



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
North High Brewing
Old City Soda
Schlabaugh 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. 1.16