

GUILD

TAVERN

STARTERS

BAKED FRESH DAILY

PARKER HOUSE ROLLS 8

whipped honey butter

GARDEN & PANTRY

CAESAR SALAD 14

Caesar dressing, anchovies, parmesan, croutons

May we suggest adding from the grill

Adams Farm chicken \$12 | shrimp \$14 | steak tips \$20

MARKET SALAD 14

Pitchfork Farm greens, roasted carrots & asparagus, radish, sunflower seeds, lemon vinaigrette

May we suggest adding from the grill

Adams Farm chicken \$12 | shrimp \$14 | steak tips \$20

JERICHO SETTLERS FARM TOMATOES 18

Does' Leap feta, basil citronette, toasted panko, sea salt

FARMER'S PLATE 20

roasted & raw Jericho Settlers Farm zucchini, hummus, radishes & roasted carrots from Pitchfork Farm, sunflower seeds, Does' Leap feta, 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

smoked tomato broth, white beans, tarragon, grilled Red Hen bread

SALMON TARTARE 18

saffron aioli, capers, herb salad, crunchy sourdough

MEATS

LAPLATTE FARM STEAK TARTARE 20

potato rösti, dijon aioli, crispy shallots, horseradish

BBQ DRY RUBBED CHICKEN WINGS 18

buttermilk ranch

SIDES 8 EACH

HAND CUT FRIES

WHIPPED POTATOES

SHERRY BRAISED KALE

GRILLED ASPARAGUS WITH LEMON

& SPICED ALMONDS

ENTRÉES

GARDEN & PANTRY

GARGANELLE PASTA 28

Pitchfork Farm arugula pesto, roasted asparagus, Jericho Settlers Farm tomatoes, parmesan, sunflower seeds

FISH & SHELLFISH

WOOD GRILLED SHRIMP 32

couscous tabouleh, almond dukkah, arugula & herb salad, grilled lemon

GRILLED ATLANTIC SALMON 34

smoked brodetto, fingerling potatoes, Jericho Settlers Farm zucchini, olives, herb pistou

BROILED NEW ENGLAND COD 34

fennel cream, potatoes, caramelized fennel, herb breadcrumb

MEATS

BRAISED ADAMS FARM CHICKEN 32

white bean & Jericho Settlers Farm zucchini succotash, mint, lemon tarragon pan jus

SIRLOIN STEAK FRITES 44 (6OZ) | 58 (10OZ)

hand cut fries, tarragon aioli, grilled maple onions, chimichurri

SURF & TURF DUO 48

grilled sirloin & shrimp, whipped potatoes, grilled asparagus, béarnaise sauce, chimichurri

WOOD GRILLED STEAKS

whipped potatoes, grilled asparagus, béarnaise sauce, chimichurri

SIRLOIN 58 (10OZ) | RIBEYE 78 (14OZ)

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 26

North Country Smokehouse bacon, mushrooms, maple onions, arugula, Swiss cheese, house steak sauce

GRILLED CHICKEN SANDWICH 24

cheddar, shallot jam, tarragon aioli, arugula

SIRLOIN STEAK TIPS AU POIVRE 38

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.