

GUILD

TAVERN

STARTERS

GARDEN & PANTRY

CAESAR SALAD 14

Caesar dressing, anchovies, parmesan, croutons

MARKET SALAD 14

greens, roasted Pitchfork Farm carrots & beets, roasted squash, shaved fennel, pepitas

MUSHROOM TOAST 18

grilled Red Hen bread, shallot jam, roasted mushrooms, sunny side up egg

FARMER’S PLATE 20

Pitchfork Farm carrots & beets, roasted squash, Does’ Leap feta, hummus, grilled Red Hen bread

FISH & SHELLFISH

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

STEAMED P.E.I. MUSSELS 18 | **APPETIZER 28** | **ENTREE**
white wine, kale, fingerling potatoes, garlic-herb butter, grilled Red Hen bread

SALMON TARTARE 18

garlic & olive oil ‘pan frito’, lemon aioli, capers, pickled red onion purée

MEATS

LAPLATTE FARM STEAK TARTARE 20
potato rösti, dijon aioli, crispy shallots, horseradish

DRY RUBBED CHICKEN WINGS 18
buttermilk vinaigrette

ENTRÉE SALADS

LARGE CAESAR - OR - MARKET SALAD TOPPED WITH:

ADAMS FARM CHICKEN BREAST	28
JUMBO SHRIMP	28
PETITE SIRLOIN STEAK	38
ATLANTIC SALMON	32

SIDES 8 EACH

HAND CUT FRIES

WHIPPED POTATOES

SHERRY BRAISED KALE

SMOKED CHEDDAR GRITS

GREEN BEANS WITH TOASTED ALMONDS

ROASTED ROOTS & WHITE BEAN SUCCOTASH

ENTRÉES

GARDEN & PANTRY

ORECCHIETTE PASTA 28
tarragon cream, roasted mushrooms, sautéed kale, parmesan

FISH & SHELLFISH

BROILED NEW ENGLAND COD 32
fennel cream, new potatoes, caramelized fennel, herb breadcrumb

WOOD GRILLED SHRIMP 30
farrotto, arugula, shaved fennel, lemon-thyme vinaigrette, toasted almonds

GRILLED ATLANTIC SALMON 32
winter roots & white bean succotash, braised kale, cider gastrique

MEATS

BBQ BRAISED ADAMS FARM CHICKEN 32
smoked cheddar grits, braised greens, BBQ jus

SIRLOIN STEAK FRITES 44 (60z) | **56** (100z)
hand cut fries, tarragon aioli, winter greens salad

SURF & TURF DUO 48 (60z) | **65** (100z)
grilled sirloin & shrimp, whipped potatoes, green beans, béarnaise sauce

WOOD GRILLED STEAKS
whipped potatoes, green beans, béarnaise sauce
SIRLOIN 58 (100z) **RIBEYE 76** (140z)

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

TAVERN CLASSICS

CRISPY ONION RINGS 12
horseradish aioli

SMOKED GOUDA MAC N CHEESE 14
herb breadcrumb

LAPLATTE FARM BEEF BURGER 20
Pine St. Brine pickled red onion, arugula, tarragon aioli
add bacon +1 | add cheddar +1

STEAKHOUSE BURGER 25
North Country Smokehouse bacon, mushrooms, crispy onions, arugula, Swiss cheese, steak sauce

GRILLED CHICKEN SANDWICH 22
cheddar, shallot jam, tarragon aioli, arugula

SIRLOIN STEAK TIPS AU POIVRE 36
peppercorn cream sauce, roasted mushrooms; choice of side dish



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.