

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 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! Our flagship lager has flavor notes of fresh baked bread, spicy noble hops, with a crisp and clean finish.

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

A light & tasty 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!

Oktoberfest Marzen: 20 IBU, 5.2 ABV 7 | .5ltr  14 | 1ltr 

Traditionally brewed for Oktoberfest with the great Munich malt sweetness and a spicy noble hop balance. Prost!

Hefeweizen: 15 IBU, 5.1 ABV 7 | .5ltr  14 | 1ltr 

Classic German-style wheat beer with balanced flavor notes of banana, vanilla and clove.

AUSTRIAN

Vienna-Lager: 30 IBU, 6.0 ABV 7 | .5ltr  14 | 1ltr 

Our Vienna-style lager has rich flavors of caramel and toast, with just enough bitterness and a clean, dry finish.

CZECH REPUBLIC

Baltimore Pils: 45 IBU, 5.1 ABV 7 | .5ltr  14 | 1ltr 

This crisp Pils combines the subtle malt flavors of the Czech style with the balance of German hop bitterness.

BRITISH & IRISH

British Pale Ale: 45 IBU, 4.6 ABV 6 | PINT  12 | 1ltr 

This is our version of the classic style, leanly malted and brewed with a classic British ale yeast our BPA also has a delightfully citrus & piney hop presence.




English Session Ale: 20 IBU, 4.6 ABV 6 | PINT  12 | 1ltr 

Our Session Ale is an easy drinking brew, lower in carbonation, with a touch of malt sweetness on the palate and aromas of red apples and toffee on the nose.

C&S -Dry Irish Stout: 25 IBU, 4.2 ABV 6 | PINT  12 | 1ltr 

Our Irish Stout combines the subtle flavors of roasty malts with the balance of clean hop bitterness. Our nitro pour brings a classic creaminess to the palate!

BELGIAN

Golden Ale: 35 IBU, 8.0 ABV 6 | Tulip  8 | .5ltr  16 | 1ltr 

Our Golden Ale combines the flavors of European pilsner malt with the balance of noble hops and the spiced character of a traditional Belgian yeast strain.

SPECIAL

Lemon shandy: 10 IBU, 2.6 ABV 4 | .5ltr  8 | 1ltr 

Our session Ale is an easy drinking brew, lower in carbonation, with a touch of malt sweetness on the palate and aromas of red apples and toffee on the nose.

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