

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

JERICHO SETTLERS 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

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

GRILLED CHICKEN SANDWICH 22

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



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.