

GUILD

T A V E R N

STARTERS

GARDEN & PANTRY

HOUSE SALADS 12

caesar - or - market salad

MUSHROOM TOAST 16

grilled Red Hen bread, shallot jam,
roasted mushrooms, sunny side up egg

HEIRLOOM TOMATOES 16

Jericho Settlers Farm tomatoes & zucchini,
cucumbers, snap peas, basil, Does’ Leap feta,
farro, oregano vinaigrette

FARMER’S PLATE 20

Jericho Settlers Farm zucchini, asparagus, snap peas,
edamame hummus, grilled Red Hen bread

FISH & SHELLFISH

EAST COAST OYSTERS 38

dozen oysters, mignonette, cocktail sauce

TUNA SASHIMI 18

soybeans, snap peas, grapefruit ponzu, pickled fennel

STEAMED P.E.I. MUSSELS 20

white wine, Jericho Settlers Farm tomatoes,
garlic-herb buttter, grilled Red Hen bread

MEATS

LAPLATTE FARM STEAK TARTARE 20

potato rösti, dijon aioli, crispy shallots,
horseradish

CHICKEN WINGS 18

rhubarb BBQ sauce, buttermilk vinaigrette

ENTRÉE SALADS

LARGE CAESAR - OR - MARKET SALAD TOPPED WITH:

ADAMS FARM CHICKEN BREAST	28
JUMBO SHRIMP	28
PETITE SIRLOIN STEAK	36
ATLANTIC SALMON	30

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

ENTRÉES

GARDEN & PANTRY

ORECCHIETTE PASTA 28

summer succotash, pecorino Romano,
Jericho Settlers Farm cherry tomatoes,
Pitchfork Farm kale & pistachio pesto,
herbed bread crumbs

FISH & SHELLFISH

WOOD GRILLED SHRIMP 30

farrotto, Jericho Settlers Farm cherry tomatoes,
Pitchfork Farm arugula, shaved fennel,
charred tomato vinaigrette

BLACKENED ATLANTIC SALMON 32

fingerling potatoes & summer veggie hash,
Jericho Settlers Farm cherry tomatoes, citrus aioli

WOOD GRILLED SWORDFISH 38

housemade gnocchi, garlic jus,
confit Jericho Settlers Farm tomatoes,
Pitchfork Farm kale, crispy capers

MEATS

BRAISED ADAMS FARM CHICKEN 32

garlic, new potatoes, Jericho Settlers Farm zucchini,
castelvetrano olives

STEAK FRITES 42 (60z) | 54 (100z)

sirloin steak, hand cut fries, tarragon aioli,
charred steakhouse Jericho Settlers Farm tomato

SURF & TURF 48

petite sirloin & grilled shrimp, whipped potatoes,
grilled asparagus, béarnaise sauce

WOOD GRILLED STEAKS

whipped potatoes, grilled asparagus, béarnaise sauce

SIRLOIN 56 (100z) | RIBEYE 76 (140z)

Note: we do not recommend steaks cooked past “medium”temperature.

TAVERN CLASSICS

LAPLATTE FARM BEEF BURGER 20

Pine St. Brine pickled red onion,
Pitchfork Farm arugula, tarragon aioli
add bacon 1.5 | add cheddar 1

STEAKHOUSE BURGER 24

mushrooms, crispy onions, Pitchfork Farm arugula,
North Country Smokehouse bacon,
Jasper Hill Bayley Hazen blue cheese, steak sauce

GRILLED CHICKEN SANDWICH 22

Pitchfork Farm arugula, pickled fennel,
charred tomato aioli
add bacon 1.5 | add cheddar 1



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.