

## BRUNCH

### BAR BITES

#### Guilford Pretzel

Giant House Pretzel,  
Bier Cheese  
Sauce, House Mustard  
10

#### Frites

Pecorino Cheese,  
House Seasoning,  
Cherry Lavender Ketchup  
6

#### Fried Calamari

Cornmeal crusted,  
scampi sauce, marinara  
14

#### 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

#### Fish & Chips.....18

English Bier Battered Cod,  
Frites, Spicy Tartar

#### Spanish sweet Toast.....13

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

#### Steak & Eggs .....25

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

#### Mussels ..... 18

Chourico Sausage, Saffron,  
Bier, Fennel, Garlic, Tomatoes

## FLATBREAD

#### Margherita

Fresh Pulled Mozzarella,  
San Marzano Tomatoes,  
Basil Parmesan  
12

#### Prosciutto & Goat Cheese

Arugula,  
Caramelized Onions,  
Herb Aioli  
15

## SALADS

ADD CHICKEN BREAST (+7), SALMON (+8), OR STEAK (+10)

#### House salad..... 9

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

#### Classic Caesar salad..... 11

Romaine, Boquerones, Herb Croutons, Traditional Caesar  
Dressing

#### Arugula & Grapefruit salad ..... 10

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

#### Frisee salad ..... 14

Frisee, Walnuts, Red Peppers, Poached Egg, Bacon

## SIDES

#### Hickory Bacon..... 5

#### Scrambled Eggs..... 4

#### Home Fries..... 4

#### Toast..... 2

#### Sausage..... 5

## DESSERTS

#### Vanilla Ice Cream 8

#### Apple Cobbler

Brandy Caramelized  
Apples, Puff Pastry,  
Vanilla Cream  
10

#### Flourless Chocolate Cake

Chocolate sauce, cherry Reduction,  
vanilla Whipped 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 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