

Guilford

HALL BREWERY

APPETIZERS

Classic Hummus ②③④12
Fried chickpeas, harissa, naan, carrots

Guilford Giant Pretzel ⑤10
Served with bier cheese & house mustard

Pommes Frites ②③④6
House spices with cherry lavender ketchup or herb aioli

Sweet Potato Fries ②③④6
House spices, cinnamon sugar, black cherry ketchup

Chicken "Wings"14
Four piece, baked chicken thighs harissa, creamy horseradish

Mussels16
Andouille sausage, fennel, garlic, tomato, onions, guilford lager, Old Bay, baguette

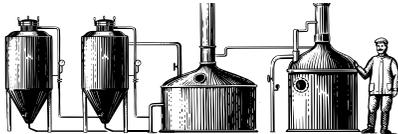
Romanian Beer Sausage8
Beef and lamb sausage, yellow mustard, harissa, baguette

Fried Calamari14
Cornmeal crusted, scampi sauce, marinara sauce

Lamb Kofta Sliders14
Three pieces, seasoned lamb, pickled onions, herb aioli, naan

Grilled Sausage Board16
Bier bratwurst, currywurst, debrinziner, house spicy mustard, pickled veggies

Gigante Mozzarella Stick14
House-made, panko breaded, parmesan, marinara sauce



KETTLES & TANKS

FLATBREADS

Margherita12
Fresh pulled mozzarella, san marzano tomato sauce, basil, parmesan

Prosciutto & Goat Cheese15
Arugula, caramelized onions, herb aioli

SALADS

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

House Salad ②③④9
Arcadia mix greens, cucumber, red onion, tomatoes, carrots, red wine vinegar

Frisee Salad14
Frisee, walnuts, red peppers, poached egg, bacon

Arugula & Grapefruit salad ②③④10
English cucumbers, candied walnuts, goat cheese, grapefruit, herbes de provence vinaigrette

Classic Caesar Salad11
Baby romaine, boquerones, herb croutons, traditional caesar dressing

ENTREES

Schnitzel19
Breaded pork tenderloin or chicken, potato dumplings, red cabbage, lemon parsley butter

Steak Frites25
Grilled sirloin filet, frites, herb aioli

Short Rib Stroganoff22
Mushroom cream, egg noodles, smoked paprika, sour cream

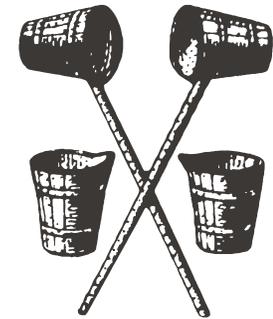
Herbes de Provence Smoked Chicken16
Smoked chicken leg & thigh, roasted rainbow carrots, fingerling potatoes

Grilled salmon24
Fingerling potatoes, roasted carrots, lobster broth, dill yogurt

Shepherd's Pie18
Mashed potatoes, lamb, peas, carrots, lemon parsley butter

Fish & Chips18
English bier battered cod, frites, spicy tartar sauce

Bangers & Mash18
British banger sausages, garlic mashed potatoes, peas, caramelized onion sauce



BRAUKELLEN

SANDWICHES

SERVED WITH FRITES
ADD SWEET POTATO FRITES OR HOUSE SALAD +1

Guilford Burger15
House blend patty, swiss cheese, bier battered onion, lettuce, tomato, pretzel bun

Lamb Burger18
Arugula, tzatziki, goat cheese, ciabatta

Chicken Caprese Panini14
Grilled chicken breast, tomato, fresh mozzarella, basil pesto

Bratwurst14
Bier bratwurst brined in Guilford lager & sauerkraut on sub roll, choice of bier cheese or house mustard

Grilled Veggie Panini ⑤12
Zucchini, squash, eggplant, red pepper, basil pesto, goat cheese



"HOPS" HUMULUS LUPULUS

SIDES

Red Cabbage ②③④8

Brussels sprouts8

Rainbow Carrots ②③④7

DESSERT

Beeramisu9
Mascarpone, cocoa, lady fingers, coffee, guilford stout

Flourless Chocolate cake10
Chocolate sauce, cherry reduction, vanilla whipped cream

Whiskey Bread Pudding12
White chocolate chips, vanilla whipped cream, ice cream

Apple cobbler10
Brandy caramelized apples, puff pastry, vanilla whipped cream

Ice Cream Scoop 3 Bowl 8

ASK YOUR SERVER FOR TODAY'S FLAVOR

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

②-vegetarian, ③-vegetarian, ④-gluten free

BIER & WEIN

BEERS

GERMAN

GUILFORD LAGER: 20 IBU, 5.1% ABV  6 | .5 ltr  12 | 1 ltr

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, 3.2% ABV  5 | .5 ltr  10 | 1 ltr

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!

DARK LAGER: 15 IBU, 3.5% ABV  5 | .5 ltr  10 | 1 ltr

Light beer can also be dark! Brewed in the German traditions of Franconia, our dark lager has a lower ABV, but it is still 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  14 | 1 ltr

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

MAIBOCK: 25 IBU, 6.5% ABV  7 | .5 ltr  14 | 1 ltr

Cheers to the spring! This style is traditionally tapped in May, or "Mai" in German, and it is a nice amber lager with notes of fresh bread, spicy and balanced hop bitterness, and a clean finish. Perfect to ring in the season.

RADLER: 10 IBU, 2.6% ABV  4 | .5 ltr  8 | 1 ltr

(Choice of lemon or grapefruit) our premium light brew with the refreshing addition of lemon or grapefruit

AUSTRIAN

VIENNA LAGER: 45 IBU, 4.6% ABV  7 | .5 ltr  14 | 1 ltr

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 | .5 ltr  14 | 1 ltr

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

BRITISH

BRITISH PALE ALE: 45 IBU, 5.6% ABV  6 | .5 ltr  12 | 1 ltr

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% ABV  6 | .5 ltr  12 | 1 ltr

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 | .5 ltr  12 | 1 ltr

Our Irish stout combines the subtle flavors of roasty malts with the balance of clean hop bitterness.

BELGIAN

GOLDEN ALE: 35 IBU, 9% ABV  9 | .5 ltr  18 | 1 ltr

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.

SPECIAL

WEEKLY GRAVITY CASK: TBD IBU, TBD ABV MKT | .5 ltr MKT | 1 ltr

Every Saturday we feature one of our beers in a traditional cask format and serve it from the bar top! Ask your server for pricing and selection.

WILDFLOWER MEAD: 6.9% ABV  7 | CAN

From our friends at Charm City Meadworks, this Wildflower Mead is a local favorite for gluten-free drinkers around Baltimore.

BEER TO GO

PONY KEG  60 | 20L
PARTY KEG  100 | 30L

BOTTLE  10 | 1L
CROWLER  4 | 12OZ.
CROWLER  6 | 16OZ.

WEEKDAY SPECIALS

HAPPY HOUR 
\$5 HALF LITERS

WEEKDAYS FROM 4PM-7PM



TUESDAYS

GAME NIGHT & STEAK NIGHT

BOARD GAMES &

\$19 STEAK FRITES



WEDNESDAYS

BEER & BURGER NIGHT

BOGO BEERS & \$2 OFF BURGERS
AND SANDWICHES



THURSDAYS

LOBSTER NIGHT

\$35 1.5 LB. LOBSTERS ALL NIGHT

FRIDAYS 

BEER, BRAT, & SHOT NIGHT

\$2 OFF BRATS AND SAUSAGES
& BEER/SHOT SPECIALS

SATURDAYS & SUNDAYS

BOTTOMLESS BRUNCH

\$25 BOTTOMLESS MIMOSAS &
BEERMOSAS FROM 11AM-3PM

WINES

WHITE

Primaterra Pinot Grigio 10 |  30 | 

Veramonte sauvignon Blanc 10 |  30 | 

RED

Maurico Lorca Malbec 10 |  30 | 

Knotty Vines Cabernet sauvignon 10 |  30 | 

Acrobat Pinor Noir 10 |  30 | 

SPARKLING

Gambino Prosecco (750ml) 30 | 

Mionetto Rose (187ml) 11 | 