

Guilford

HALL BREWERY

BRUNCH

BAR BITES

GUILFORD PRETZEL

GIANT HOUSE PRETZEL,
BIER CHEESE SAUCE,
HOUSE MUSTARD
10

FRITES

HOUSE SEASONING,
CHERRY LAVENDER KETCHUP
5

FRIED CALAMARI

MARINATED CALAMARI, FRIED,
SERVED WITH MARINARA
SAUCE
16

BIG ENGLISH BREAKFAST..... 20
BANGERS SAUSAGE, BACON,
GRILLED TOMATOS & MUSHROOMS,
SCRAMBLED EGGS, PINTO BEANS,
SERVED WITH A SIDE OF TOAST

AMERICAN BREAKFAST.....17
BACON, SCRAMBLED EGGS,
HOME FRIES, PEPPERS, ONIONS,
SERVED WITH A SIDE OF TOAST

BREAKFAST BURGER.....19
HOUSE PATTY, SWISS CHEESE,
PORK BELLY, FRIED EGG,
BIER-BATTERED ONIONS,
LETTUCE, TOMATO

SHEPHERD'S PIE18
LAMB, PEAS, CARROTS,
MASHED POTATOES
STOUT SAUCE

FISH & CHIPS20
ENGLISH BIER BATTERED FLOUNDER,
FRITES, SPICY TARTAR

BELGIAN MEATBALLS 13
PORK, BEEF, BOCK SAUCE,
BAGUETTE

STEAK & EGGS 25
SIRLOIN FILET, HOME FRIES,
SCRAMBLED EGGS, SERVED WITH
SIDE OF TOAST

CHICKEN & WAFFLES..... 20
BELGIAN PEARL SUGAR WAFFLES,
DEEP FRIED CHICKEN,
MAPLE VANILLA BUTTER

THE HANGOVER 18
SHORTRIB, CHEESE CURDS,
GRAVY, FRIES, FRIED EGG

NUTELLA WAFFLE
STRAWBERRY, BANANA.....13

CATALONIAN PORK BELLY
GLAZED IN HONEY ORANGE.....18
SERVED WITH MASHED POTATO
AND ROASTED VEGETABLES

POLISH HASH
KIELBASA SAUSAGE, POTATOES,.....15
SPINACH, SUN DRIED TOMATOES,
RED PEPPERS, ONIONS TOPPED
WITH EGG OF CHOICE

CREPES

NUTELLA AND BANANA
WITH CHOCOLATE SAUCE AND
WHIPPED CREAM
15

FRESH RASPBERRY CREPE
WITH RASPBERRIES
15

LEMON RICOTTA CREPE
15

FLATBREAD

MARGHERITA
FRESH PULLED MOZZARELLA,
SAN MARZANO TOMATO SAUCE,
BASIL, PARMESAN
12

PROSCIUTTO & GOAT CHEESE
ARUGULA,
CARAMELIZED ONIONS,
HERB AIOLI
15

SALADS

HOUSE SALAD9
ARCADIA MIX GREENS, TOMATOES, CUCUMBER, RED ONION,
CARROTS, RED WINE VINEGAR

GRILLED CAESAR SALAD.....11
BABY ROMAINE, HERB CROUTONS, TRADITIONAL CAESAR
DRESSING

ARUGULA & GRAPEFRUIT SALAD.....10
ENGLISH CUCUMBERS, CANDIED WALNUTS, GOAT CHEESE,
GRAPEFRUIT, HERBES DE PROVENCE VINAIGRETTE

SIDES

HICKORY BACON 5 HOME FRIES4
SCRAMBLED EGGS4 TOAST.....2
SAUSAGE5

DESSERTS

ICE CREAM

ASK YOUR SERVER FOR
AVAILABILITY
SCOOP 3 BOWL 8

FLOURLESS

CHOCOLATE CAKE

CHOCOLATE SAUCE,
CHERRY REDUCTION,
VANILLA WHIPPED CREAM
10

BIG APPLE PIE

BRANDY CARAMELIZED
APPLES, PUFF PASTRY,
VANILLA CREAM
12

WHISKEY BREAD PUDDING

WHITE CHOCOLATE CHIPS,
VANILLA WHIPPED CREAM,
ICE CREAM
12

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



BIER · WEIN · COCKTAILS

BIERS

GERMAN

GUILFORD LAGER: 20 IBU, 5.1% ABV



7 | .5 LTR



13 | 1 LTR

A CLASSIC GERMAN HELLES, THIS IS OUR FLAGSHIP BEER. THIS BEER OFFERS A TOUCH OF SWEETNESS THAT BALANCES A MEASURABLE ADDITION OF GERMAN HOPS WITH A SLIGHT BITTERNESS. THE MALT CHARACTER IS SOFT AND BREADY. A BEER FOR BEER LOVERS, OUR GUILFORD LAGER IS A MASTERCLASS IN RESTRAINT.

MARZEN: 24 IBU, 6.3% ABV



7 | .5 LTR



13 | 1 LTR

THE BEER OF OKTOBERFEST! THIS CLASSIC LAGER HAS A COPPER COLOR WITH A TOAST-LIKE AROMA AND A RICH, MALT-DRIVEN BREADY FLAVOR. MADE FOR DRINKING LITERS WITH FRIENDS AND FAMILY, THIS BEER IS AN EASY DRINKING LEGEND!

DARK LAGER: 15 IBU, 4% ABV



7 | .5 LTR



13 | 1 LTR

LIGHT BEER CAN ALSO BE DARK! BREWED IN THE GERMAN TRADITIONS OF FRANCONIA, OUR DARK LAGER IS FULL OF FLAVOR NOTES OF NUTS, TOFFEE, FRESHLY BAKED BREAD, AND DARK ROASTED COFFEE BEANS, ALL FROM THE MALT!

HEFEWEIZEN: 15 IBU, 5.1% ABV



7 | .5 LTR



13 | 1 LTR

THIS HAZY GERMAN WHEAT ALE SHOWCASES THE YEAST-DRIVEN FLAVORS OF FRUIT AND SPICE. BANANAS AND CLOVE ARE BALANCED PERFECTLY IN THIS REFRESHING BEER ENJOYED BY BEER GEEKS AND NEWBIES ALIKE!

BERLINER WEISSE: 4.9 IBU, 3.75% ABV



7 | .5 LTR



13 | 1 LTR

THIS BEER IS A LEMONY, REFRESHINGLY TART, SOUR WHEAT ALE. OUR VERSION HAS A VERY CLEAN FINISH MAKING THIS BEER A VERY APPROACHABLE CLASSIC. THE HIGH CARBONATION MAKES THIS STYLE KNOWN AS THE "CHAMPAGNE OF THE NORTH." "ROT ODER GRÜN?" CHOOSE: RED (RASPBERRY) OR GREEN (WOODRUFF) SYRUP +\$2

RADLER: 10 IBU, 2.6% ABV



7 | .5 LTR



13 | 1 LTR

(CHOICE OF LEMON OR GRAPEFRUIT) OUR PREMIUM LIGHT BREW WITH THE REFRESHING ADDITION OF LEMON OR GRAPEFRUIT JUICE

GOOD MORNING BALTIMORE



9 | .5 LTR

HOUSE STOUT WITH A SHOT OF ESPRESSO

BALTIMORE PILS: 45 IBU, 5.1% ABV



7 | .5 LTR



13 | 1 LTR

THIS VERSION OF A GERMAN PILSNER SHOWCASES GERMAN MALT AND YEAST, WITH A SPICY, NOBLE HOP AROMA. WE USE SAAZ HOPS IN THE WHIRLPOOL GIVING A PEPPERY, EARTHY FINISH.

AUSTRIAN

VIENNA LAGER: 45 IBU, 4.6% ABV



7 | .5 LTR



13 | 1 LTR

THANKS TO AN ABUNDANCE OF VIENNA MALT, THIS BEER HAS RICH CARAMEL, TOASTY NOTES. BALANCED BITTERNESS AND A CLEAN FINISH MAKES THIS BEER A FAVORITE FOR LAGER LOVERS.

BRITISH

BRITISH PALE ALE: 45 IBU, 5.6% ABV



7 | .5 LTR



13 | 1 LTR

THIS IS ONE OF OUR HOPPIER OFFERINGS WITH BITTER NOTES. WE USE MANDARINA BAVARIA HOPS IN THE WHIRLPOOL, GIVING THIS BEER A PINE-LIKE AROMA AND THE BRITISH ALE YEAST ACCENTUATES THE FRUITINESS OF THE HOPS. THIS BEER WILL SURELY SATISFY HOP HEADS.

OATMEAL STOUT: 29 IBU, 4.8% ABV



8 | .5 LTR



15 | 1 LTR

THIS BEER IS A CLASSIC ENGLISH STYLE OATMEAL STOUT. THE ADDITION OF OATS GIVES THE BEER A RICH, SILKY BODY. THE LOWER ABV MAKES THIS STOUT A YEAR ROUND FAVORITE! THE FLAVOR IS COMPLEX, REMINISCENT OF A COLD BREW COFFEE WITH HINTS OF DARK FRUIT/RAISINS. ENGLISH MALTS CONTRIBUTE A BISCUITY FLAVOR AS WELL.

BELGIAN

GOLDEN ALE: 35 IBU, 8.5% ABV



9 | .5 LTR



17 | 1 LTR

THIS BEER IS BRIGHT, BUBBLY, SUPER DRY, AND HIGHLY ATTENUATED BELGIAN GOLDEN. THIS MEANS THE YEAST HAS CONSUMED ALL THE SUGAR, LEAVING A HIGH-ALCOHOL YET EASY DRINKING BEER.

SPECIALS

WILDFLOWER MEAD: 6.9% ABV

8 | CAN

FROM OUR FRIENDS AT CHARM CITY MEADWORKS, THIS WILDFLOWER MEAD IS A LOCAL FAVORITE FOR GLUTEN-FREE DRINKERS AROUND BALTIMORE.

COCKTAILS

MIMOSAS | BEERMOSAS

PROSECCO OR OUR GUILFORD LAGER WITH A SPLASH OF ORANGE, GRAPEFRUIT, CRANBERRY OR PINEAPPLE JUICE

7

BOTTOMLESS 11AM-3PM | 25

GUILFORD BLOODY MARY

HOUSE-MADE BLOODY MARY MIX, TITO'S AND A SEASONAL VEGGIE GARNISH

12

ADD BACON +1

ESPRESSO MARTINI

TITO'S, BLACK COFFEE LIQUEUR, ESPRESSO, SIMPLE SYRUP

12

SUB KETEL ONE +2

SUB CASAMIGOS +3

BREAKFAST SHOT

JAMESON, BUTTERSCOTCH, OJ, BACON

10

WEIN

WHITE



LA VIEILLE FERME - BLENDED WHITE.....	8 32
MOHUA - SAUVIGNON BLANC.....	13 48
J. DE VILLEBOIS - SAUVIGNON BLANC.....	12 48
BOUCHARD AINE & FILS - CHARDONNAY....	12 48
CA' MONTINI - PINOT GRIGIO.....	13 52
BEX - RIESLING.....	14 56
ELENA WALCH - DOLOMITI.....	16 64
BULLETIN - MOSCATO.....	9 38
BULLETIN - PINO GRIGIO	9 38

RED



LA VIEILLE FERME - BLENDED RED.....	8 32
ROBERT MONDAVI - CABERNET SAUVIGON.	27 108
14 HANDS - CABERNET SAUVIGNON.....	12 48
MAURICIO LORCA - MALBEC.....	13 52
ZESTOS - GARNACHA.....	14 56
CAPARZO - SANGIOVESE.....	10 40
PRENDO - PINOT NOIR.....	12 48
ALTOS IBÉRICOS - RIOJA.....	12 48
CITTO - TOSCANA.....	13 52
SAURUS - MALBEC.....	16 64
R COLLECTION - MERLOT.....	11 43
LAROCHE - PINOT NOIR.....	12 48

ROSE



LA VIELLE FERME - ROSE.....	8 32
THE PALE - ROSE.....	11 44
WOLFFER ESTATE - ROSE.....	16 68

SPARKLING - BOTTLE ONLY



KIM CRAWFORD PROSECCO.....	50
MAISON MARCEL (SPARKLING).....	60