

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 Blue House mushrooms, sunny side up egg

JERICO SETTLEERS FARM BEETS 16

blood orange, whipped Does' Leap chèvre,
hazelnuts, balsamic

FARMER'S PLATE 20

roasted cauliflower & Jericho Settlers Farm baby carrots,
grilled broccolini, roasted garlic hummus,
grilled Red Hen bread

FISH & SHELLFISH

EAST COAST OYSTERS 38

dozen oysters, mignonette, cocktail sauce

SESAME AHI TUNA 18

sesame crust, grilled scallion, cider dashi,
Champlain Orchards apples, radish

STEAMED P.E.I. MUSSELS 20

dijon cream, kale, North Country Smokehouse bacon
white wine, garlic, fennel, grilled Red Hen bread

MEATS

LAPLATTE FARM STEAK TARTARE 18

potato rösti, dijon aioli, crispy shallots,
horseradish, egg yolk

CONFIT CHICKEN WINGS 17

spice rubbed, 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 BROCCOLINI 8

ENTRÉES

GARDEN & PANTRY

ORECCHIETTE PASTA 28

roasted cauliflower, Jericho Settlers Farm baby carrots,
kale, fennel-boursin cream, toasted breadcrumb, parmesan

FISH & SHELLFISH

SHRIMP & GRITS 30

wood grilled shrimp, chili grits, braised kale, orange butter

ATLANTIC SALMON 32

parsnip purée, Jericho Settlers Farm baby carrots,
fennel agrodolce, verjus beurre blanc

BROILED DAYBOAT COD 34

linguiça sausage, white beans, grilled broccolini,
paprika breadcrumb

MEATS

ADAMS FARM CHICKEN 32

cider brined & roasted chicken, apple mostarda,
winter market salad

LA BELLE FARM DUCK BREAST 42

parsnip & vanilla bean purée, endive,
cranberry gastrique, grilled Champlain Orchards apple

STEAK FRITES 42 (60z) | 52 (100z)

sirloin steak, hand cut fries, tarragon aioli, dressed arugula

SURF & TURF 48

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

WOOD GRILLED STEAKS

whipped potatoes, grilled broccolini, béarnaise sauce

SIRLOIN 54 (100z) | RIBEYE 76 (140z)

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

TAVERN CLASSICS

LAPLATTE FARM BEEF BURGER 22

Pine St. Brine pickled red onion, arugula, Cabot cheddar,
North Country Smokehouse bacon, tarragon aioli

STEAKHOUSE BURGER 24

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

GT CLASSIC STEAK SANDWICH 28

sliced steak, horseradish aioli, arugula,
crispy onion ring

GRILLED CHICKEN SANDWICH 22

maple mustard, North Country Smokehouse bacon,
Cabot cheddar, arugula, shallot jam

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne
illness, especially if you have certain medical conditions.



Scan here to view our Allergen Statement.