



# 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  
**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

## appetizers

- smoked trout** avocado, caper vinaigrette, toast 12  
**flatbread** white bean puree, grilled scallion, smoked ham, dried shiitake 13  
**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  
**pork cheeks** tomato gravy, spaghetti squash, charred shishito pepper 14  
**prime rib cap** sweet onion relish, Pointe Reyes blue cheese, mustard vinaigrette 16

## sandwiches with side of your choice

- cheese burger** white cheddar, caramelized onion, pickled tomato, mayo, mustard 15  
**ham & swiss** rosemary ham, honey dijon mustard, country sourdough 14  
**club** roasted turkey, ham, pancetta, aged cheddar, aioli, danish brioche 15  
**lamb burger** feta, arugula, pickled shallots, roasted red pepper 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  
**cavatelli** cauliflower ragu, parmesan cheese, shaved duck prosciutto, toasted bread crumbs 19  
**ricotta gnocchi** fava beans, roasted baby carrots, forest mushrooms 17  
**sea bass croquette** crispy fried, house greens, pickled shallots, citrus aioli, lime vinaigrette 15  
**vegetable lasagna** house made pasta, ricotta, mushrooms, crispy garlic, asparagus pesto 17  
**meatloaf** smoked bbq glazed, parsnip puree, chili seared greens 14  
**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 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  
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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