

GUILD TAVERN COCKTAILS

MOSCOW MULE (1946) 10

VODKA, LIME, SUGAR, GINGER BEER
...SPICED, QUENCHING, EASY

OLD FASHIONED WHISKEY COCKTAIL (1888) 10

RYE, SUGAR, BITTERS, ORANGE BITTERS
...BOLD, BOOZY, CLASSIC

GODDESS OF THE UNDERWORLD (HOUSE) 11

TEQUILA, POMEGRANATE SHRUB, LIME, GINGER BEER
...TANGY, REFRESHING, ENJOYABLE

STEEL MILL (HOUSE CLASSIC) 12

RYE, FALERNUM, BLACKSTRAP RUM, CYNAR, BITTERS
...BOOZY, RICH, SOPHISTICATED

OLDE CHECKERED HOUSE (HOUSE) 11

BOURBON, LUXARDO AMARO ABANO, HONEY, LEMON,
ORANGE BITTERS, LAVENDER
...SMOOTH, FLORAL, SATISFYING

GUILDED GOOSE 12

GOSLING'S BLACK SEAL RUM, ANCHO REYES,
BARREL AGED CHERRY BITTERS, MAPLE SIMPLE SYRUP,
LAGAVULIN RINSE
... UNIQUE, COMPLEX, ELEGANT

DRAUGHT

14TH STAR BREWING 'DIVE BOMB' 3.75 / 7.5

HAZY PALE ALE (13OZ 5.2%)

SHACKSBURY 'VERMONTER' 3.75 / 7

CIDER AGED IN GIN BARRELS (13OZ. 6.9%), VT

FIDDLEHEAD IPA 3.25 / 6

AMERICAN IPA (16OZ. 6.2%), VT

VON TRAPP 'HELLES' 2.75 / 5.5

LAGER (16OZ. 5.7%), VT

LAWSON'S FINEST 'FAYSTON MAPLE' 4.5 / 9

IMPERIAL STOUT (10OZ. 10.1%)

QUEEN CITY 'YORKSHIRE PORTER' 3.5 / 6.5

ENGLISH DARK ALE (16OZ. 5.8%), VT

LAWSON'S FINEST 'SIP OF SUNSHINE'

3.5 / 6.5 IPA (13OZ 8%) VT

RUTLAND BEER WORKS 'RUTLAND RED' 3.75 / 7.5

AMERICAN AMBER ALE (16OZ 5%) VT

BOTTLED SELECTIONS

LAWSON'S FINEST 'LITTLE SIP' 7.5

INDIA PALE ALE (16 FL OZ, 6.2%), VERMONT

CITIZEN CIDER 'UNIFIED PRESS' 7.5

SEMI-DRY CIDER (16 FL OZ, 5.2%), VERMONT

BUDWEISER / BUD LIGHT 4

AMERICAN LAGER (12OZ. 5%/4.2%), MISSOURI

STELLA ARTOIS 5

PALE LAGER (12OZ. 5%), NETHERLANDS

ALCHEMIST 'FOCAL BANGER' 7.5

AMERICAN IPA (16OZ. 7%), VERMONT

ALCHEMIST 'HEADY TOPPER' 7.5

AMERICAN DOUBLE IPA (16OZ. 8%), VERMONT

LINDEMANS FRAMBOISE 9

RASPBERRY LAMBIC (8.45OZ. 2.5%), BELGIUM

CLAUSTHALER (NA) 3

HOUSE WINES BY THE GLASS

GLASS / HALF LITER / FULL LITER

GRENACHE BLANC BLEND 7 / 19 / 36

CÔTÉ MAS 'BLANC' (FR)

GRENACHE BLEND 7 / 19 / 36

CÔTÉ MAS 'ROUGE' (FR)

WHITE

GLASS / HALF LITER / BOTTLE

CAVA CASTELLER 10
(SPAIN)

PINOT GRIGIO 9 / 26 / 34
VIGNETI DEL SOLE (ITALY)

SAUVIGNON BLANC 9 / 22 / 34
CHATEAU LA FREYNELLE (FRANCE)

CHARDONNAY 11 / 32 / 42
LA CREMA (CA)

ALBARIÑO 10 / 29 / 38
COLUMNNA (SPAIN)

RED

GLASS / HALF LITER / BOTTLE

SYRAH / GRENACHE 10 / 29 / 38
ERMITAGE DU PIC SAINT LOUP (LANGUEDOC, FR)

PINOT NOIR 11 / 32 / 42
BACCHUS (PASO ROBLES)

MALBEC 11 / 32 / 42
VISTA FLORES (ARGENTINA)

CABERNET SAUVIGNON 14 / 40 / 56
FABLEIST (PASO ROBLES, CA)

CÔTES DU RHÔNE 8 / 22 / 43
BROTTE 'ESPRIT BARVILLE' (FR)
GRENACHE & SYRAH BLEND

NON-ALCOHOLIC

HOUSE MADE 3

LEMONADE / ICED TEA / SHIRLEY TEMPLE

ESPRESSO 3

REGULAR / DECAFFEINATED

VERMONT ARTISAN HOT TEAS 2.5

CHAMOMILE / PEPPERMINT / EARL GREY
CLOUD MIST GREEN / ASSAM

BOTTLED WATER 5

SARATOGA SPRING SPARKLING WATER

BOYLAN SODAS 3

ROOT BEER / GINGER ALE / CANE COLA
CREAMY RED BIRCH BEER

IMPORTANT STATEMENT: AN INHERENT RISK OF EXPOSURE TO COVID-19 EXISTS IN ANY PUBLIC PLACE WHERE PEOPLE ARE PRESENT. COVID-19 IS AN EXTREMELY CONTAGIOUS DISEASE THAT CAN LEAD TO SEVERE ILLNESS AND DEATH. BY VISITING THIS RESTAURANT TODAY, YOU VOLUNTARILY ASSUME ALL RISKS RELATED TO EXPOSURE TO COVID-19.

APPETIZERS

OYSTERS ON THE HALF SHELL 17.95

HALF DOZEN, MIGNONETTE, HOUSE COCKTAIL, HORSERADISH

ROASTED BEETS 10.95

CRÈME FRAICHE, CHIMICHURRI, PEPITAS

JUMBO SHRIMP 12.95

HOUSE COCKTAIL SAUCE, LEMON

SPINACH & ARTICHOKE DIP 9.95

SEEDED CROSTINI

POUTINE 14.95

HAND CUT FRIES, CHEDDAR CURDS, HERB GRAVY

DRY RUBBED CHICKEN WINGS 12.95

BAYLEY HAZEN BLUE CHEESE DRESSING

LUMP CRAB CAKES 12.95

ROASTED CORN SALAD, SMOKED PEPPER REMOULADE

ONION RINGS 7.95

HORSERADISH CRÈME FRAÎCHE

STEAK TARTARE 13.95

POTATO RÖSTI, FRIED CAPERS

SALADS

HOUSE SALAD

8.95 SM / 14.95 LG

ROASTED BEETS & CARROTS,
SHAVED RADISHES, SPICED PEPITAS

SHERRY VINAIGRETTE – *OR* – BLUE CHEESE DRESSING

CAESAR SALAD

8.95 SM / 14.95 LG

ROMAINE, CROUTONS, LEMON, PARMESAN

ADD TO ANY SMALL OR LARGE SALAD:

CHICKEN BREAST 6

SIRLOIN STEAK 10

WOOD GRILLED SHRIMP 10

CAST IRON SALMON 10

ROCK CRAB CAKES 10

SIDES

HAND CUT FRIES 6.95

WHIPPED POTATOES 6.95

ONION RINGS 7.95

ROASTED VEGETABLES 6.95

SAUTÉED SPINACH 6.95

CRUSHED POTATOES 6.95

ROASTED MUSHROOMS 9.95

BURGERS

HAND CUT FRIES OR DRESSED GREENS

HOUSE BEEF 16.95

LAPLATTE BEEF, PICKLED RED ONION, CHEDDAR

LENTIL & MUSHROOM

VEGGIE BURGER 16.95

PITCHFORK FARM KIMCHI, HERB AIOLI, CHEDDAR

BLUE CHEESE 18.95

LAPLATTE BEEF, ROASTED MUSHROOMS,
BAYLEY HAZEN BLUE CHEESE

BLACKENED CHICKEN SANDWICH 16.95

CHEDDAR, RED ONION JAM, HERB AIOLI

STEAKS & ENTREES

STEAK FRITES 24.95

SIRLOIN STEAK, FRIES, TARRAGON AIOLI

WOOD GRILLED SHRIMP 24.95

CRUSHED FINGERLING POTATOES,
ARUGULA, CALABRESE BUTTER

LUMP CRAB CAKES 22.95

ROASTED CORN SALAD, SMOKED PEPPER REMOULADE

WOOD GRILLED CHICKEN BREAST 21.95

SWEET POTATO PUREE, SAUTÉED SPINACH,
BUTTERMILK HERB CRÈME FRAICHE

CAST IRON SEARED SALMON 24.95

CELERY ROOT PUREE, ROASTED MUSHROOMS,
CHARRED LEMON

STEAK & SHRIMP 29.95

WOOD GRILLED SIRLOIN & SHRIMP, WHIPPED
POTATOES, ROASTED VEGETABLES, BÉARNAISE

14OZ RIBEYE STEAK 48.95

BUTTERMILK WHIPPED POTATOES, BÉARNAISE

8OZ FILET MIGNON 44.95

BUTTERMILK WHIPPED POTATOES, BÉARNAISE

HOUSE SAUCES

1.95 EACH

TARRAGON AIOLI

HORSERADISH CRÈME FRAICHE

BÉARNAISE

CHIMICHURRI

SMOKED PEPPER REMOULADE

HERB GRAVY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*