

## APPETIZERS

**Roasted Red Pepper Hummus**.....12  
Fried Chickpeas, Hummus, Fire-Roasted Red Peppers, Bread

**Giant Guilford Pretzel**.....10  
Giant House Pretzel, Bier Cheese Sauce, House Mustard

**Mussels à la Portuguese**.....14  
Chourico sausage, Saffron Bier, Fennel, Garlic, Tomatoes

**Charcuterie Board** ..... 25  
A Collection of Local & International Meats & Cheeses, Pickled Veggies, House spicy Mustard

## FLATBREAD

**Prosciutto & Goat Cheese**  
Arugula,  
Caramelized Onions,  
Herb Aioli  
15

**Margherita**  
Fresh Puled Mozzarella,  
San Marzano Tomatoes,  
Basil, Parmesan  
12

## 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

## BAR BITES

**Devils on Horseback**  
Bacon-Wrapped Bleu Cheese Stuffed Figs, Piquillo sauce, Honey  
10

**Deviled Eggs**  
Traditional Deviled Eggs, Paprika, Bacon  
7

**Potato Crisps**  
House Spice Blend, Pecorino Cheese  
5

**Sweet Potato Frites**  
Cinnamon Sugar, House Spice Blend, Black Cherry Ketchup  
6

**Croquettes**  
Polenta, Manchego, Saffron Herb Aioli  
7

## SIDES

**Red Cabbage**  
Braised Red Cabbage, Onions, Gala Apples, Apple Cider Vinegar  
8

**Brussels**  
Roasted sprouts, Bacon, Honey, Maple Butter  
8

**Rainbow carrots**  
Roasted Carrots, Orange & Honey Glaze  
7

## 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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## ENTREES

**Fish & Chips**.....18  
English Bier Battered Flounder, Frites, spicy Tartar sauce

**Grilled sausage Board**.....16  
Bier Bratwurst, Currywurst, Weiswurst, House spicy Mustard, Pickled Veggies

**Schnitzel**.....19  
Choice of Breaded Pork Tenderloin or Chicken, Potato Dumplings, Braised Red Cabbage

**Short Rib Stroganoff**.....22  
Mushroom Cream, Egg Noodles, Smoked Paprika, sour Cream

**Shepherd's Pie**.....18  
Lamb, Peas, Carrots, Mashed Potatoes, stout Gravy

**Grilled Salmon**.....24  
Fingerling Potatoes, Roasted Carrots, Seafood Fennel Broth, Dill Yogurt

**Bangers & Mash**.....18  
British Banger Sausage, Caramelized Onion sauce

**Herbes de Provence**.....16 | 26  
**Smoked Chicken**  
Roasted Tri-Color Carrots, Fingerling Potatoes,

**Steak Frites**.....28  
Grilled Flat Iron, Saffron Herb Aioli

## SANDWICHES

**Guilford Burger**.....16  
House Blended Patty, Bier Battered Onion, Gruyere Cheese, Lettuce, Tomato, Special sauce, Pretzel Bun

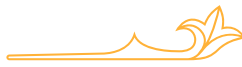
**Schnitzel sandwich**.....19  
Choice of Breaded Pork Tenderloin or Chicken, Warm Cabbage, Crispy shallots, spicy Mustard, Garlic Bun

**Grilled sausage sandwich**.....16  
Warm Red Cabbage, spicy Mustard, Crispy shallots, Bread

ALL SANDWICHES ARE SERVED WITH FRIES  
SUBSTITUTE WITH HOUSE SALAD OR SWEET POTATO FRIES (+1).



## BEERS



### GERMAN

**Guilford Lager: 20 IBU, 5.1 ABV** 6 | .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** 7 | .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** 7 | .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** 6 | 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** 6 | 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** 6 | 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** 6 | Tulip  8 | .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** 4 | .5ltr  8 | 1ltr 

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



## COCKTAILS

### Hunter's Negroni

Baltimore's Shot Tower Gin, Campari, Sweet Vermouth, Jaegermeister, on the Rocks.

12

### Spiro Peach Tea

Old Line Vodka, Peach Schnapps, Lemonade, Iced Tea, on the Rocks.

10

### Local #333

Sagmore Rye Whiskey, Averna Amaro, Punt e Mas.

12

### Painters Sazerac

Sagmore Rye Whiskey, Absinthe, Peychaud Bitters.

12

### Almost Last Word Cocktail

Baltimore's Shot Tower Gin, Green Chartreuse, Luzardo Cherry Liqueur, Lime Juice, Chilled.

12

### Southsides Cocktail

Lindsay's Southside Cocktail Mix, with Choice of Spirit.

12

## 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