

BRUNCH

BAR BITES

Guilford Pretzel

Giant House Pretzel,
Bier Cheese
Sauce, House Mustard
10

Frites

Pecorino Cheese,
House Seasoning,
Cherry Lavender Ketchup
6

Croquettes

Polenta, Manchego,
Saffron Herb Aioli
7

Brussels

Roasted Sprouts,
Bacon, Honey,
Maple, Butter
8

Big English Breakfast.....18

Bangers Sausage, Bacon,
Grilled Tomatos & Mushrooms,
Scrambled Eggs, Pinto Beans,
Served with a side of Toast

American Breakfast.....15

Bacon, Scrambled Eggs,
Fried Grits, Served with
a side of Toast

Breakfast Burger.....17

House-Blended Patty, Gruyere
Cheese, Bier-Battered Onions,
Fried Eggs, Lettuce, Tomatoes

Shepherd's Pie.....16

Lamb, Peas, Carrots,
Mashed Potatoes
Stout sauce

Spanish Sweet Toast.....13

Valencia Oranges, Vanilla, Spiced
Pecans, Marmalade Butter,
Smoked Paprika Maple Syrup

Steak & Eggs25

Grilled Flat Iron, Home Fries,
Scrambled Eggs, Served with a
side of Toast

Chicken & Waffles.....20

Banana Oats Waffles, Deep Fried
Chicken, Maple Vanilla Butter

The Hangover.....15

Breakfast Duck Poutine,
Smoked Cheese Curds,
Scrambled Eggs, Home Fries,
Tomato Stout Gravy

FLATBREAD

Margherita

Fresh Pulled Mozzarella,
San Marzano Tomatoes,
Basil Parmesan
12

Prosciutto & Goat Cheese

Arugula,
Caramelized Onions,
Herb Aioli
15

SIDES

Hickory Bacon..... 5

Scrambled Eggs..... 4

Home Fries.....4

Toast..... 2

Sausage..... 5

SALADS

House Salad..... 9

Arcadia Mix Greens, Tomatoes, Cucumber, Red Onion, Carrots,
Red Wine Vinegar

Grilled Caesar Salad 11

Baby Romaine, Boquerones, Herb Croutons, Traditional Caesar
Dressing

Arugula & Grapefruit salad 10

English Cucumbers, Candied Pecans, Goat Cheese, Grapefruit,
Herbes de Provence Vinaigrette

DESSERTS

House-Made Ice Cream
Ask Your Server For
Availability
8

German-style Chocolate Cake

Asbach Chocolate
Sauce, Vanilla
Whipped Cream
10

Apple Cobbler

Brandy Caramelized
Apples, Puff Pastry,
Vanilla Cream
10

Brioche Bread Pudding

Bourbon Glaze, Vanilla
Whipped Cream
10

BEERS

GERMAN

Guilford Lager: 20 IBU, 5.1 ABV 5 | .5ltr  12 | 1ltr 

Helles, is the German word for 'light' which refers to the color of the beer alone, it is not light in flavor! The ingredients of this beer are simple, we use the highest quality malt, water, hops and yeast to create a clean drinking but full of flavor lager beer that you'll want to have a liter of or two.

Guilly Light: 15 IBU, 3.5 ABV 5 | .5ltr  10 | 1ltr 


A tasty lighter beer brewed with German malts and hops for the times when you'd like to enjoy the delicious tastes of lager, but with less alcohol, carbs, and calories.

AUSTRIAN

Vienna-Lager: 30 IBU, 6.0 ABV 5 | .5ltr  14 | 1ltr 


In the beautiful city of Vienna, home to Mozart, Beethoven, Schubert, and Mahler, they not only make music, they also make world class beer! Our Vienna style lager has flavors of caramel and toast, with just enough bitterness and a clean finish. And yes, it has a generous amount of German "Weiner" malt, which is not be confused with the sausage, or the same city of origin. Prost!

CZECH REPUBLIC

Baltimore Pils: 45 IBU, 5.1 ABV 5 | .5ltr  14 | 1ltr 

Czech Republic debuted a beer that changed the world, the German tradition adopted it and made it their own, our tasty pils combines the delicious subtle malty flavors with the balance of a strong german hop presence. It's a beer you won't want to kick out of your glass, we promise.

BRITISH & IRISH

British Pale Ale: 35 IBU, 4.6 ABV 5 | PINT  12 | 1ltr 

IPA stands for "India Pale Ale." Because when the British were at war with india in the 1800's, it was considered part of a soldier's pay that they should have a gallon of beer per day! This is our version of the classic style, revamped with modern versions of british hops. Full of flavor, clean finishing and refreshing to get you ready for your next battle, whatever that may be.




English Session Ale: 20 IBU, 4.6 ABV 5 | PINT  12 | 1ltr 

In England in the 1800's there were only 3 types of beer at most pubs; a lager, a mild, and a bitter, and sometimes a porter. By modern standards, a bitter is not really bitter, but more of an easy drinking slightly sweet, lower in carbonation, delicious and sessionable beverage. You should be able to watch a match with your lads or lasses, have a couple, and still walk home.

C&S -Dry Irish Stout: 25 IBU, 4.2 ABV 5 | PINT  12 | 1ltr 

There's something about a tasty Irish Stout that brings people together. The origins of this style go deep to Ireland's core, and the flavor is no exception. C&S stands for the Crown Cork and seal factory, in honor of the Original owner of the building. Made in Baltimore, our Irish Stout combines the subtle flavors of tasty dark and lighter malts with the balance of hop bitterness. Full bodied, flavorful, but still with a clean finish. Sláite!

BELGIAN

Golden Ale: 35 IBU, 8.0 ABV 4 | Tulip  5 | .5ltr  16 | 1ltr 

A beer so tasty, the style that it's based on is named after the "Devil." When you brew a beer that is both flavorful, clean finishing and a bit higher in alcohol, it can be far too easy to enjoy one or two. Our Belgian style Golden ale combines the tasty flavors of European pilsner malt, with the balance of Belgian hops, and the spiciness of a traditional belgian yeast strain. Prost!

SPECIAL

Lemon Shandy: 10 IBU, 2.6 ABV 5 | .5ltr  8 | 1ltr 

our tasty light beer with the refreshing addition of a lemon.

COCKTAILS

Mimosas

Brut Prosecco with a splash of Fresh Squeezed Orange or Grapefruit Juice

GLASS 7 | 32oz 20

Bacon & Bleu Bloody Mary

Lindsay's Bloody Mary Mix,
Tito's Handmade Vodka,
Bleu Cheese-Stuffed Figs,
Lemon Slice

12

Old Bay Veggie Mary

Lindsay's Bloody Mary Mix,
Tito's Handmade Vodka,
Celery, House Pickles,
Old Bay Rim

10

WINES

RED

Mauricio Lorca Malbec 9 |  27 | 

Knotty Vines Cabernet Sauvignon 9 |  27 | 

WHITE

Primaterra Pinot Grigio 9 |  27 | 

Veramonte Sauvignon Blanc 8 |  24 | 

Gambrino Prosecco 8 |  32 | 

FLIGHTS

6 Beers per Flight
12.50