



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
vegetables chef's selection of farm fresh vegetables, black bean, cucumber yogurt, and anchovy garlic dips 12
brussels sprouts caramelized onion, pecans, white cheddar, sweet mustard dressing 8
beets roasted and raw, goat cheese, greek yogurt, banyuls vinaigrette, granola 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 12
smoked trout avocado, caper vinaigrette, toast 12
stuffed poblano rock shrimp, roasted corn, goat cheese, tomatillo lime dressing 14
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
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 17

pastas

- ricotta gnocchi** fava beans, roasted baby carrots, forest mushrooms 17
vegetable lasagna house made pasta, ricotta, mushrooms, crispy garlic, asparagus pesto 17
cavatelli cauliflower ragu, parmesan cheese, shaved duck prosciutto, toasted bread crumbs 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 22
lamb burger feta, arugula, pickled shallots, roasted red pepper 16
snapper roasted cipollini onions, tri color carrots, forest mushrooms, sunchoke puree, brown butter 26
pork duroc blade steak, sour apple cabbage, poached apricots, brown butter 25
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, cauliflower, quinoa 7 | **parsnip potato purée** 5
farro bean salad spiced vinaigrette 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. 10.16

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
North High Brewing
Old City Soda
Schlabaugh Woodworks
Swainway Farms
Watershed Distillery