



# THE GUILD HOUSE

## raw

**tuna ribbons\*** ahi tuna, avocado, radish, chili oil, yuzu sesame dressing 16

**oysters\*** champagne mignonette, grape granita, black pepper, shaved grapes 13

**kampachi\*** pineapple tomatillo, achiote vinaigrette, pickled poblano 16

## market

**seasonal soup** 5 | 8

**pea salad** mascarpone, lemon, velle dry jack, baby greens 8

**green salad** roasted beets, radish, carrots, goat cheese, banyuls vinaigrette 8

**brussels sprouts** caramelized onion, pecans, white cheddar, sweet mustard dressing 9

**grilled portobello mushroom** kale, quinoa, pine nuts, shaved root vegetables, ricotta salata, citrus vinaigrette 12

## market juices

### orange juice

fresh squeezed 5

### carrot sunrise

green apple, ruby  
red grapefruit,  
ginger 7

### seasonal smoothie

banana, blueberry,  
greek yogurt 9

add: protein or  
energy powder 2

## appetizers

**smoked trout** avocado, caper vinaigrette, toast 12

**artichoke hummus** extra virgin olive oil, sunflower seed crackers 9

**toast** burrata, avocado, pickled red onion, micro cilantro 10

**prime rib cap\*** sweet onion relish, Pointe Reyes blue cheese, mustard vinaigrette 16

## brunch

**benedict\*** two poached eggs, toasted brioche, rosemary ham, hollandaise 13

**pancakes** fresh fruit, lemon curd, Ohio maple syrup, bacon 13

**steak & eggs\*** fingerling potatoes, caramelized onions, toast and preserves 17

**truffled eggs\*** potato pancakes, gruyere cream, local mushrooms, asparagus,  
bacon, shaved truffles 15

**braised beef hash\*** fingerling potatoes, forest mushrooms, caramelized onions,  
scallions, two eggs sunny side up 16

**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

**smoked salmon\*** sliced tomato, cream cheese, arugula, pickled shallots,  
caper vinaigrette, everything bagel 16

**farmers market omelet\*** rosemary ham, wild mushrooms, local goat cheese,  
served with seasonal fruit, toast and preserves 14

## entrées

**chopped chicken salad** dates, roasted corn, tomatoes, asparagus, blue cheese,  
cabernet buttermilk dressing 13

**cheese burger\*** white cheddar, caramelized onion, pickled tomato, mayo, mustard 15

**ricotta gnocchi** fava beans, roasted baby carrots, forest mushrooms 17

**sea bass croquette** crispy fried, house greens, pickled shallots, citrus aioli,  
lime vinaigrette 16

**club** roasted turkey, ham, pancetta, aged cheddar, aioli, danish brioche 15

**lamb burger\*** feta, arugula, pickled shallots, roasted red pepper 16

**chicken roulade** celery root purée, romanesco, wild mushrooms, sliced truffles,  
madeira reduction 17

**meatloaf** smoked bbq glazed, parsnip puree, chili seared greens 15

**salmon\*** romanesco, raisins, capers, cauliflower caviar cream 26

**sea bass\*** lobster broth, carrots, leeks, radish, chili oil 36

## sides

**cucumbers and tomatoes** sherry crème fraiche 5 | **parsnip potato purée** 5

**cauliflower** avocado, edamame, roasted corn, pickled red onions 7

**couscous & feta** cherries, pistachio 6 | **french fries** 5

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

Executive Chef  
John Paul Iacobucci  
General Manager  
Grant Marsh

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\* 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