THE GUILD HOUSE

MENUS

DINNER MENU

RAW

HAMACHI CRUDO*

$23 Gluten-Free Options Available
radish, serrano, grapefruit, cilantro oil, aji amarillo

OYSTERS*

$20 Gluten-Free Options Available
pink peppercorn mignonette, calamansi granita, chives

STEAK TARTARE*

$19 Gluten-Free Options Available
capers, egg yolk, dijon

MARKET

SEASONAL SOUP

Gluten-Free & Vegetarian Options Available
cup for $8 | bowl for $11

OYSTER MUSHROOMS

$20 Vegetarian Options Available
tempura fried, horseradish aioli

BRUSSELS SPROUTS

$14 Gluten-Free & Vegetarian Options Available

caramelized onion, pecans, white cheddar, sweet mustard dressing

GEM

$15 Gluten-Free & Vegetarian Options Available

baby mustard and gem lettuce, parmesan, anchovy lemon dressing, garlic toast

SQUASH SALAD

$14 Gluten-Free & Vegetarian Options Available

delicata, baby spinach, kale, blood orange, pickled currants, feta, tahini vinaigrette

SQUASH MILK ROLLS

$9

local butter, sea salt

CHEESE PLATE

$22 Gluten-Free & Vegetarian Options Available

selection of artisan cheeses, crostini, fruits & almonds

APPETIZERS

LOCAL WAGYU*

$29 Gluten-Free Options Available

confit potatoes, camembert cheese, purple mustard vinaigrette

STUFFED POBLANO

$20

rock shrimp, roasted corn, goat cheese, tomatillo lime dressing

BURRATA

$17 Gluten-Free & Vegetarian Options Available

sourdough toast, avocado, pickled red onion, micro cilantro

DUMPLINGS

$19

ginger, chicken & shrimp, bok choy, dashi broth

PORK CHEEKS

$19 Gluten-Free Options Available

tomato gravy, spaghetti squash, charred shishito pepper

LAMB CHOPS*

$29

mongolian marinated, vegetable fried rice

PASTAS

RICOTTA GNOCCHI

$29 Vegetarian Options Available

fava beans, roasted baby carrots, parmesan

CAVATELLI

$ 29

smoked chicken, forest mushrooms, whipped ricotta, breadcrumbs

AGNOLOTTI

$43

butter lobster, toasted garlic, tomato broth, basil, lemon crème fraîche

ENTRÉES

FILET*

$59 Gluten-Free Options Available

creamed spinach, baby carrot, potato gratin, natural reduction

SCALLOPS*

$47 Gluten-Free Options Available

english peas, baby carrots, parsnip purée, orange vinaigrette

CHICKEN

$39 Gluten-Free Options Available

local mushrooms, fava bean, potato purée, tarragon jus

LAMB BURGER*

$24 Gluten-Free Options Available

feta, arugula, pickled shallots, roasted red pepper

WALLEYE

$44 Gluten-Free Options Available

peas, smoked trout roe, dill caper cream

PORK*

$36 Gluten-Free Options Available

duroc blade steak, sour apple cabbage, poached apricots, brown butter

SALMON*

$44 Gluten-Free Options Available

couscous, pepper relish, garbanzo beans, marcona almond, citrus emulsion

SEA BASS*

$53 Gluten-Free Options Available

lobster broth, carrots, leeks, radish, chili oil

SIDES

CUCUMBERS & TOMATOES

$7 Gluten-Free & Vegetarian Options Available
sherry crème fraiche

SHAGBARK GRITS

$8
pink peppercorn, shaved parmesan, egg yolk

POTATOES

$9 Vegetarian Options Available
herb butter, crema

CARROTS

$7 Gluten-Free & Vegetarian Options Available
smoked paprika, pistachio gremolata

BROCCOLINI

$9 Gluten-Free & Vegetarian Options Available
miso vinaigrette, chili crunch

LUNCH MENU

RAW

HAMACHI CRUDO*

$23 Gluten-Free Options Available
radish, serrano, grapefruit, cilantro oil, aji amarillo

OYSTERS*

$20 Gluten-Free Options Available
pink peppercorn mignonette, calamansi granita, chives

STEAK TARTARE*

$19 Gluten-Free Options Available

capers, egg yolk, dijon

GREENS

GEM

$15 Gluten-Free & Vegetarian Options Available

baby mustard and gem lettuce, parmesan, anchovy lemon dressing, garlic toast

SQUASH SALAD

$14 Gluten-Free & Vegetarian Options Available

delicata, baby spinach, kale, blood orange, pickled currants, feta, tahini vinaigrette

CHOPPED CHICKEN SALAD

$18 Gluten-Free Options Available

dates, roasted corn, tomatoes, asparagus, blue cheese, cabernet buttermilk dressing

SALMON SALAD*

$24 Gluten-Free Options Available

baby kale, roasted sweet potato, pickled apple, quinoa, farm cheese, mustard vinaigrette

APPETIZERS

SEASONAL SOUP

Gluten-Free & Vegetarian Options Available

cup for $8 | bowl for $11

OYSTER MUSHROOMS

$20 Vegetarian Options Available

tempura fried, horseradish aioli

BRUSSELS SPROUTS

$14 Gluten-Free & Vegetarian Options Available

caramelized onion, pecans, white cheddar, sweet mustard dressing

SQUASH MILK ROLLS

$9

local butter, sea salt

LOCAL WAGYU*

$29 Gluten-Free Options Available

confit potatoes, camembert Cheese, purple mustard vinaigrette

BURRATA

$17 Gluten-Free & Vegetarian Options Available

sourdough toast, avocado, pickled red onion, micro cilantro

DUMPLINGS

$19

ginger, chicken & shrimp, bok choy, dashi broth

ENTRÉES

FARMER MARKET OMELET*

$18 Gluten-Free & Vegetarian Options Available

rosemary ham, red pepper, caramelized onion, black radish farm cheese, served with seasonal fruit, toast and preserves

CHEESEBURGER*

$19 Gluten-Free Options Available

sakura farms wagyu, bankston cheese, tomato jam, dijonnaise

LAMB BURGER*

$24 Gluten-Free Options Available

feta, arugula, pickled shallots, roasted red pepper

CHICKEN

$28 Gluten-Free Options Available

local mushrooms, fava bean, potato puree, tarragon jus

CLUB

$19

roasted turkey, ham, bacon, aged cheddar, aioli, whole wheat

RICOTTA GNOCCHI

$29 Vegetarian Options Available

fava beans, roasted baby carrots, parmesan

SEA BASS CROQUETTE

$19

crispy fried, house greens, pickled shallots, radish, lemon aioli

SALMON*

$28 Gluten-Free Options Available

couscous, pepper relish, garbanzo beans, marcona almond, citrus emulsion

SKIRT STEAK*

$32 Gluten-Free Options Available

sakura farms, cauliflower purée, roasted cauliflower, arugula, pickled fresno chimichurri

LATKE ROYALE*

$19

cold smoked salmon, dill crème fraîche

add caviar +20

SIDES

CUCUMBERS AND TOMATOES

$7 Gluten-Free & Vegetarian Options Available

sherry crème fraiche

SHAGBARK GRITS

$8

pink peppercorn, shaved parmesan, egg yolk

POTATOES

$9 Vegetarian Options Available

herb butter, crema

CARROTS

$7 Gluten-Free & Vegetarian Options Available

smoked paprika, pistachio gremolata

BROCCOLINI

$9 Gluten-Free & Vegetarian Options Available

miso vinaigrette, chili crunch

BRUNCH MENU

RAW

HAMACHI CRUDO*

$23 Gluten-Free Options Available

radish, serrano, grapefruit, cilantro oil, aji amarillo

OYSTERS*

$20 Gluten-Free Options Available

pink peppercorn mignonette, Calamansi granita, chives

STEAK TARTARE*

$19 Gluten-Free Options Available

capers, egg yolk, dijon

GREENS

GEM

$15 Gluten-Free & Vegetarian Options Available
baby mustard and gem lettuce, parmesan, anchovy lemon dressing, garlic toast

SQUASH SALAD

$14 Gluten-Free & Vegetarian Options Available
delicata, baby spinach, kale, blood orange, pickled currants, feta, tahini vinaigrette

CHOPPED CHICKEN SALAD

$18 Gluten-Free Options Available
dates, roasted corn, tomatoes, asparagus, blue cheese, cabernet buttermilk dressing

SALMON SALAD*

$24 Gluten-Free Options Available
baby kale, roasted sweet potato, pickled apple, quinoa, farm cheese, mustard vinaigrette

APPETIZERS

SEASONAL SOUP

Gluten-Free & Vegetarian Options Available
cup for $8 | bowl for $11

OYSTER MUSHROOMS

$20 Vegetarian Options Available
tempura fried, horseradish aioli

BRUSSELS SPROUTS

$14 Gluten-Free & Vegetarian Options Available
caramelized onion, pecans, white cheddar, sweet mustard dressing

SQUASH MILK ROLLS

$9

local butter, sea salt

LOCAL WAGYU*

$29 Gluten-Free Options Available

confit potatoes, Camembert Cheese, purple mustard vinaigrette

BURRATA

$17 Gluten-Free & Vegetarian Options Available

sourdough toast, avocado, pickled red onion, micro cilantro

DUMPLINGS

$19

ginger, chicken & shrimp, bok choy, dashi broth

BRUNCH

SIMPLY EGGS*

$18 Gluten-Free & Vegetarian Options Available

two eggs any style, fingerling potatoes, chicken apple sausage, served with toast and preserves

BENEDICT*

$18 Vegetarian Options Available

two poached eggs, toasted english muffin, cure 81 ham, house made hollandaise

PANCAKES

$17 Vegetarian Options Available

fresh fruit, lemon curd, Ohio maple syrup, bacon

STEAK & EGGS*

$23 Gluten-Free Options Available

fingerling potatoes, caramelized onions, toast and preserves

LOBSTER TOAST*

$24 Gluten-Free Options Available

buttered lobster, avocado, poached local eggs, hollandaise

SMOKED CHICKEN HASH*

$19 Gluten-Free Options Available

poached eggs, sweet potatoes, roasted poblano, bacon, salsa verde

FARMERS MARKET OMELET

$19

rosemary ham, red pepper, caramelized onion, black radish farm cheese
served with seasonal fruit, toast and preserves

TRUFFLED EGGS*

$21

potato pancake, local mushrooms, asparagus, gruyere cream, bacon, fresh truffle

LATKE ROYALE*

$19

cold smoked salmon, dill crème fraîche
add caviar +20

ENTRÉES

CHEESEBURGER*

$19 Gluten-Free Options Available

sakura farms wagyu, Bankston cheese, tomato jam, dijonnaise

LAMB BURGER*

$24 Gluten-Free Options Available

feta, arugula, pickled shallots, roasted red pepper

SEA BASS CROQUETTE

$19

crispy fried, house greens, pickled shallots, radish, lemon aioli

CHICKEN

$28 Gluten-Free Options Available

local mushrooms, fava bean, potato purée, tarragon jus

RICOTTA GNOCCHI

$29 Vegetarian Options available

fava beans, roasted baby carrots, parmesan

SALMON*

$28 Gluten-Free Options Available

couscous, pepper relish, garbanzo beans, marcona almond, citrus emulsion

SKIRT STEAK*

$32 Gluten-Free Options Available

sakura farms, cauliflower purée, roasted cauliflower, arugula, pickled fresno chimichurri

SIDES

CUCUMBERS AND TOMATOES

$7 Gluten-Free & Vegetarian Options Available

sherry crème fraiche

FRENCH FRIES

$6 Vegetarian Options Available

SHAGBARK GRITS

$8

pink peppercorn, shaved parmesan, egg yolk

POTATOES

$9 Vegetarian Options Available

herb butter, crema

CARROTS

$7 Gluten-Free & Vegetarian Options Available

smoked paprika, pistachio gremolata

BROCCOLINI

$9 Gluten-Free & Vegetarian Options Available

miso vinaigrette, chili crunch

BREAKFAST MENU

PASTRIES

BUTTERMILK FRITTERS

$7 Vegetarian Options Available

whipped ricotta, house made strawberry preserves, lemon zest, local honey

CROISSANT

$5 $6 Vegetarian Options Available

fresh baked

PUMPKIN BREAD

$6 Vegetarian Options Available

chai butter

TOAST AND PRESERVES

$4 Vegetarian Options Available

BREAKFAST

SIMPLY EGGS*

$18 Gluten-Free & Vegetarian Options Available
two eggs any style, fingerling potatoes, chicken apple sausage, served with toast and preserves

BENEDICT*

$18 Vegetarian Options Available
two poached eggs, toasted english muffin, cure 81 ham, house made hollandaise

PANCAKES

$17 Vegetarian Options Available
fresh fruit, lemon curd, Ohio maple syrup, bacon

STEAK & EGGS*

$23 Gluten-Free Options Available
fingerling potatoes, caramelized onions, toast and preserves

YOGURT PARFAIT

$11 Gluten-Free & Vegetarian Options Available
chia pudding, greek yogurt, seasonal fruit, sunflower granola

LOBSTER TOAST*

$24 Gluten-Free Options Available
buttered lobster, avocado, poached local eggs, hollandaise

SMOKED CHICKEN HASH*

$19 Gluten-Free Options Available
poached eggs, sweet potatoes, roasted poblano, bacon, salsa verde

TRUFFLED EGGS*

$21

potato pancake, local mushrooms, asparagus, gruyere cream, bacon, fresh truffle

OVERNIGHT OATS

$12 Gluten-Free Options Available

greek yogurt, brûléed orange, peanut butter, almonds, cocoa nibs, local honey

OMELET

CREATE YOUR OWN *

$19 Gluten-Free & Vegetarian Options Available

eggs: regular, egg whites, egg beaters

proteins: ham, bacon, sausage

garnishes: tomato, mushroom, bell peppers, arugula, caramelized onion

cheeses: cheddar, swiss, goat cheese, ricotta

served with seasonal fruit, toast and preserves

SIDES

EGG*

$4 Gluten-Free & Vegetarian Options Available

SHAGBARK GRITS

$8

pink peppercorn, shaved parmesan, egg yolk

BACON

$6 Gluten-Free Options Available

CHICKEN APPLE SAUSAGE

$6 Gluten-Free Options Available

POTATOES

$5 Gluten-Free & Vegetarian Options Available

SEASONAL FRUIT

$6 Gluten-Free & Vegetarian Options Available

DESSERT MENU

DESSERTS

TORTE

$12 Gluten-free Options available

peanut butter mousse, black cocoa ganache, sugar tuille crumble

CHEESECAKE

$12

port poached pear, hazelnut crumble, maple gelée

BANANA

$11

graham layers, brown sugar rum soak, banana jam, ganache, cocoa crumble

CARROT

$9

spiced cake, cream cheese icing, carrot anglaise, pecan crumble

CHERRY SUNDAE

$14

dark chocolate ice cream, black cherry compote, devils food, cherry granita

DESSERT COCKTAILS

ESPRESSO MARTINI

$16

wheatley Vodka, freshly brewed espresso, averna, kahlua

ESPRESSO NO-TINI

$10

lyre's coffee originale, fresh espresso, brown sugar, cinnamon

DESSERT WINE

DOW'S OLD TAWNY

$12

WARRE'S OTIMA 10

$9

COCKBURN'S FINE RUBY

$10

GRAHAM'S 30 FINE TAWNY

$30

CHATEAU ROUMIEU

$17

AFTER DINNER SPIRITS

AVERNA AMARO

$10

CASTAREDE ARMAGNAC

$11

WATERSHED NOCINO

$10

AMARO MONTENEGRO

$10

SINGLE MALTS

DALMORE 12 YR

$13

DALWHINNIE 15 YR

$14

GLENMORANGIE 10 YR

$17

LAGAVULIN 16 YR

$23

LAPHROAIG 10 YR

$14

OBAN 14 YR

$26

GLENFIDDICH 12 YR

$17

HIGHLAND PARK 12 YR

$12

WHISKIES

ANGEL'S ENVY

$16

ANGEL'S ENVY RYE

$26

WHISTLEPIG PIGGYBACK RYE

$15

WHISTLEPIG 10 YR

$20

WHISTLEPIG 12 YR

$26

WHISTLEPIG 15 YR

$40

WOODFORD RESERVE DOUBLE OAK

$16

EXCLUSIVE BARREL PICKS

ANGEL’S ENVY SINGLE BARREL

100 proof

$15 for 1oz

BLANTON’S SINGLE BARREL SELECT

93 proof

$30 for 1 oz.

E.H. TAYLOR BARREL SELECT

125 proof

$30 for 1oz

WELLER ANTIQUE BARREL SELECT

107 proof

$14 for 1 oz.

MIDDLE WEST SPIRITS OLOROSO WHEAT WHISKEY

125 proof

$15 For 1 oz.

BEVERAGE MENU

HOUSE COCKTAILS

RUM

$16

bacardí superior rum, dragon fruit simple, muddled mint, fresh lime

GIN

$17

watershed guild series gin, honey thyme simple, fresh lemon, reishi tincture

TEQUILA

$18

e.h. taylor barrel aged corazón reposado, lemon & lime juice, raw agave, fresh stonefruit

BOURBON

$18

buffalo trace, demerara syrup, orange bitters, tableside smoke

RYE

$18

old forester rye, harvest spiced syrup, fresh lemon juice

VODKA

$17

jasmine-rested high bank, amaro montenegro, aperol, bergamot, citrus

SEASONAL MARTINI

PUMPKIN SPICE ESPRESSO MARTINI

$16

don julio reposado, fresh espresso, cantera negra café, pumpkin spiced syrup

ZERO PROOF

MIONETTO

11 | - |44

alcohol-removed sparkling wine, Veneto, Italy

ORANGE SPRITZ

$9

lyre's spiritless aperitif, Mionetto alcohol-removed sparkling wine

CITRUS GINGER

$10

seedlip grove 42, lime, candied ginger

BLACKBERRY SMASH

$9

blackberries, pomegranate, fresh citrus

ESPRESSO NO-TINI

$10

lyre's coffee originale, fresh espresso, brown sugar, cinnamon

ATHLETIC BREWING CO.

$7

rotating non-alcoholic brew <0.5%

DRAFTS

$ 8.50

SEVENTH SON CO. GOLDEN ALE

SEASONAL SELECTION

ROTATING IPA

SPARKLING WINE BY THE GLASS

PROSECCO

Giuliana, Veneto Italy

6 oz. for $14 | Bottle for $56

BRUT ROSÉ

Domaine Carneros, Carneros, California

6 oz. for $19 | Bottle for $76

MOSCATO D'ASTI

Vietti, Piedmont, Italy

6 oz. for $12 | 9 oz. for $18 | Bottle for $48

WHITE WINE BY THE GLASS

CHENIN BLANC

Estival, Columbia Valley, Washington
6 oz. for $13 | 9 oz. for $19 | Bottle for $52

PINOT GRIGIO

Terlato, Friuli-Venezia Giulia, Italy
6 oz. for $14 | 9 oz. for $21 | Bottle for $56

SAUVIGNON BLANC

Drylands, Marlborough, New Zealand
6 oz. for $14 | 9 oz. for $21 | Bottle for $56

SANCERRE

Silverado, “Land Lane Ranch,” Napa Valley, California
6 oz. for $13 | 9 oz. for $19 | Bottle for $52

ROSÉ

Miraval, Provence, France
6 oz. for $16 | 9 oz. for $24 | Bottle for $64

CHABLIS

Louis Jadot, Burgundy, France
6 oz. for $18 | 9 oz. for $27 | Bottle for $72

CHARDONNAY

Justin, Central Coast, California
6 oz. for $14 | 9 oz. for $21 | Bottle for $56

CHARDONNAY

BonAnno, “Hi Vista Vineyards,” Carneros, California
6 oz. for $18 | 9 oz. for $27 | Bottle for $72

RED WINE BY THE GLASS

PINOT NOIR

Benton Lane, Willamette Valley, Oregon
6 oz. for $17 | 9 oz. for $25 | Bottle for $68

NEBBIOLO

Malgra, “Polesco,” Piedmont, Italy
6 oz. for $15 | 9 oz. for $22 | Bottle for $60

MALBEC

Alta Vista, “Estate,” Mendoza, Argentina
6 oz. for $ 13 | 9 oz. for $19 | Bottle for $52

CÔTES DU RHÔNE

Chateau Pegau, “Maclura,” Rhône Valley, France
6 oz. for $18 | 9 oz. for $27 | Bottle for $72

MERLOT

Drumheller, Columbia Valley, Washington
6 oz. for $ 13 | 9 oz. for $19 | Bottle for $52

CABERNET SAUVIGNON

Brassfield Estate, High Valley, California
6 oz. for $16 | 9 oz. for $24 | Bottle for $64

CABERNET SAUVIGNON

Rodney Strong, “Reserve,” Sonoma, California
6 oz. for $23 | 9 oz. for $34 | Bottle for $92

RED BLEND

Orin Swift, “Abstract,” California
6 oz. for $26 | 9 oz. for $39 | Bottle for $104

WHITE WINES BY THE BOTTLE

SPARKLING

MUMM

Bottle for $ 55

“Prestige,” Napa Valley, California

DOMAINE CARNEROS

Bottle for $64

Brut, Carneros, California

PIPER-HEIDSIECK

Bottle for $120

Brut, "Cuvée 1785," Champagne, France

SELECTED WHITES

ARNEIS

Bottle for $42

Ceretto, "Blange," Piedmont, Italy

CÔTES-DU-RHÔNE

Bottle for $56

M. Chapoutier, "Belleruche Blanc," Rhône, France

SAUVIGNON BLANC

PASCAL JOLIVET

Bottle for $90

Sancerre, Loire, France

VILLA MARIA

Bottle for $44

”Cellar Selection,” New Zealand

CLARENCE DILLON

Bottle for $56

Clarendelle, Bordeaux Blanc, France

CHARDONNAY

JOSEPH DROUHIN

Bottle for $54

Bourgogne Blanc, Burgundy, France

STAGS' LEAP WINERY

Bottle for $ 64

Napa Valley, California

POST & BEAM

Bottle for $120

Napa Valley, California

RED WINE BY THE BOTTLE

PINOT NOIR

CLOUDLINE CELLARS

Bottle for $56

Willamette Valley, Oregon

ROBERT SINSKEY

Bottle for $110

Carneros, California

SOKOL BLOSSER

Bottle for $90

"Estate Cuvée," Dundee Hills, Oregon

GARY FARRELL

Bottle for $116

“Russian River Selection,” Russian River Valley, California

BELLE GLOS

Bottle for $ 94

“Clark & Telephone,”California

MORE REDS

TEMPRANILLO

Bottle for $42

Bodegas Tridente, Castilla y León, Spain

RED BLEND

Bottle for $44

Hahn, “GSM,” California

MALBEC

Bottle for $46

Terrazas de los Andes, Reserva, Mendoza

SYRAH

Bottle for $72

Hitching Post, “Big Circle,” California

ZINFANDEL

Bottle for $46

St. Francis, "Old Vines," California

PETITE SIRAH

Bottle for $60

Shannon Ridge, “High Elevation,” Lake County, California

RED

Bottle for $125

Orin Swift, “Machete,” California

RED

Bottle for $98

The Prisoner, Napa Valley, California

CABERNET + BLENDS

BEAULIEU VINEYARD

Bottle for $74

Napa Valley, California

DARIOUSH

Bottle for $120

"Caravan," Napa Valley, California

OBERON

Bottle for $53

Napa Valley, California

OWEN ROE

Bottle for $90

Yakima Valley, Washington

DAOU

Bottle for $120

“Reserve,” Paso Robles, California

POST & BEAM

Bottle for $ 88

Napa Valley, California