

STARTERS

**Mushroom Soup**  
fire-roasted mushroom velouté,  
preserved local mushrooms, chive 9

**Wood-grilled Squid**  
capers, lemon, olives, brown butter,  
braised lentils 17

**Crispy Calamari**  
charcoal-roasted lemon,  
Kewpie mayo aioli 14

**Wild Spring Salmon Tataki**  
green apple, fennel and watercress salad,  
horseradish Chantilly 16

**Deep-fried Mac & Cheese**  
truffle dill aioli 10

**Smoky Deviled Eggs**  
smoked paprika, chives, crunchy stuff 12

**Gazpacho Ceviche**  
Fogo Island cod, king prawns, clams, octopus 16

**The Guild Caesar Salad**  
baby gem lettuce, pecorino, smoked bacon,  
Caesar dressing 16  
*add prawns or chicken 5*

**Green Goddess Waldorf Salad**  
baby gem and butter lettuce, celery, red grapes,  
apple, toasted walnuts, avocado dressing 16  
*add prawns or chicken 5*

**Roasted Beet Salad**  
goat cheese espuma, toasted omega seeds,  
feta, pine nuts, sherry dressing 15  
*add prawns or chicken 5*

**Beefsteak Tomato Caprese Salad**  
basil pesto, balsamic, arugula 16  
*add prawns or chicken 5*

**West Coast Octopus Salad**  
mixed beans and lentils, tomato, chickpeas,  
chorizo vinaigrette 19

PIZZAS

**Margherita**  
fresh mozzarella, tomato passata,  
basil, extra virgin olive oil 19

**Pepperoni & Smoked Mushroom**  
fresh mozzarella, tomato sauce,  
bacon bits 19

**Chicken & Pesto**  
applewood-roasted chicken, arugula and basil  
pesto, bocconcini, toasted pine nuts 19

**Meat Lovers**  
fresh mozzarella, sausage, smoked brisket,  
pulled pork, bacon 23

PASTAS

**Tomato Penne**  
rosé sauce, cherry vine tomatoes, bocconcini,  
basil, Parmigiano-Reggiano 19

**Spaghetti & Dry-aged Meatballs**  
tomato and basil passata,  
Parmigiano-Reggiano 22

**Linguine Carbonara**  
housemade bacon, egg yolk,  
Parmigiano-Reggiano, chive 19

**Seafood Linguine**  
flaked wild cod, steamed clams, lemon,  
garlic, parsley, focaccia crumbs 24

BURGERS & FLATBREADS

**Turkey Pastrami**  
Dirty Bird mustard, sliced pickle, shaved red onion,  
sauerkraut, banana peppers 18

**Alberta Beef Rib**  
shaved prime rib, grilled onions, chipotle,  
cheddar, arugula 18

**House-smoked Wild Spring Salmon**  
sour cream, chive, fresh horseradish, watercress,  
shallots, Pink Lady apple, baby cucumber 19

**Lamb Burger**  
whipped goat cheese, Dirty Bird mustard,  
dandelion and choice of soup, green salad  
or house-cut chips 18

**Dry-aged Chuck Burger**  
house-aged and ground, double cheddar,  
smoked mayo, pickle, ketchup and choice of  
soup, green salad or house-cut chips 18

MAINS

**Steak Salad**  
wood-grilled tri-tip, arugula, feta,  
mixed greens, smoked maple dressing,  
sliced egg, boiled potato, green beans 26

**The “Hot Mess” Cobb Salad**  
warm applewood-roasted chicken,  
sliced egg, avocado, cucumber, tomato,  
bacon, Sylvan Star Gouda 18

**Smoked Wild Salmon Niçoise Salad**  
Broxburn tomatoes, boiled egg, mixed greens,  
olives, green beans, radish, fingerling potatoes 24

**Carved Roast Pork Belly**  
apple salad, toasted hazelnuts, cilantro,  
sunchokes, apple sauce 22

**Steamed Clams**  
fresh and cooked tomato, garlic,  
grilled flatbread 19

**Chargrilled Steak Frites**  
house-cut chips, green salad,  
CO<sub>2</sub> Béarnaise sauce  
7oz / 9oz tri-tip 26 / 28  
8oz / 12oz strip loin 34 / 39

**Merchant’s Sausage**  
seasonally inspired housemade sausage,  
smoky mash, grilled mushrooms, gravy,  
Dirty Bird mustard 22

**Kimchi Poutine & Sesame-crust  
Chicken Wings**  
housemade kimchi, gochujang sauce,  
coriander, toasted black sesame seeds,  
Montréal cheese curds 19

**Newfoundland Cod**  
green pea velouté, baby gem lettuce,  
poached hen’s egg, new potatoes,  
housemade bacon 24

We are proud to showcase our Canadian suppliers, including Beretta Farms, Lambtastic Farms, W Over Diamond Ranch and Fogo Island. Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.