

GUILD

T A V E R N

STARTERS

GARDEN & PANTRY

HOUSE SALADS 12
caesar - or - market salad

MUSHROOM TOAST 16
grilled bread, shallot jam, roasted mushrooms,
sunny side up egg

**JERICHO SETTLERS FARM
TOMATO SALAD 18**
Maplebrook Farm mozzarella, arugula, cucumber,
lemon-basil vinaigrette, grilled bread

FARMER'S PLATE 20
grilled asparagus & baby carrots, grilled zucchini,
edamame hummus, Maplebrook Farm mozzarella,
grilled bread

FISH & SHELLFISH

EAST COAST OYSTERS 38
dozen oysters, mignonette, cocktail sauce

AHI TUNA CRUDO 18
Castelvetrano olive purée, green peppercorn vinaigrette,
jammy egg, haricot verts, crispy potato chips

STEAMED P.E.I. MUSSELS 20
dijon cream, kale, bacon, fennel, garlic, white wine,
grilled bread

MEATS

LAPLATTE FARM STEAK TARTARE 18
potato rösti, dijon aioli, crispy shallots, horseradish

SMOKED CHICKEN WINGS 17
spiced harissa-honey sauce, buttermilk ranch

SIDES

HAND CUT FRIES 7

WHIPPED POTATOES 7

CRISPY ONION RINGS 10

SMOKED GOUDA MAC N CHEESE 10

SHERRY BRAISED KALE 8

GRILLED ASPARAGUS 8

ENTRÉE SALADS

LARGE CAESAR - OR - MARKET SALAD TOPPED WITH:

ADAMS FARM CHICKEN BREAST 28

JUMBO SHRIMP 28

PETITE SIRLOIN STEAK 38 (8oz)

ATLANTIC SALMON 30

ENTREES

GARDEN & PANTRY

GARGANELLI PASTA 28
summer succotash, lemon-herb cream, crispy shallots,
toasted breadcrumbs, parmesan

FISH & SHELLFISH

WOOD GRILLED JUMBO SHRIMP 30
market salad, lemon-basil aioli, fennel agrodolce,
toasted almonds

ATLANTIC SALMON 32
roasted corn purée, haricot verts, lemon beurre blanc,
crispy leeks

BROILED DAYBOAT COD 34
summer veggie succotash, charred leek salsa verde,
herbed breadcrumbs

MEATS

ADAMS FARM CHICKEN 32
orzo & kale risotto, shaved zucchini, fines herbs, pan sauce

STEAK FRITES 42
sirloin steak, handcut fries, tarragon aioli, steakhouse tomato

SURF & TURF 48
petite sirloin & grilled shrimp, whipped potatoes,
grilled asparagus, bearnaise sauce

WOOD GRILLED STEAKS
whipped potatoes, grilled asparagus, bearnaise sauce

SIRLOIN 54 (10OZ) | RIBEYE 76 (14OZ)

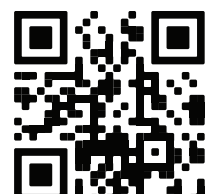
Note: We do not recommend any steak be cooked past "medium"

TAVERN CLASSICS

LAPLATTE FARM BEEF BURGER 20
pickled red onion, arugula, cheddar, bacon,
tarragon aioli

STEAKHOUSE BURGER 24
mushrooms, blue cheese, bacon, crispy onions,
arugula, steak sauce

GRILLED CHICKEN SANDWICH 20
arugula-almond pesto, marinated tomato,
Maplebrook Farm mozzarella



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.