

GUILD

T A V E R N

GARDEN & PANTRY

STARTERS

HOUSE SALADS 11

caesar - or - market salad with choice of dressing

FARMER'S PLATE 16

Maplebrook Farm burrata, roasted veggies with olive oil & sea salt, sweet potato hummus, grilled bread

PITCHFORK FARM BEETS 14

Does' Leap feta, endive, walnuts, balsamic vinegar

ENTRÉES

GARGANELLI PASTA WITH MUSHROOMS 24

herb cream, lacinato kale, pecorino romano

ROASTED STUFFED SQUASH 23

farro, braised greens, sage crème fraîche, crispy roots

MEATS

STARTERS

STEAK TARTARE 17

potato rösti, fried capers

SMOKED CHICKEN WINGS 15

maple chili glaze, Bayley Hazen blue cheese, scallions

PLOUGHMEN'S PLATE 18

salami, Cabot cheddar, CVC triple cream, cranberry chutney, grilled bread

ENTRÉES

DRY RUBBED ADAMS FARM CHICKEN 28

cheddar grits, braised greens, chicken jus

SPICED HUDSON VALLEY DUCK BREAST 36

glazed endive, roasted carrots, cranberry demi-glace

WOOD GRILLED PRIME SIRLOIN STEAK 42 (10oz)

whipped potatoes, broccolini, bearnaise sauce

WOOD GRILLED RIBEYE STEAK 60 (14oz)

whipped potatoes, broccolini, bearnaise 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 CRUDO 16

Blue House shitake mushroom conserva, black garlic vinaigrette

CAST IRON SEARED CRAB CAKE 16

shaved fennel & carrot salad, Creole beurre blanc

ENTRÉES

BROILED DAYBOAT COD 32

fingerling potatoes, braised fennel, crispy bacon, mustard-fennel cream, garlic-parsley breadcrumb

WOOD GRILLED JUMBO SHRIMP 28

roasted pepper agrodolce, market salad, toasted almonds, saffron aioli

ATLANTIC SALMON 28

local carrots three ways, cipolini onions, lemon beurre noisette

SIDES

BROCCOLINI 7

CHEDDAR GRITS 7

HAND CUT FRIES 7

WHIPPED POTATOES 7

BRAISED GREENS 7

CRISPY ONION RINGS 8

SMOKED GOUDA MAC N CHEESE 9

TAVERN CLASSICS

LAPLATTE RIVER ANGUS FARM BEEF BURGER 19

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 38

petite sirloin & shrimp, whipped potatoes, broccolini, bearnaise sauce

ENTRÉE SALADS

LARGE CAESAR - OR - MARKET SALAD TOPPED WITH:

ADAMS FARM CHICKEN BREAST 25

JUMBO SHRIMP 28

PETITE SIRLOIN STEAK 28

ATLANTIC SALMON 28