



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

vegetables curried carrots, tempura vegetables, roasted cauliflower 12

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

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

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

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

cheese plate selection of artisan cheeses, house made crackers, fruits & almonds 15

appetizers

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

duck paté* sourdough, pickled vegetables 13

smoked trout avocado, caper vinaigrette, toast 12

stuffed poblano rock shrimp, roasted corn, goat cheese, tomatillo lime dressing 15

artichoke hummus extra virgin olive oil, sunflower seed crackers 9

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

flatbread white bean puree, grilled scallion, smoked ham, dried shiitake 13

pork cheeks tomato gravy, spaghetti squash, charred shishito pepper 14

lamb chops* mongolian marinated, vegetable fried rice 18

pastas

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

vegetable lasagna house made pasta, ricotta, mushrooms, crispy garlic, asparagus pesto 17

orecchiette duck confit, heirloom tomato, watercress, asiago 19

entrées

ribeye* turnip puree, wild mushrooms, duck pate, sherry jus 35

scallops* english peas, baby carrots, parsnip purée, orange vinaigrette 29

chicken roulade celery root purée, romanesco, wild mushrooms, sliced truffles, madeira reduction 23

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

snapper* roasted cipollini onions, tri color carrots, forest mushrooms, sunchoke puree, brown butter 27

pork* duroc blade steak, sour apple cabbage, poached apricots, brown butter 25

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

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
Schlabough Woodworks
Swainway Farms
Watershed Distillery