

STARTERS

Soup of the Day
vegetarian with seasonal garnishes 9

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

Roasted Beet Salad
mixed beets, goat cheese espuma,
pine nuts, feta, toasted omega seeds,
sherry dressing 16

Yoghurt Parfait
toasted omega seeds, quinoa, walnuts,
berry compote, smoked maple syrup 12

Sausage Roll
housemade kielbasa sausage wrapped in
pie dough, black cherry HP Sauce 12

Crispy Calamari
charcoal-roasted lemon, Kewpie mayo aioli 14

The “Hot Mess” Cobb Salad
warm applewood-roasted chicken,
sliced egg, avocado, cucumber, tomato,
bacon, Sylvan Star Gouda 19

The Guild Salad
grilled goat cheese, mixed baby kale,
green beans, fingerling potatoes, bacon,
Cabernet vinaigrette 18

Green Goddess Waldorf Salad
baby gem and butter leaf lettuce, celery, red grapes,
apple, toasted walnuts, shaved Pecorino Romano,
avocado dressing 16

HAPPY HOUR Mon-Fri · 2 to 6pm & 9pm to close

Liberty Commons Lager (16oz)	4	La Vite Red or White Wine (6oz)	6
Highball (1oz)	4	Pitchers of Red or White Sangria	30
Cocktail Blood & Barrel, Cape Codder (1oz)	5	Half-price Pizzas & Bar Bites	

Wednesdays select half-price wines

Weekend brunch Caesars (1oz) & Mimosas (3oz) 5

Sundays Pitchers of Red or White Sangria 30

MAINS

Merchant’s Sausage
seasonally inspired housemade sausage,
smoky mash, grilled mushrooms, gravy,
Dirty Bird mustard 21

Eggs Benny
toasted English muffin, Hollandaise
with cream cheese and smoked salmon 19
with mushroom and greens 14
with bacon 14

Grilled 7oz Tri-tip Steak & Eggs
duck fat hash, toasted black sesame seeds,
kimchi, gochujang sauce 24

Birch-roasted Croque-Madame
Grizzly Gouda Momay sauce, housemade ham,
fried egg, duck fat hash 19

ADDITIONS

Housemade Banger Sausage 4
House-smoked Bacon 4
Grilled 7oz Tri-tip Steak 12

The Full Canadian
two fried eggs, bacon, sausage,
stack of mini maple butter pancakes,
baked beans, grilled tomato 18

Breakfast Kimchi Poutine
house-cut chips, kimchi, gochujang sauce,
Montréal cheese curds, fried egg,
toasted black sesame seeds, coriander 13

Dry-aged Chuck Burger
house-aged and ground, double cheddar,
smoked mayo, pickle, ketchup and choice of
soup, green salad or house-cut chips 19

Fire-roasted French Toast
maple butter, sour apple sauce,
brûléed banana, gooseberries 15

House-cut Chips 4
Green Salad 4
Mini Stack of Pancakes 6



SUNDAY FEATURE
available all day

Sunday Roast
chef-inspired mp

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.