



GIBBET HILL AT HOME

(978) 448-2900

Meals to bring home and finish for your table.

Orders accepted Tue-Sun 12:00pm-7:00pm

Pick-ups Tue-Sun 2:00pm-8:00pm

Cooking instructions below.

SOUPS & SALADS

Chilled Spring Pea Soup (1 qt)	16.
Tomato Soup (1 qt)	16.
Classic Caesar Salad (serves 4-6) <i>Shaved pecorino, sourdough croutons</i>	22.
Gibbet Hill Salad (serves 4-6) <i>Baby greens, shaved vegetables, buttermilk dressing</i>	22.

PREPARED ENTREES

Entrees come pre-assembled to be finished at home.
To ensure availability, please order before 4pm.
Serves 4-6

Chicken Pot Pie <i>Roasted chicken, Yukon gold potato, carrots, peas</i>	65.
Shepherd's Pie <i>Beef, lamb, roasted root vegetables, smashed potato</i>	75.
Grilled Shrimp Mac & Cheese <i>English peas, buttery bread crumbs</i>	85.
Meatballs & Penne <i>Basil, tomato, parmesan</i>	65.

GROCERY PROTEINS

Meats come packaged individually and uncooked

Marinated

12 oz Sirloin Steak Tips	14.
10 oz Filet	30.
6 oz Filet	20.
6 oz Chicken Breast	7.

Un-marinated

20 oz Bone-In Rib Eye	32.
7 oz Salmon Filet	12.

TABLE SIDES

Potato Salad (1 qt) <i>Celery, scallion, dill</i>	16.
Spring Pea Salad (1 qt) <i>Tahini, pistachio dukkah, radish</i>	17.
Anson Mills Farro (1 qt) <i>Radish, red onion, olive tapenade</i>	18.

ODDS & ENDS

Blue Cheese Butter (4 oz)	4.
Truffle Butter (4 oz)	4.
Steak Sauce (4 oz)	4.
Pickles (8 oz)	6.
Marinated Olives (8 oz)	6.
Caramelized Onions (8 oz)	6.

BAKERY

Cornbread (8"x10")	12.
Focaccia (8"x 10")	14.
Carrot Cake (8"x 10")	35.

GIBBET HILL HARVEST BAG

A week's worth of farm fresh vegetables
for 2-4 people
40.



WINE AND BEER

White Wine	Bottle price
Taltarni Brut Rosé, <i>Australia</i>	\$23.
Veuve Clicquot Yellow Label, <i>Champagne, Fr</i>	\$71.
Santa Margarita Pinot Grigio, <i>Valdadige, It</i>	\$35.
Nitida Sauvignon Blanc, <i>Stellenbosch, S. Afr</i>	\$20.
Queen of the Sierra, <i>Sierra Foothills, CA</i> (chardonnay blend)	\$25.
Adelsheim "Staking Claim" Chardonnay, <i>Chehalem Mts, OR</i>	\$36.
Pascal Biotteau by Mary Taylor Chenin Blanc, <i>Anjou, Fr</i>	\$19.
Justin Rosé, <i>Central Coast, CA</i>	\$23.

Red Wine	
Seven Terraces Pinot Noir, <i>Central Otago, NZ</i>	\$22.
Felino by Paul Hobbs, <i>Mendoza, Arg</i>	\$26.
Silverado Cabernet Sauvignon, <i>Napa Valley, CA</i>	\$49.
Hess "Lion Tamer", <i>Napa Valley, CA</i> (malbec blend)	\$43.
Gascon Malbec, <i>Mendoza, Arg</i>	\$19.
The Pairing, <i>California</i> (cabernet blend)	\$36.
Seven Hills Merlot, <i>Walla Walla Valley, WA</i>	\$38.
La Antigua Crianza, <i>Rioja, Sp</i>	\$23.
Casa de Saima, <i>Barrada, Portugal</i>	\$20.

Beer	
Fiddlehead IPA, <i>16 oz cans</i>	\$18. / 4 pk
The Shed IPA, <i>12 oz btls</i>	\$18. / 6 pk
Castle Island Candlepin Session IPA, <i>16 oz cans</i>	\$18. / 6 pk
Notch Session Pils, <i>12 oz cans</i>	\$36. / 12 pk
Allagash White, <i>12 oz btls</i>	\$16. / 4 pk
Night Shift Whirlpool, <i>16 oz cans</i>	\$18. / 4 pk
Spencer Trappist Ale, <i>12 oz btls</i>	\$18. / 4 pk
Left Hand Milk Stout, <i>12 oz btls</i>	\$18. / 6 pk
Rising Tide Ishmael Copper Ale, <i>16 oz cans</i>	\$18. / 4 pk
Downeast Original Blend Cider, <i>12 oz cans</i>	\$12. / 4 pk

HEATING INSTRUCTIONS FOR GIBBET AT HOME OFFERINGS

Soup.	Pour in saucepan and heat over low/medium heat until hot.
Chicken Pot Pie.	400 degree oven. Remove cover from take out container. Heat approximately 45 minutes or until crust is golden brown and filling is heated through.
Shepherd's Pie.	400 degree oven. Remove cover from take out container. Heat 30 minutes until heated through.
Shrimp Mac & Cheese.	400 degree oven. Bake covered for 30 minutes or until heated through.
Meatballs & Penne.	400 degree oven. Bake covered for 30 minutes or until heated through

Entrée heating times are approximate and may vary depending on the oven. All items should be reheated to an internal temperature of 160 degrees.