

GUILD

TAVERN

GARDEN & PANTRY

STARTERS

MARKET SALAD 11

greens, carrots, shaved radish, pepitas, cherry tomatoes, croutons; choice of sherry vinaigrette or blue cheese dressing

WOOD GRILLED ASPARAGUS 13

farm egg, bearnaise sauce, toasted almonds

FARMER'S PLATE 16

Maplebrook Farm burrata, roasted veggies with olive oil & sea salt, red pepper hummus, grilled bread

ENTRÉES

ORECCHIETTE PASTA 20

cannellini beans, tomatoes, kale, Maplebrook Farm mozzarella, herbed breadcrumb

CAST IRON QUINOA CAKES 22

arugula-fennel salad, cherry tomatoes, roasted baby carrots, herbed crème fraîche

MEATS

STARTERS

STEAK TARTARE 17

potato rösti, fried capers

CHICKEN WINGS 15

bayley hazen blue cheese dressing

BEEF BRESAOLA 16

olive oil, lemon, arugula, shaved pecorino romano

ENTRÉES

SPIT ROASTED DRY-RUBBED ADAMS FARM CHICKEN 26

roasted baby potatoes, bacon, braised greens

SMOKED VERMONT PORK LOIN 32

braised cabbage, smoky apple butter, baby carrots, crispy onion ring

WOOD GRILLED PRIME SIRLOIN STEAK 42 (10oz)

buttermilk whipped potatoes, asparagus, béarnaise sauce

WOOD GRILLED RIBEYE STEAK 58 (14oz)

buttermilk whipped potatoes, asparagus, béarnaise sauce

Note: we do not recommend steaks cooked past "medium" temperature.



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

FISH & SHELLFISH

STARTERS

EAST COAST OYSTERS 19

half dozen, house mignonette & cocktail sauce

AHI TUNA TARTARE 16

black garlic aioli, potato crisps, chili oil

GRILLED OCTOPUS 16

chickpeas, roasted cipollini onions, calabrese pepper chimichurri

ENTRÉES

BROILED DAYBOAT COD 32

roasted baby potatoes, fennel, crispy bacon, whole grain mustard cream, garlic-parsley breadcrumb

WOOD GRILLED JUMBO SHRIMP 28

roasted pepper agrodolce, arugula & cherry tomato salad, toasted almonds, saffron aioli

CAST IRON SEARED SALMON 29

roasted fennel & cipollini onions, braised greens, dill crème fraîche

SIDES

GRILLED ASPARAGUS 7**ROASTED POTATOES 7****HAND CUT FRIES 7****CRISPY ONION RINGS 8****BRAISED GREENS 7****BUTTERMILK WHIPPED POTATOES 7**

TAVERN CLASSICS

LAPLATTE RIVER ANGUS FARM BEEF BURGER 18

pickled red onion, arugula, cheddar, bacon, tarragon aioli

STEAK FRITES 27 (6oz) / 38 (10oz)

wood grilled sirloin, hand cut fries, tarragon aioli

WOOD GRILLED SURF & TURF 36

laplatte petite sirloin & jumbo shrimp, whipped potatoes, asparagus, béarnaise sauce

ENTRÉE SALADS

LARGE MARKET SALAD TOPPED WITH:

ADAMS FARM CHICKEN BREAST	25
JUMBO SHRIMP	28
PETITE SIRLOIN STEAK	28
ATLANTIC SALMON	28
CRISPY QUINOA CAKES	22