



## SOUP & SALAD

### Butternut Squash Soup

Maple crème fraiche  
Cup 6. Bowl 9.

### Beets & Blue

Candied pecan, bacon,  
Great Hill blue cheese 14.

### Gibbet Hill Salad

Baby greens, shaved vegetables,  
buttermilk dressing 6./9.

### Apple & Radish Salad

Sumac, fresh herb 12.

### Classic Caesar\*

Shaved pecorino 6./9.

### SALAD ADD-ONS:

Grilled Chicken 8.

Steak Tips\* 20.

Salmon\* 22.

4 Jumbo Shrimp 13.

## ENTREES

### Scottish Organic Salmon\*

Butternut squash, celery root purée,  
bacon fat vinaigrette 26.

### Rosemary Chicken

White corn polenta, kale, salsa verde 25.

### Roasted Cauliflower

Red quinoa, sunflower seeds, tahini, dried fruit 23.

## FROM THE GRILL\*

Served with choice of two farm sides.

Substitute a farm side for a Gibbet Hill or Caesar Salad\* 4.

Add 1.5 for Mushrooms as a farm side

Sirloin Steak Tips 12 oz. 23.

Bone-In Rib Eye 20 oz. 37.

Filet Mignon 6 oz. 28. / 10 oz. 39.

New York Sirloin 12 oz. 32.

Hanger Steak 10 oz. 27.

### STEAK ADD-ONS 2.

Truffle Butter • Blue Cheese Butter • Hot Pepper Butter  
Sautéed Mushrooms BBQ Sauce • Steak Sauce •  
Caramelized Onions • Brookside Farm Egg

2 Jumbo Shrimp 6.5

Roasted Bone Marrow 8.

## FARM SIDES

Smashed Yukon Gold Potato 5.

Mushrooms oyster, portobello, shiitake 9.

Daily Harvest from our Farm ask your server 6.

## DESSERT

Pot de Crème

Salted caramel 9.

Toscanini's Sorbet 6.

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