GUILD
TAVERN

STARTERS

PARKER HOUSE ROLLS 8
fresh baked daily, available while they last
served with whipped honey butter

GARDEN & PANTRY

CAESAR SALAD 14
Caesar dressing, anchovies, parmesan, croutons

MARKET SALAD 14
greens, carrots, beets, apples,
candied walnuts, sherry vinaigrette

from the wood fired grill:
chicken breast $10 | jumbo shrimp $18
steak tips $20 | salmon filet $18

MUSHROOM TOAST 18
grilled Red Hen bread, preserved mushrooms, shallot jam,
aleppo pepper & herbs, sunny side up egg

FARMER'S PLATE 22
roasted squash, beets, carrots,
& brussels sprouts, shaved radishes,
hummus, Does' Leap feta, grilled Red Hen bread

FISH & SHELLFISH

EAST COAST OYSTERS 22|SIX 40|DOZEN
mignonette, cocktail sauce

PRINCE EDWARD ISLAND MUSSELS 18|APPETIZER 28|ENTREE
saffron cream, roasted squash, kale,
grilled Red Hen bread

SOUTHERN SHRIMP COCKTAIL 16
pickled shrimp, chow chow relish, cocktail sauce

MEATS

LAPLATTE FARM STEAK TARTARE 22
potato rösti, dijon aioli, crispy shallots, horseradish

BBQ DRY RUBBED CHICKEN WINGS 18
buttermilk ranch

TAVERN CLASSICS

CRISPY ONION RINGS 12
horseradish aioli

SMOKED GOUDA MAC N CHEESE 14
herb breadcrumb

LAPLATTE FARM BEEF BURGER 24
smoked bacon, Cabot cheddar, pickled red onion,
arugula, tarragon aioli

STEAKHOUSE BURGER 26
smoked bacon, mushrooms, arugula,
Cabot Swiss, house steak sauce

GRILLED CHICKEN SANDWICH 24
Cabot cheddar, shallot jam, tarragon aioli, arugula

SIRLOIN STEAK TIPS AU POIVRE 38
peppercorn cream sauce, roasted mushrooms,
whipped potatoes

ENTRÉES

GARDEN & PANTRY

GARGANELLE PASTA 28
roasted squash, toasted walnuts,
brown butter cream, golden raisins, sage

FISH & SHELLFISH

WOOD GRILLED SHRIMP 34
creamed saffron couscous, roasted brussels sprouts,
shaved fennel-apple salad

GRILLED ATLANTIC SALMON 34
white beans, pearl onions, kale,
stewed tomatoes, rosemary breadcrumb

BROILED NEW ENGLAND COD 34
fennel cream, potatoes,
caramelized fennel, herb breadcrumb

MEATS

ADAMS FARM CHICKEN 'COQ AU VIN' 36
roasted mushrooms & carrots, smoked bacon,
whipped potatoes, red wine jus

SURF & TURF DUO 54
grilled sirloin & jumbo shrimp, whipped potatoes,
green beans, béarnaise sauce

WOOD GRILLED STEAKS
Certified USDA Prime cuts wood grilled to order and rested before plating. Please consider ordering an appetizer or salad to share as a first course. We do not recommend steaks cooked past "medium" temperature.

PETITE SIRLOIN STEAK 44 (6OZ)
SIRLOIN STEAK 60 (10OZ)
RIBEYE STEAK 82 (14OZ)
steak house style; whipped potatoes,
green beans, béarnaise sauce
-or-
steak frites style; hand cut fries,
tarragon aioli, grilled onions

STEAK DINNER FOR TWO

CHEF'S STEAK DINNER FOR TWO $MP
choice of market salad - or - caesar salad to start
wood grilled steak to share with béarnaise,
grilled onions, choice of two sides
ask your server for tonight's offering

SIDES 8 EACH

HAND CUT FRIES
WHIPPED POTATOES
SHERRY BRAISED KALE
ROASTED BRUSSELS SPROUTS
GREEN BEANS WITH GARLIC CONFIT

THE FARM HOUSE GROUP
FARM TO TABLE DINING & EVENTS

Scan here to view our Allergen Statement.

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