



THE GUILD HOUSE

gluten-free friendly lunch

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

- chopped chicken salad** dates, roasted corn, tomatoes, blue cheese, cabernet buttermilk dressing 13
- steak salad** prime flat iron, arugula, green beans, Maytag blue cheese, mustard vinaigrette 19
- chicken roulade** celery root purée, romanesco, wild mushrooms, sliced truffles, madeira reduction 17
- salmon** romanesco, raisins, capers, cauliflower caviar cream 25

sides

- cucumbers and tomatoes** sherry crème fraîche 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