



THE GUILD CAFÉ

The Guild Slam 22

Applewood bacon or turkey sausage, two eggs your way, parsley potatoes, and artisan sourdough toast with butter and strawberry preserves. Choice of juice or drip coffee.

Oatmeal (VG, GF) 15

Creamy house-made oatmeal sweetened with a touch of brown sugar, topped with fresh banana slices, crunchy almonds, and cacao nibs.

Buttermilk Pancakes (V) 17

Three pancakes served with lemon butter and macerated berries

Peppermint French Toast 23

French toast served with chocolate peppermint cream and peppermint candy

Avocado Toast (V) 16

Artisan sourdough toast served with avocado, arugula tossed in lemon vinaigrette, cherry tomatoes, everything bagel seasoning, a poached egg, and shaved parmesan

Omelet “Your Way” (V, GF) 22

Build your perfect omelet just the way you like it! Choose whole eggs *or* egg whites and add your favorites: avocado, bell peppers, tomatoes, onions, mushrooms, kale, and melty American cheese

Add: Applewood Bacon 6 | Turkey Sausage 6

Breakfast Sandwich 15

Croissant, scrambled eggs, American cheese, heirloom tomato, chimichurri aioli and applewood bacon served with parsley potatoes

Breakfast Burrito (V) 18

Flour tortilla, scrambled eggs, American cheese, Chimichurri aioli, breakfast potatoes, and avocado

Add: Applewood Bacon 6 | Turkey Sausage 6 | Flat Iron Steak 12

Salmon Benedict 22

House-made English muffins, smoked salmon, heirloom tomato, arugula, two poached eggs, hollandaise sauce, and fresh chives served with parsley potatoes

Light Eggs (V) 19

Grilled artisan sourdough, warm confit tomato sauce, two poached eggs, and goat cheese

Steak & Eggs 32

Flat iron steak, two eggs, cherry tomatoes, and arugula served with parsley potatoes

Enhancements

Applewood Bacon 8 | Turkey Sausage 8 | Two Eggs 7

Parsley Potatoes 5 | Avocado 4 | Everything Bagel 6 | Two Pancakes 8

Children’s Menu

Two Eggs & Toast 10

Mini Pancakes 8

Yogurt & Berries 9

Café Pastries

Almond Croissant 6

Butter Croissant 5

Peppermint Double

Chocolate Cookie 6

Vegetarian(V) | Vegan (VG) | Gluten-Free (GF)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

An automatic gratuity of 20% will be applied to groups of 6 or more and to any unsettled tabs.

Cash payments are not accepted.

Cocktails

Bloody Mary 15

Vodka, lime juice, Clamato, tomato juice,
Worcestershire sauce, house spice blend, and olive
garnish

Carajillo 15

Liquor 43, espresso, and orange wedge garnish

Espresso Martini 17

Vodka, espresso, coffee liqueur, sugar, and espresso
bean garnish

Mimosa 12

Prosecco and choice of juice

Espresso Drinks

Americano 6

Café Breve 7

Café Latte 7

Café Macchiato 7

Café Mocha 8

Cappuccino 7

Cortado 7

Espresso (Double) 6

Flat White 7

Tea & More

Assorted Herbal Teas 4.50

Chamomile Tea

Jasmine Green Tea

Earl Grey Tea

Breakfast Blend Tea

Matcha Latte 7

Masala Chai Latte 6

London Fog 6

Smoothies

Tropical Fruit 12

Mango, banana, seasonal berries, coconut milk

Banana Nut 12

Banana, peanut butter, cinnamon, almond milk

Green Garden 12

Mango, pineapple, spinach, matcha, avocado, honey,
almond milk

Orange Turmeric Detox 12

Orange, pineapple, carrot, ginger, turmeric, hemp seed,
banana

Add: organic plant-based vanilla protein powder 4

Juices

Apple | Cranberry

Grapefruit | Orange | Pineapple