



APPETIZERS

Chili Crisp Brussels Sprouts

Toasted peanut, radish 12.

Duck Confit

Pepita dukkah, sweet potato purée 16.

SOUP & SALAD

Butternut Squash Soup

Maple crème fraiche 6. / 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.

Braised Short Rib

Mashed potato, roasted asparagus,
braised onions, horseradish 31.

Crispy Potato-Crusted Cod

Sweet corn and bacon chowder 26.

Rosemary Chicken

White corn polenta, kale, salsa verde 25.

Roasted Cauliflower

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

Although our kitchen contains gluten, all of the items on this menu have been carefully prepared by our culinary team to be safe for our gluten-sensitive and Celiac guests.

STEAKS*

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 6.

Mushrooms oyster, portobello, shiitake 9.

Maple Glazed Carrots 8.

Roasted Asparagus 9.

DESSERTS

Pot de Crème

Salted caramel 9.

Apple Crisp

Vanilla ice cream 9.

Please allow 15 minutes for preparation

Toscanini's Sorbet 6.

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