and port vinaigrette

Classic Caesar 7.00
Fresh oven-baked croutons
Add chicken 10.50
Add grilled jumbo shrimp 13.00

Side Caesar 4.50
A smaller version of the Classic Caesar

SANDWICHES & BURGERS

The Baron 9.00
Virginia baked ham, roast turkey, gruyere and Dijon mayonnaise pressed on sourdough bread

Reuben 9.50
Classic blend of corned beef, sauerkraut, Swiss cheese, Thousand Island dressing pressed in marble rye bread

Maximilian Burger 9.50
8 oz. fresh ground Black Angus with lettuce, tomato and red onion on a fresh baked roll (includes choice of cheese)
Add-ons 1.00
Applewood Smoked Bacon
Homemade BBQ Sauce
Sunny-Side-Up Egg
Sautéed Mushrooms
Caramelized Onions

All sandwiches and burgers served with natural cut fries



Happy Holidays from The Gibbet Hill Grill!

Do your holiday shopping while you dine.

Gibbet Hill Grill Gift Certificates, hats and t-shirts are available.

And, don't forget to make a reservation for New Year's Eve!

For more information please ask any Gibbet Hill Grill team member

GHG ENTREES

Chicken Pot Pie 14.50
Fresh roasted chicken, red bliss potatoes, carrots and peas, baked under a flaky crust

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

Shepherd's Pie 16.50
Slow cooked Angus beef and lamb with roasted root vegetables topped with garlic whipped potato

Crispy Potato-Crusted Haddock 18.50
Sweet corn and bacon chowder

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

Free Range Chicken 18.00
Roasted breast with herb spaetzle, wild mushrooms and pepperpress

Shetland Island Organic Salmon 19.50
Roasted fennel, red pepper coulis and scallion pancake

Gibbet Hill Meatloaf 16.50
Cider glazed carrots, garlic mashed potatoes and rich mushroom bacon gravy

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

Rigatoni 15.00
Fresh spinach and tomato cream sauce with homemade pork sausage

STEAKS

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

All-Natural, Certified Humane Angus

Hanger Steak 10oz 19.00

Long Bone Rib Eye 20 oz. 35.00

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

Add-ons:

*Jumbo Grilled Shrimp 6.50
Béarnaise or Au Poivre Sauce 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

FARM SIDES

Garlic Mashed Yukon Potatoes 4.50

Idaho Baked Potato 2.50

Sautéed Brussels Sprouts 6.00
Brown Butter

Mac & Cheese 6.00
Baked with cheddar and chives

Cider Glazed Farm Carrots 5.00

Creamed Spinach 6.00

Whipped Butternut Squash 5.00

Mushrooms 7.50
Shiitake, portobello and oyster

Onion Rings 5.50

Be in the know.

Check us out at Facebook.com
OR

Join our e-mail list and get the latest info on upcoming special events at the Grill. Sign up at the host desk or online at gibbethill.com

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If you have any specific dietary restrictions, please alert your server.
Celiac menus are available.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.