



# THE GUILD HOUSE

## gluten-free friendly dinner

### raw

- tuna ribbons** ahi tuna, avocado, radish, chili oil 16
- oysters** cucumber coriander mignonette, kimchi granita, finger limes 12
- kampachi** passion fruit vinaigrette, pickled butternut squash, jalapeño, beet gastrique 16

### market

- 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
- 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

### appetizers

- pork cheeks** tomato gravy, spaghetti squash, charred shishito pepper 15
- prime rib cap** sweet onion relish, Pointe Reyes blue cheese, mustard vinaigrette 16

### 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
- snapper** roasted cipollini onions, tri color carrots, forest mushrooms, sunchoke puree, brown butter 26
- sea bass** lobster broth, carrots, leeks, radish, chili oil 36
- salmon** romanesco, raisins, capers, cauliflower caviar cream 25
- pork** duroc blade steak, sour apple cabbage, poached apricots, brown butter 25

### sides

- cucumbers and tomatoes** sherry crème fraiche 5
- kale & roasted vegetables** beets, cauliflower, quinoa 7
- parsnip purée** 5

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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

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