

GUILD

TAVERN

GARDEN & PANTRY

STARTERS

MARKET SALAD 11

greens, carrots, shaved radish, pepitas, cherry tomatoes, croutons; choice of sherry vinaigrette or blue cheese dressing

HEIRLOOM TOMATOES 14

Does' Leap feta, basil, balsamic, sea salt, focaccia

FARMER'S PLATE 16

Maplebrook Farm burrata, roasted veggies with olive oil & sea salt, sun-dried tomato hummus, grilled bread

ENTRÉES

BUCATINI WITH SUMMER VEGETABLES 21

tomato, sweet corn, zucchini, basil, pea puree, shaved Pecorino

GRILLED ZUCCHINI 22

summer vegetable succotash, charred vegetable romesco, fresh picked herbs

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, fennel agrodolce, grilled bread

ENTRÉES

SPIT ROASTED DRY-RUBBED ADAMS FARM CHICKEN 26

roasted baby potatoes, bacon, braised greens

SMOKED VERMONT PORK LOIN 32

braised cabbage, smoky apple butter, baby carrots, crispy onion ring

WOOD GRILLED PRIME SIRLOIN STEAK 42 (10oz)

whipped potatoes, broccolini, bearnaise sauce

WOOD GRILLED RIBEYE STEAK 58 (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 16

sundried tomato hummus, roasted cipollini onions, calabrese pepper chimichurri

ENTRÉES

CAST IRON SEARED MAHI MAHI 29

summer veggie quinoa, Jericho Settlers Farm pac choi, saffron beurre blanc

WOOD GRILLED JUMBO SHRIMP 28

roasted pepper agrodolce, arugula & cherry tomato salad, toasted almonds, preserved lemon aioli

ATLANTIC SALMON 29

roasted tomato & cipollini onions, braised greens, dill creme fraiche

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 18

pickled red onion, arugula, cheddar, bacon, tarragon aioli

WHITE BEAN VEGGIE BURGER 18

sun-dried tomato hummus, arugula, pickled onion

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

wood grilled sirloin, hand cut fries, tarragon aioli

WOOD GRILLED SURF & TURF 36

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
GRILLED ZUCCHINI	22