

GUILD

TAVERN

GARDEN & PANTRY

STARTERS

MARKET SALAD 11

greens, carrots, radishes, turnips, pepitas, croutons; choice of sherry vinaigrette or blue cheese dressing

PITCHFORK FARM BEETS 14

Does' Leap feta, walnuts, fig balsamic, crispy root veggie chips

FARMER'S PLATE 16

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

ENTRÉES

GARGANELLI PASTA WITH MUSHROOMS 24

herb cream, lacinato kale, pecorino Romano, Maplebrook Farm burrata

ROASTED STUFFED SQUASH 23

farro, braised greens, sage crème fraîche, crispy parsnips

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

red wine garlic salami, Cabot Clothbound cheddar, Champlain Valley Creamery Triple Cream, cranberry chutney, whole grain mustard, grilled bread

ENTRÉES

BRAISED ADAMS FARM CHICKEN 28

polenta, Blue House mushrooms, chicken jus

SPICED HUDSON VALLEY DUCK BREAST 36

cranberry demi-glace, baby carrots, fingerling potatoes

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 TARTARE 16

preserved lemon aioli, crispy wontons, chili oil

GRILLED OCTOPUS 17

sweet potato hummus, roasted cipollini onions, calabrese pepper chimichurri

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, preserved lemon aioli

ATLANTIC SALMON 30

farro, roasted cipollini onions, carrot puree, preserved lemon brown butter

SIDES

BROCCOLINI 7

ROASTED POTATOES 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

WHITE BEAN VEGGIE BURGER 18

sweet potato hummus, arugula, pickled onion

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

wood grilled sirloin, hand cut fries, tarragon aioli

WOOD GRILLED SURF & TURF 38

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

ENTRÉE SALADS

LARGE MARKET SALAD TOPPED WITH:

ADAMS FARM CHICKEN BREAST 25

JUMBO SHRIMP 28

PETITE SIRLOIN STEAK 28

ATLANTIC SALMON 28