

# 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

### PITCHFORK FARM

#### BEETS 8.95

black pepper yogurt, candied walnuts, pea shoots, fig vinegar

### SPINACH & ARTICHOKE DIP 9.95

seeded crostini

### POUTINE 14.95

hand cut fries, cheddar curds, herb gravy

### STEAK TARTARE 14.95

rösti, fried capers

### DRY RUBBED 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

### SUMMER SALAD

Hakurei turnips, toasted almonds, pac choi, miso garlic 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

grilled sweet corn, heirloom cherry tomatoes, hakurei turnip puree, arugula, fennel salad

### ROASTED VEGETABLE

#### QUINOA 18.95

black pepper-herb yogurt, roasted mushrooms, pickled red onion, toasted almonds, miso vinaigrette

### WOOD GRILLED

#### TENDERLOIN TIPS 28.95

whipped potatoes, grilled zucchini, roasted mushroom demi glace

### STEAK & SHRIMP 28.95

whipped potatoes, béarnaise, roasted vegetables

### SPICE RUBBED

#### SHRIMP 24.95

crispy fingerlings, cherry tomatoes, arugula, calabrese chili vinaigrette

### HOUSE SMOKED BBQ

cheddar grits, braised greens, bourbon BBQ sauce

SPIT ROASTED CHICKEN LEG 21.95

DRY RUBBED BRISKET 25.95

SLOW SMOKED PORK 23.95

BBQ SAMPLER FOR TWO 49.95

\* VEGAN ENTRÉE AVAILABLE UPON REQUEST

## BURGERS & SANDWICHES

### HOUSE 15.95

LaPlatte beef, charred onion, cheddar

### BLACK BEAN 15.95

VT Bean Crafters black bean burger 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

## 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.*

**PRIME SIRLOIN STEAK FOR TWO • 79.95 (22 oz.)**  
CARVED TABLE-SIDE AND SERVED WITH CHOICE OF HOUSE, CAESAR, OR SUMMER SALAD, TWO SIDES, AND SAUCES