

GUILD

T A V E R N

APPETIZERS & SALADS

TUNA TARTARE 12.95

cucumber, potato crisps

SHRIMP COCKTAIL 10.95

house cocktail sauce, lemon

ROCK CRAB DIP 13.95

seeded crostini

WOOD GRILLED ASPARAGUS 10.95

sauce gribiche, radish, lemon

SPINACH & ARTICHOKE DIP 9.95

seeded crostini

PITCHFORK FARM BEETS 10.95

lemon crème fraîche, pea shoots, sunflower seeds

POUTINE 14.95

hand cut fries, cheddar curds, herb gravy

STEAK TARTARE 14.95

rösti, fried capers

SMOKED CHICKEN WINGS

bourbon BBQ, blue cheese dressing
HALF 8.95 • WHOLE 15.95

ONION RINGS 7.95

horseradish sauce

HOUSE SALAD

roasted roots, spiced pumpkin seeds, sherry vinaigrette

SMALL 8.95 • LARGE 14.95

CAESAR SALAD

romaine, croutons, lemon, grana padano

SMALL 8.95 • LARGE 14.95

SPRING SALAD

pea shoots, sunflower seeds, asparagus, radishes, preserved lemon vinaigrette

SMALL 8.95 • LARGE 14.95

DINNER SALADS

CHOICE OF LARGE SALAD WITH SELECTION FROM BELOW:

VERMONT SIRLOIN STEAK 24.95

WOOD-GRILLED SHRIMP 23.95

CAST IRON SALMON 21.95

ADAMS FARM CHICKEN BREAST 19.95

ENTRÉES

STEAK FRITES 24.95

tarragon aioli, charred onion, fries

CAST IRON SALMON 24.95

spring dug parsnips, asparagus, pea shoot vinaigrette

RICOTTA GNOCCHI 18.95

talleggio cream, roasted mushrooms, crispy kale

HERB CRUSTED COD 28.95

preserved lemon crème fraîche, crispy fingerlings, spring vegetable salad

ROTISSERIE

CHICKEN LEG 21.95

lacinato kale, Grafton cheddar grits, herb jus

DRY RUBBED

PORK LOIN 24.95

potato rösti, roasted vegetables, cider jus

WOOD GRILLED

TENDERLOIN TIPS 26.95

whipped potatoes, asparagus, roasted mushroom demi glace

STEAK & SHRIMP 28.95

whipped potatoes, béarnaise, roasted vegetables

SHRIMP & GRITS 24.95

cheddar grits, braised greens, calabrese chili vinaigrette

*VEGAN ENTRÉE AVAILABLE UPON REQUEST

BURGERS & SANDWICHES

HOUSE 15.95

LaPlatte beef, charred onion, cheddar

VEGGIE 15.95

lentil & mushroom patty, herb yogurt, cheddar, pickled onion

BLUE CHEESE 18.95

LaPlatte beef, roasted mushrooms, Bayley Hazen Blue cheese

STEAKHOUSE 18.95

LaPlatte beef, raclette, béarnaise, grilled onion, mushrooms

BLACKENED CHICKEN 16.95

Adams Farm chicken breast, cheddar, red onion jam, herb aioli

EXTRAS • BACON .95 • GF BUN .95 • MUSHROOMS 1.95 • PICKLED RED ONION .95 • CHARRED ONION .95 • ONION RING .95 • RED ONION JAM .95

WOOD GRILLED STEAKS

Naturally raised beef. Aged, hand cut, and hardwood grilled to your liking. Served with choice of side dish or salad.

NEW YORK STRIP 47.95 (12 oz.)

RIBEYE 48.95 (14 oz.)

FILET MIGNON 42.95 (6 oz.) • 48.95 (9 oz.)

ACCOUTREMENTS

BÉARNAISE 3

BLUE CHEESE BUTTER 2

CHIMICHURRI 2

HORSERADISH CRÈME FRAÎCHE 3

DEMI-GLACE 3

SHERRY MUSHROOMS 4

AU POIVRE 6

CRAB GRATINÉE 6

PRIME SIRLOIN STEAK FOR TWO • 79.95 (22 oz.)

CARVED TABLE-SIDE AND SERVED WITH CHOICE OF HOUSE, CAESAR, OR SPRING SALAD, TWO SIDES, AND SAUCES

SIDES

HAND CUT FRIES 5.95

WHIPPED POTATOES 6.95

DRESSED GREENS 6.95

BRAISED GREENS 7.95

CRUSHED FINGERLINGS 7.95

ONION RINGS 7.95

ROASTED VEGETABLES 7.95

CHEDDAR GRITS 6.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% service charge may be added to parties of 12 or more.