

Gill Tavern Winter Menu

Soup & Salad

LOCAL BUTTERNUT SQUASH BISQUE
cumin crème fraîche, toasted pepitas
cup 3/ bowl 5

TAVERN SALAD
salad greens & fresh vegetables
tossed with gorgonzola vinaigrette, lemon tahini or lemon vinaigrette
as a side 3/as a meal 8

CAESAR SALAD
hearts of romaine, house caesar-garlic dressing, croutons, parmesan cheese
anchovies upon request
9

add grilled organically raised CHICKEN BREAST, to either salad
4

CIABATTA
warm from the oven, served with butter or roasted garlic oil & balsamic reduction
2

18% gratuity may be added to parties of 6 or more

Starters

GORGONZOLA GARLIC BREAD

a tavern classic

6

CHEESE PLATE

local artisan cheeses

warm bread, roasted garlic oil, seasonal fruit, fig chutney

11

BACON WRAPPED SCALLOPS

warm spinach salad, shitake mushrooms, roasted shallots

11

ROASTED BEET TIMBALE

house candied walnuts, Great Hill blue cheese, baby arugula

8

P.E.I MUSSELS

garlic, pernod, herbs, leeks, white wine, garlic crostini

9

GRILLED LAMB RACK CHOPS (2)

sugar lacquered lamb "lollipops"

goat cheese, shaved fennel, apple slices

14

Traditional Fare

GRILLED LOCAL BEEF BURGER

grass-fed beef, roasted potato wedges, lettuce, onion, pickle

9

The People's Pint house-made bacon 1.50
cheddar or blue cheese .75

THIN CRUST HOMEMADE PIZZA

house-made marinara & mozzarella 7

arugula, portobella mushrooms, truffle oil 9

prosciutto, figs, Great Hill blue cheese 9

GRILLED PORTABELLA SANDWICH

caramelized onions, roasted roma tomatoes, Chase Hill dutch gold cheese,
arugula, on a warmed ciabatta roll with roasted potato wedges

10

CHICKEN POT PIE

roasted chicken, traditional vegetables, puff pastry crust

10

Sides

roasted potato wedges

whipped potatoes

vegetable of the day

caramelized cabbage

3

ENTREES

HOUSE-MADE LOCAL WINTER SQUASH RAVIOLI
sage brown butter, shaved parmigiano reggiano

14

SAUSAGE STUFFED VERMONT QUAIL
caramelized cabbage, crispy polenta, warm whole grain mustard

18

BLOCK ISLAND FISH STEW
haddock, P.E.I mussels, andouille sausage, tomato fennel broth
with grilled crostini

17

PAN ROASTED ORGANIC STATLER CHICKEN
roasted shallots, whipped potatoes, apple smoked bacon, pan gravy

18

SEARED STEAK AU POIVRE
peppercorn encrusted new york sirloin,
whipped potatoes, vegetable of the day, brandy cream

20

For our guests with food allergies, we will do our best to meet any special requests.
Consuming raw or undercooked food may increase your risk of food-borne illnesses.