



## APPETIZERS

### P.E.I. Mussels

*Steamed in white wine with garlic, tomatoes and marjoram 9.*

### Roasted Scallops

*Smithfield ham, garlic butter and Meyer lemon relish 12.*

### Red Wine Braised Short Rib

*Celery root-pear puree 12.*

### Sesame-Crusted Tuna

*Pickled ginger and avocado 11.*

## SOUPS & SALADS

### Gibbet Hill Salad

*Mixed greens, shaved fennel, pomegranate vinaigrette and Westfield Farms goat cheese Full 8. Side 4.5*

### Beet Salad

*Vidalia onions, orange mint and goat cheese cream 8.5*

### Salad Add-ons:

*Chicken 6.5*

*Steak Tips 13.*

*Salmon 17.*

*4 Jumbo Grilled Shrimp 13.*

## GLUTEN FREE MENU

We have carefully researched the items on this menu to ensure they are free of gluten. If there are any other allergies or intolerances that are of concern, please share them with your server who can check with our chef for your safe eating.

## ENTREES

### Shepherd's Pie

*Slow cooked Angus beef, lamb, roasted root vegetables and garlic whipped potato 17.*

### Scottish Organic Salmon

*Parsnip puree, pomegranate-glazed onions, rainbow swiss chard and golden raisin chutney 22.*

### Roasted Venison

*Apple-cheddar grits, bitter greens and cherry madeira 29.*

### Roasted Free-Range Chicken Breast

*White and green beans, country ham and pickled green tomatoes 19.*

### Naturally Raised Quebec Pork Tenderloin

*Braised red cabbage, mashed sweet potato and roasted apple 24.*

### Bacon-Wrapped Rainbow Trout

*Lentils, fingerling potatoes and whole grain mustard vinaigrette 23.*

## FARM SIDES

*Maple Glazed Carrots 4.5*

*Garlic Mashed Red Bliss Potatoes 4.5*

*Idaho Baked Potato 2.5*

*Mushrooms shiitake, portobello and oyster 7.5*

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



## STEAKS

*All steaks served with choice of two sides.*

*Substitute a Side Salad for \$2.5*

*Add \$1.5 for choice of Mushrooms*

### USDA Choice Black Angus

**Sirloin Steak Tips** 12 oz. 17.

**New York Sirloin** 12 oz. 26.5

**Filet Mignon** 6 oz. 24.5 / 10 oz. 37.

**Bone-in Rib Eye** 20 oz. 34.

**Porterhouse** 24 oz. 36. / 32 oz. 46.

**Dry-Aged Bone-in Sirloin** 14 oz. 32.

**All Natural Hanger Steak** 10 oz. 19.

### Add-ons:

*2 Jumbo Grilled Shrimp 6.5*

*Béarnaise or Madeira Au Jus 1.5.*

*Sunny Side Egg 1.5*

*Blue Cheese Compound Butter 1.5*

*Caramelized Onions 1.5*

### All of our steaks are prepared to order:

*Rare: Cool, red center*

*Medium-rare: Warm, red center*

*Medium: Warm, pink center*

*Medium-well: Hot center, little to no pink*

*Well done: No color*

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