

The Gill Tavern

Appetizer

WARM OLIVES 4

marinated in garlic, herbs, citrus

PEI MUSSELS 11

house-made ginger-garlic sausage, white wine, aleppo
with charred bread

SMASHED POTATOES 5

shallot, garlic, parmigiano, aleppo, crème fraîche

CHEESE & CHARCUTERIE 23

capicola, house-made country pâté, Spring Brook Farm Tarentaise,
Bayley Hazen Bleu from Jasper Hill, olives, pickled vegetables,
our beer mustard, jam, spiced nuts, and charred bread

GORGONZOLA BREAD 6

SMOKED CHEDDAR BISCUITS 6

house-churned butter & chili honey

Salad

TAVERN SALAD with sherry vinaigrette 6/11

add bleu cheese +1

CAESAR SALAD 7/12

grana padano and garlic croutons

add boquerones +1.50

WINGATE FARM BABY SPINACH SALAD 11

roasted pears, Bayley Hazen Bleu from Jasper Hill,
pickled red onion, candied nuts

add chicken breast to any salad +6

Before placing your order, please inform your server if you have
celiac disease or other food allergies. Consuming raw or
undercooked food may increase your risk of food-borne illnesses.

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Entrée

VERMONT BONE-IN PORK CHOP 26

warm sweet potato salad, brussels sprouts,
smoked plum purée, braised fennel

TAVERN BURGER 14

from Cold Spring Farm, Gill

Bayley Hazen Bleu, red onion jam, smoked aioli, greens
with roasted potatoes
add house-cured bacon +2.50

SMOKED VERMONT PORK TACOS 16

kimchi, cilantro & lime créma, house-made corn tortillas,
with roasted potatoes and petite salad

THREE SISTERS 17

delicata squash, hominy, black beans, collard greens,
roasted shallots, pepitas

FAROE ISLAND SALMON 23

curried celery root purée, roasted beets, acorn squash,
Italian farro, smoked apple

Flatbread

FALL PIE 14

winter squash, braised leeks, Vermont goat cheese cream,
sage-almond pesto, cranberries

PIG PIE 15

Vermont pork loin, swiss mornay, grain mustard, shaved romaine,
house pickled jalapeño & cucumber, mozzarella, grilled lemon

gluten-free crust +3

The Gill Tavern celebrates the tradition and conviviality of the New England tavern, a place for the community to gather and share food and drink. And in the spirit of "good food makes good company", we also believe the best-tasting food is grown locally, in season, and in ways that are ecologically sound. Whenever possible, we source our ingredients from nearby farmers, artisans and wildcrafters who, like the restaurant, invest their passion in everything they produce.