



# THE GUILD HOUSE

## market juices

- orange juice** fresh squeezed 5
- carrot juice** freshly juiced 5
- carrot sunrise** green apple, ruby red grapefruit, ginger 7
- seasonal smoothie** banana, blueberry, greek yogurt 9  
add: protein or energy powder 2

## pastries

- apple fritters** cinnamon sugar, apple butter 5
- croissant** fresh baked 3
- danish** fruit filled 4

## breakfast

- simply eggs\*** two eggs any style, fingerling potatoes, chicken apple sausage, served with toast and preserves 14
- benedict\*** two poached eggs, toasted brioche, rosemary ham, house made hollandaise 13
- pancakes** fresh fruit, lemon curd, Ohio maple syrup, bacon 13
- steak & eggs\*** fingerling potatoes, caramelized onions, toast and preserves 17
- parfait** greek yogurt, house granola, fresh berries, local honey 9
- oatmeal** macerated cranberries, almond crumble, warm Snowville creamery milk, local honey 9
- braised beef hash\*** fingerling potatoes, forest mushrooms, caramelized onions, scallions, two eggs sunny side up 16

### SIGNATURE BREAKFAST

- lobster & eggs\*** buttered lobster, poached local egg, hollandaise, caviar, mixed greens, toasted brioche 15
- smoked chicken hash\*** two poached eggs, sweet potatoes, bacon, roasted poblano, caramelized onions, gouda, salsa verde 14
- truffled eggs\*** potato pancakes, gruyere cream, local mushrooms, asparagus, bacon, shaved truffles 15
- smoked salmon\*** sliced tomato, cream cheese, arugula, pickled shallots, caper vinaigrette, everything bagel 16

## omelet

- create your own\*** 15
  - eggs: regular, egg whites, egg beaters
  - proteins: ham, bacon, sausage, smoked salmon
  - garnishes: tomato, mushroom, bell peppers, arugula, caramelized onion
  - cheeses: cheddar, swiss, goat cheese, ricotta
- served with seasonal fruit, toast and preserves

## sides

- egg\*** 3 | **toast and preserves** 4 | **bacon** 5 | **breakfast sausage** 5
- chicken apple sausage** 5 | **fingerling potatoes** 4 | **seasonal fruit** 6

Executive Chef John Paul Iacobucci | General Manager Grant Marsh  
614.280.9780 | 624 North High Street | CameronMitchell.com

\* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. please inform your server of any food allergies. while we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). we offer gluten-free friendly menus; however, our kitchen is not completely gluten free. 4.17

A Team of Artisans  
for All Seasons

We proudly  
source locally  
grown ingredients  
whenever possible.  
There's a lot of love  
on every plate, and  
we look forward to  
sharing this unique  
collection from  
"Our Guild"  
with you.

The Guild House  
Artisan Partners

AJ Studios Woodworks  
Blue Jacket Dairy  
Dan the Baker  
Gerber Farms  
Graeter's Ice Cream  
Honey Run Farms  
Mark Metal Works  
Michael's Meats  
Milligan's Ohio Maple Syrup  
North High Brewing  
Old City Soda  
Schlabaugh Woodworks  
Swainway Farms  
Watershed Distillery