

## 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*

**MIND YOUR OWN (SARAH BARRY, 2017) 16**  
BARR HILL TOM CAT GIN, CHAMOMILE TEA, SAGE-HONEY  
SYRUP, LILLET, SERCIAL MADEIRA, CHAMOMILE CITRUS  
BITTERS . . . *DIVINE, COMPLEX, ELEGANT*

## DRAUGHT

**SHACKSBURY 'VERMONT' 3.75 / 7**  
CRAFT CIDER AGED IN BAR HILL TOM CAT GIN  
BARRELS (13OZ. 6.9%), VERMONT

**FIDDLEHEAD IPA 3.25 / 6**  
AMERICAN IPA (16OZ. 6.2%), VERMONT

**VON TRAPP 'HELLES' 2.75 / 5.5**  
LAGER (16OZ. 5.7%), VERMONT

**HARPOON 'FLANNEL FRIDAY' 2.75 / 5.5**  
AMBER ALE (16OZ. 5.6%), VERMONT

**QUEEN CITY 'PORTER' 3.5 / 6.5**  
BROWN ALE (16OZ. 5.8%), VERMONT

## BOTTLED SELECTIONS

**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)

## SPARKLING - WHITE - ROSÉ

GLASS / HALF LITER / BOTTLE

**CAVA - NAVERAN 'NATURE' (SPAIN) 10 / - - / 38**

**PINOT GRIGIO - DAISY (WASHINGTON) 9 / 26 / 34**

**SAUVIGNON BLANC - BERNIER (FR) 8 / 20 / 32**

**CHARDONNAY - LA CREMA (CA) 11 / 32 / 42**

**ALBARIÑO - COLUMNNA (SPAIN) 10 / 29 / 38**

**ROSÉ - LIQUID GEOGRAPHY (SPAIN) 8 / 20 / 32**  
*100% MENCIA*

## 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, CA)

**MALBEC 11 / 32 / 42**  
BODEGA CATENA ZAPATA

**CABERNET SAUVIGNON 14 / 40 / 56**  
SHARECROPPER'S (COLUMBIA VALLEY, WA)

**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 10.95

HOUSE COCKTAIL, 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

### 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

### 9OZ FILET MIGNON 48.95

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.*