

# 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 PIE** .....18  
LAMB, PEAS, CARROTS,  
MASHED POTATOES  
STOUT SAUCE

**FISH & CHIPS**.....20  
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 & BANANA CREPE**  
WITH CHOCOLATE SAUCE AND  
WHIPPED CREAM  
15

**RASPBERRY CREPE WITH  
FRESH RASPBERRIES**  
15

**LEMON RICOTTA CREPE**  
15

## FLATBREADS

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

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

## SALADS

**HOUSE SALAD**.....10  
ARCADIA MIX GREENS, TOMATOES, CUCUMBER, RED ONION, CARROTS, RED  
WINE VINEGAR

**CAESAR SALAD**.....10  
BABY ROMAINE, HERB CROUTONS, TRADITIONAL CAESAR DRESSING

**APPLE FENNEL SALAD**.....10  
SHAVED FENNEL, GRANNY SMITH APPLES  
THINLY SLICED, SHAVED CELERY, ARUGULA, GOAT CHEESE, WALNUTS, & A  
DRIZZLE OF BALSAMIC

**PEAR & SPINACH SALAD**.....16  
RED WINE POACHED PEARS, SPINACH, POMEGRANATES, CANDIED PECANS,  
BLEU CHEESE CRUMBLES, CHAMPAGNE VINAIGRETTE

## SIDES

**HICKORY BACON** ..... 5     **HOME FRIES** ..... 4  
**SCRAMBLED EGGS** ..... 4     **TOAST**.....2  
**SAUSAGE** ..... 5

## 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 ICE CREAM  
10

**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.

TO SUPPORT OUR STAFF, A 20% GRATUITY IS ADDED TO ALL CHECKS.

# 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.

**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, FRESH 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!

**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

**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.

### CZECH

**CZECH RUBY LAGER:** 24 IBU, 4.7% ABV

 7 | .5 LTR  14 | 1 LTR

A DELICIOUSLY SESSION-ABLE MALTY LAGER. POURS A BEAUTIFUL DEEP AMBER ALMOST MAHOGANY COLOR WITH AN OFF-WHITE HEAD. AROMAS OF TOFFEE, CARAMEL, & A TOUCH OF BROWN SUGAR WITH FLAVORS OF CARAMEL, SWEET MALT & TOFFEE. MEDIUM TO LIGHT BODY THAT FINISHES SLIGHTLY DRY WITH A MILD HOP BITTERNESS. LEAVES THE PALATE QUICKLY WITH A BIT OF DARK FRUIT AND CARAMEL AFTERTASTE.

### 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.

**CHOCOLATE MILK STOUT:** 5 IBU, 4.8% ABV

 9.5 | .5 LTR  17 | 1 LTR

POURED FROM A NITRO FAUCET, WATCH THE CASCADE OF FOAM SLOWLY RISE TO THE SURFACE OF THIS SWEET STOUT INTO A CARAMEL-COLORED HEAD. THE MILK CHOCOLATE AROMA IS COMPLIMENTED BY A HINT OF ROASTED MALTS. SWEETENED WITH LACTOSE SUGAR, THIS BREW DELIVERS THE SMOOTH, DECADENT FLAVOR AND MOUTHFEEL CHARACTERISTIC TO STOUTS. ENGLISH ALE YEAST AND UK HOPS ADD A DASH OF FRUITINESS TO BALANCE THE RICHNESS OF THE ORGANIC CHOCOLATE EXTRACT.

### BELGIAN

**GOLDEN ALE:** 35 IBU, 8.5% ABV

 9 | PINT  11 | .5 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.

**MIONETTO N.A. PROSECCO**

A CLASSIC BUBBLY WITHOUT THE ALCOHOL.

 

12 | 48

## COCKTAILS

### MIMOSAS | BEERMOSAS

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

7

BOTTOMLESS HAM - 3PM

25

### GHB BLOODY MARY

HOUSE-MADE BLOODY MARY MIX, VODKA, AND A SEASONAL VEGGIE GARNISH

12

ADD BACON +1

### ESPRESSO MARTINI

VODKA, MR. COFFEE BLACK COFFEE LIQUEUR, ESPRESSO, SIMPLE SYRUP

12

SUB KETEL ONE +2  
SUB CASAMIGOS +3

### BREAKFAST SHOT

JAMESON, BUTTERSCOTCH, OJ, AND BACON

10

## WINES

### WHITE



LA VIEILLE FERME - WHITE BLEND .....	8   32
PAUL MAS - CHARDONNAY .....	12   48
MARQUES DES RISCAL - VERDEJO .....	11   44
DR. KONSTANTIN FRANK GEWÜRTZTRAMINER...	13   52
LOIMER - GRÜNER VERTLINER .....	16   64
ELENA WALCH - MÜLLER THURGAU .....	13   52

### ROSÉ



LA VIEILLE FERME - ROSE BLEND .....	8   32
PEYRASSOL RESERVE DES TEMPLIERS .....	15   60
WÖLFFER ESTATE SUMMER IN A BOTTLE	16   64

### RED



LA VIEILLE FERME ROUGE - RED BLEND .....	8   32
LAROCHE - PINOT NOIR .....	12   48
CHATEAU ST. SUPlice - BORDEAUX .....	12   48
PAUL MAS - MALBEC .....	13   52
ELENA WALCH - SCHIAVA .....	12   48
COLOSI NERO - D'AVOLA .....	12   48
CECCHI - SANGIOVES .....	13   52
ARIENZO DE MARQUES DES RISCAL RIOJA .	11   44

### BUBBLES



LA VIEILLE FERME SPARKLING BLANC.....	40
LA VIEILLE FERME SPARKLING ROSÉ.....	40
MIONETTO - PROSECCO (6OZ BOTTLE) .....	12
MAISON MARCEL .....	55
LOIMER EXTRA BRUT .....	69

