



# THE GUILD HOUSE

gluten-free friendly breakfast

## 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

## breakfast

- simply eggs\*** two eggs any style, fingerling potatoes, chicken apple sausage, served with seasonal fruit 14
- steak & eggs\*** fingerling potatoes, caramelized onions 17
- parfait** greek yogurt, fresh berries, local honey 9

### SIGNATURE BREAKFAST

- eggs on greens\*** soft poached, ham, chili seared greens, buttered leeks, tabasco hollandaise, caviar 14
- smoked chicken hash\*** two poached eggs, sweet potatoes, bacon, roasted poblano, caramelized onions, gouda, salsa verde 14
- farmers market omelet\*** rosemary ham, wild mushrooms, local goat cheese, served with seasonal fruit 14
- smoked salmon\*** sliced tomato, cream cheese, arugula, pickled shallots, caper vinaigrette 16

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  
Schlabagh Woodworks  
Swainway Farms  
Watershed Distillery

## 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

## sides

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

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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. 12.16