



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 12
- kampachi** passion fruit vinaigrette, pickled butternut squash, jalapeño, beet gastrique 16

market

- seasonal soup** 5 | 8
- beets** roasted and raw, goat cheese, greek yogurt, banyuls vinaigrette, granola 8
- green salad** roasted beets, radish, carrots, goat cheese, banyuls vinaigrette 8
- brussels sprouts** caramelized onion, pecans, white cheddar, sweet mustard dressing 8
- 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** ancho chili apple butter, warm brie, salt cured duck breast, local honey, crisp apples 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
- chicken & waffles** crispy buttermilk fried chicken oysters, chili seared greens, warm Ohio maple syrup 12
- truffled eggs** potato pancakes, gruyere cream, local mushrooms, asparagus, shaved truffles 15
- braised beef hash** fingerling potatoes, forest mushrooms, caramelized onions, scallions, two eggs sunny side up 13
- lobster & eggs** buttered lobster, poached local egg, hollandaise, caviar, mixed greens, toasted brioche 14
- smoked chicken hash** two poached eggs, sweet potatoes, bacon, roasted poblano, caramelized onions, gouda, salsa verde 14
- curried lentils** six minute duck tea egg, carrots, duck confit, yellow curry lentils 12
- 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 15
- 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 14
- salmon** romanesco, raisins, capers, cauliflower caviar cream 25
- sea bass** lobster broth, carrots, leeks, radish, chili oil 36

sides

- cucumbers and tomatoes** sherry crème fraiche 5
- kale & roasted vegetables** beets, romanesco, quinoa 7 | **parsnip potato purée** 5
- farro bean salad** spiced vinaigrette 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
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. 11.16