

The Gill Tavern

Appetizer

WARM OLIVES 4
marinated in garlic, herbs, citrus

MUSSELS 13
ginger-garlic sausage, coconut broth, aleppo
with charred bread

SMASHED POTATOES 5
shallots, garlic, parmigiano, aleppo, crème fraîche

CHEESE & CHARCUTERIE 23
coppa, country paté, Fiddlehead Tomme from Boggy Meadow Farm,
Bayley Hazen Blue from Jasper Hill, olives,
pickled vegetables, our dilly mustard, jam, spiced nuts, charred bread

GORGONZOLA BREAD 6

SMOKED CHEDDAR BISCUITS 6
house-cultured butter & chili honey

Salad

HOUSE SALAD 6/11
Wingate Farm winter greens, shaved parsnips, radish
toasted hazel nuts, citrus vinaigrette.
add Bayley Hazen Blue +3

CAESAR SALAD 9
parmigiano reggiano and garlic croutons
add boquerones +1.50

BABY KALE & QUINOA SALAD 11
miso sage vinaigrette, roasted roots,
crunchy, jammy egg
add chicken 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

SKILLET FRIED CHICKEN 20
pork and beans, greens, house pickles

VERMONT BRISKET OR GULF SHRIMP TACOS 16
cabbage and scallion slaw, roasted chili aioli, queso fresco,
house-made corn tortillas, roasted potatoes, and petit salad

SAVORY OATMEAL 20
steel-cut oats, roasted winter squash, dried apricots,
spiced nuts, beurre noisette

SEARED MAINE SCALLOPS 27
toasted farro, sunchoke pureé, roasted fennel
braised kale, sunchoke chips

TAVERN BURGER 16
Bascom Hollow Farm beef, beet mustard,
pickles, greens, fried shallots & roasted potatoes
add house-cured & smoked bacon +2.50
add Bayley Hazen Blue +3
VT cheddar +1.50

Flatbread

VEGGIE PIE 14
baby kale, roasted winter squash,
fennel, smoked tomato, mozzarella

MEAT PIE 16
house-made lamb sausage, caramelized onion spread, parsley,
pickled red onion, crème fraîche, mozzarella

gluten-free pizza 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.