

Guilford

HALL BREWERY

APPETIZERS

SOUPS

POTATO LEEK SOUP.....14

BACON, LEEKS, IDAHO POTATOES, HEAVY CREAM & PARMESAN CHEESE [PAIRS WITH GUILFORD LAGER]

FRENCH ONION SOUP.....14

BEEF, BONE, AND PORK BROTH, CARAMELIZED ONIONS, TOPPED WITH GRUYERE CHEESE [PAIRS WITH BRITISH PALE ALE]

HUNGARIAN MUSHROOM SOUP...12

TRADITIONAL CREME BASED SOUP WITH SMOKED PAPRIKA [PAIRS WITH GOLDEN ALE]

FRIES

POMMES FRIES.....5

HOUSE SPICES, CHERRY LAVENDER   KETCHUP [PAIRS WITH BERLINER WEISSE]

SWEET POTATO FRIES6

HOUSE SPICES, CINNAMON SUGAR, BLACK CHERRY KETCHUP [PAIRS WITH RADLER]

FRIED CALAMARI.....16

MARINATED CALAMARI, SERVED WITH MARINARA SAUCE [PAIRS WITH HEFEWEIZEN]

LAMB KOFTA SLIDERS.....18

THREE SEASONED LAMB SLIDERS WITH PICKLED ONIONS, HERB AIOLI, NAAN [PAIRS WITH BELGIAN GOLDEN ALE]

GRILLED SAUSAGE BOARD.....16

BIER BRATWURST, CURRYWURST, DEBRINZINER, SPICY MUSTARD, PICKLED VEGGIES [PAIRS WITH GUILFORD LAGER]

BIER SAUSAGE.....16

THREE OF THE FAMOUS ROMANIAN GARLICKY MEAT SAUSAGES [PAIRS WITH BRITISH PALE ALE]

GIGANTE MOZZARELLA STICK14

HOUSE-MADE, PANKO BREADED, TOPPED WITH PARMESAN & SERVED WITH MARINARA SAUCE [PAIRS WITH BALTIMORE PILS]

PAN-SEARED DUCK.....20

SLICED DUCK BREAST WITH APPLE BUTTER, TOPPED WITH FRISEE [PAIRS WITH HEFEWEIZEN]

VARENYKY.....14

PAN-FRIED DUMPLINGS FILLED WITH POTATOES, CHEESE & ONIONS TOPPED WITH GREEN ONIONS [PAIRS WITH BALTIMORE PILSNER]

CHICKEN WINGS.....18

TEN WINGS, FRIED, TOSSED IN A POMEGRANATE CHILI SAUCE [PAIRS WITH BALTIMORE PILS]

LEMON SEAFOOD TOAST22

SAUTÉED SHRIMP & CRAB IN AN AMARETTO LEMON CREAM SAUCE SERVED OVER A GRILLED BAGUETTE TOPPED W/ GREEN ONIONS & RED PEPPERS [PAIRS WITH BRITISH PALE ALE]

GUILFORD GIANT PRETZEL.....10

SERVED WITH BIER CHEESE & HOUSE MUSTARD [PAIRS WITH HEFEWEIZEN]

SALADS

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

HOUSE SALAD10

ARCADIA MIX GREENS, CUCUMBER, RED ONION, TOMATOES, CARROTS, RED WINE VINEGAR [PAIRS WITH HEFEWEIZEN]

PEAR & SPINACH SALAD16

RED WINE POACHED PEARS, SPINACH, POMEGRANATES, CANDIED PECANS, BLEU CHEESE CRUMBLES, CHAMPAGNE VINAIGRETTE [PAIRS WITH GUILFORD LAGER]

APPLE FENNEL SALAD12

SHAVED FENNEL, GRANNY SMITH APPLES THINLY SLICED, SHAVED CELERY, ARUGULA, GOAST CHEESE, WALNUTS, & A DRIZZLE OF BALSAMIC [PAIRS WITH BERLINER WEISSE]

CLASSIC CAESAR SALAD10

BABY ROMAINE, HERB CROUTONS, PECORINO CHEESE, TRADITIONAL CAESAR DRESSING [PAIRS WITH GUILFORD LAGER]

FLATBREADS

MARGHERITA12

FRESH PULLED MOZZARELLA, TOMATO SAUCE, BASIL, PARMESAN [PAIRS WITH VIENNA LAGER]

PROSCIUTTO & GOAT CHEESE...15

PROSCIUTTO & GOAT CHEESE ARUGULA, CARAMELIZED ONIONS, HERB AIOLI [PAIRS WITH GOLDEN ALE]

SANDWICHES

SERVED WITH FRIES +1

SUBSTITUTE SWEET POTATO FRIES OR HOUSE SALAD +2

CRAB CAKE SANDWICH.....25

6 OZ. CRAB CAKE, GREEN LEAF LETTUCE, TOMATO & A REMOULADE SAUCE ON A BRIOCHE BUN [PAIRS WITH HEFEWEIZEN]

BAUEN BURGER (BYO).....14

CHOOSE TOPPINGS: LETTUCE, TOMATO, ONION, CHEDDAR, SWISS, BIER CHEESE, BACON +1, ONION RING +1 SUB: CHICKEN [PAIRS WITH BRITISH PALE ALE]

GUILFORD BURGER.....16

HOUSE BLEND PATTY, SWISS CHEESE, BIER BATTERED ONION, LETTUCE, TOMATO, PRETZEL BUN [PAIRS WITH BRITISH PALE ALE]

SERBIAN BURGER.....16

HOUSE BLEND PATTY IN A PITA WITH ROASTED GARLIC AIOLI, ARUGULA, SLICED RED ONION, GOAT CHEESE, & SWEET PICKLES [PAIRS WITH VIENNA LAGER]

LAMB BURGER.....18

ARUGULA, TZATZIKI, GOAT CHEESE, CIABATTA [PAIRS WITH GOLDEN ALE]

GUILFORD ITALIAN.....18

GENOA SALAMI, PROSCIUTTO, BASIL PESTO, ARUGULA, RED ONIONS, BURRATA, EVOO, CRUSHED RED PEPPERS [PAIRS WITH GUILFORD LAGER]

BRATWURST.....14

BIER BRATWURST BRINED IN GUILFORD LAGER & SAUERKRAUT ON SUB ROLL, CHOICE OF BIER CHEESE OR HOUSE MUSTARD [PAIRS WITH BELGIAN GOLDEN ALE]

BRISKET BRATWURST16

BRISKET-STUFFED BRATWURST WITH A HOT HONEY MUSTARD SAUERKRAUT ON A PRETZEL HOAGIE ROLL [PAIRS WITH BGA]

ENTREES

JAGERCHNITZEL.....22

BREADED PORK TENDERLOIN, TOPPED WITH MUSHROOM CREME SAUCE, MASHED POTATOES, RED CABBAGE, LEMON PARSLEY BUTTER [PAIRS WITH GOLDEN ALE]

STEAK FRITES.....28

GRILLED 6OZ FILET, DRIZZLED WITH AMARETTO ROSEMARY CREME SAUCE, FRITES, HERB AIOLI [PAIRS WITH VIENNA LAGER]

EGGPLANT PARMESAN18

CLASSIC EGGPLANT PARMESAN - MARINARA SAUCE, FRESH MOZZARELLA, & BASIL [PAIRS WITH BRITISH PALE ALE]

SPAGHETTI CARBONARA.....20

TRADITIONAL CARBONARA - PANCETTA, EGG, BLACK PEPPER, & PECORINO [PAIRS WITH VIENNA LAGER]

CRAB CAKE DINNER.....39

TWO 6OZ CRAB CAKES, FINGERLING POTATOES, ASPARAGUS, REMOULADE [PAIRS WITH GUILFORD LAGER]

RACK OF LAMB.....32

COFFEE-RUBBED RACK OF LAMB SERVED WITH PORCINI MUSHROOM RISOTTO, ASPARAGUS, & A FRENCH ONION DEMI-GLAZE [PAIRS WITH DARK LAGER]

BRANZINO.....26

WHOLE GRILLED EUROPEAN SEABASS AND GRILLED VEGGIES WITH LADOLEMONO SAUCE [PAIRS WITH ENGLISH IPA]

GRILLED SALMON26

CAJUN RUBBED GRILLED SALMON ATOP A BED OF RED PEPPER SHALLOT CREAM SAUCE WITH FINGERLING POTATOES [PAIRS WITH BALTIMORE PILSNER]

FISH & CHIPS.....20

ENGLISH BIER BATTERED COD, FRITES, SPICY TARTAR SAUCE [PAIRS WITH BALTIMORE PILSNER]

BANGERS & MASH.....18

BRITISH BANGER SAUSAGES, GARLIC MASHED POTATOES, PEAS, CARAMELIZED ONION SAUCE [PAIRS WITH BRITISH PALE ALE]

SHORT RIB STROGANOFF.....24

MUSHROOM CREAM SAUCE, EGG NOODLES, SMOKED PAPRIKA, SOUR CREAM [PAIRS WITH VIENNA LAGER]

SHEPHERD'S PIE.....22

MASHED POTATOES, LAMB, PEAS, CARROTS, LEMON PARSLEY BUTTER [PAIRS WITH BRITISH PALE ALE]

PAN-SEARED DUCK.....26

SEARED DUCK BREAST, SPINACH, RED PEPPER ZUCCHINI AU GRATIN, TOPPED WITH BLUEBERRY SAUCE [PAIRS WITH BRITISH PALE ALE]

PARMESAN-CRUSTED CHICKEN.....20

PAN-FRIED CHICKEN BREAST, BASIL PISTACHIO BUTTER PENNE PASTA [PAIRS WITH ENGLISH IPA]

DESSERTS

ULTIMATE CHOCOLATE CAKE.....12

SEVEN LAYERS OF DECADENT CHOCOLATE DELIGHTFULNESS [PAIRS WITH CHOCOLATE MILK STOUT]

WHITE BLUEBERRY CHEESECAKE13

WHITE CHOCOLATE BLUEBERRY CHEESECAKE TOPPED WITH BLUEBERRY SYRUP [PAIRS WITH DARK LAGER]

ICE CREAM.....SCOOP...3.....BOWL...8

VANILLA

WHISKEY BREAD PUDDING.....12

WHITE CHOCOLATE CHIPS, VANILLA WHIPPED CREAM, ICE CREAM [PAIRS WITH BALTIMORE PILSNER]

BIG APPLE PIE.....10

CLASSIC APPLE PIE LOADED WITH GRANOLA CRUMBS [PAIRS WITH BELGIAN GOLDEN ALE]

BEERAMISU.....9

MARSCARPONE, COCOA, LADY FINGERS, COFFEE, GUILFORD STOUT [PAIRS WITH DARK LAGER]

SIDES

FINGERLING POTATOES.....6

BRUSSELS SPROUTS.....8

PARMESAN RISSOTTO.....5

ASPARAGUS.....5

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

BIERS

GERMAN

GUILFORD LAGER: 20 IBU, 5.1% ABV  7 | .5 LTR  13 | 1 LTR

"HELLES" THE GERMAN WORD FOR "LIGHT" DESCRIBES TO THE COLOR OF THE BEER ALONE - IT IS NOT LIGHT IN FLAVOR! OUR FLAGSHIP LAGER HAS FLAVOR NOTES OF FRESH BAKED BREAD AND SPICY NOBLE HOPS WITH A CRISP AND CLEAN FINISH.

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 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." (CHOICE OF RASPBERRY, WOODRUFF OR MELON SYRUP.....+\$2)

THE 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 CRISP PILS COMBINES THE SUBTLE MALT FLAVORS OF THE CZECH STYLE WITH THE BALANCE OF GERMAN AND CZECH HOP BITTERNESS AND FLAVOR.

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!

AUSTRIAN

VIENNA LAGER: 30 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 NOW USE TWO GERMAN HOPS IN THE WHIRLPOOL: MANDARINA BAVARIA AND HUELL MELON. THESE HOPS COMBINE TO GIVE THE BEER A DISTINCT ORANGE/MELON FLAVOR AROMA.

CHOCOLATE MILK STOUT: 29 IBU, 4.8% ABV  9.5 | .5 LTR  17 | 1 LTR

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.

ENGLISH IPA: 61 IBU, 6.1% ABV  7 | .5 LTR  13 | 1 LTR

THIS BEER IN LIGHT, AMBER IN COLOR, WITH A CRYSTAL MALT BACKBONE. MADE WITH ALL UK HOPS THAT BRING A SPICY FLORAL MIX WITH A BALANCED BITTERNESS & A LINGERING FINISH.

BELGIAN

GOLDEN ALE: 35 IBU, 8.5% ABV  7 | TULIP  9 | .5 LTR  17 | 1 LTR

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

FLIGHTS


15

GUILFORD FLIGHT CHOOSE ANY 6 OF OUR CURRENT BIER OFFERINGS TO EXPERIENCE A VARIETY OF BALTIMORE'S FINEST AND FRESHEST BREWS.

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.

NEAR BEER FREE WAVE IPA: 0.5% ABV  7 | CAN

ATHLETIC BREWING CO.'S HAZY IPA IS BREWED IN THE U.S.A., A GREAT N/A OPTION

BEER TO-GO

SIXTEL KEG  100 | 20L

HALF KEG  210 | 58L

6 PACKS AVAILABLE!



WEEKDAY SPECIALS

HAPPY HOUR



\$2 OFF HALF LITERS
WEEKDAYS FROM 4PM-7PM

TUESDAYS

STEAK NIGHT

\$18 STEAK FRITES



WEDNESDAYS

BURGER NIGHT

HALF OFF BURGERS



THURSDAYS

LOBSTER NIGHT

\$29.99 1.5 LB. LOBSTERS &
HALF PRICE BOTTLES OF WINE

FRIDAYS

HAPPY EVENING

\$10 FLATBREADS
& HAPPY HOUR ALL NIGHT

SATURDAYS & SUNDAYS

BOTTOMLESS BRUNCH MIMOSAS

\$25 11AM-3PM

WINES

WHITE



LA VIEILLE FERME - WHITE BLEND.....	8 32
BOUCHARD AINE & FILS - CHARDONNAY....	12 48
BEX - RIESLING.....	14 56
ELENA WALCH - DOLOMITI.....	16 64
CA' MONTINI - PINOT GRIGIO.....	13 52

RED



LA VIEILLE FERME - BLENDED RED.....	8 32
R COLLECTION - MERLOT.....	11 43
FRESCOBALDI CASTTIGLIONI - CHIANTI.....	13 52
LAROCHE - PINOT NOIR.....	12 48

ROSÉ



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

BOTTLE ONLY



KIM CRAWFORD PROSECCO.....	50
MAISON MARCEL SPARKLING ROSÉ.....	60
ROBERT MONDAVI CABERNET SAUVIGNON.....	108
STAG'S LEAP ARTEMIS CABERNET SAUVIGNON.....	220
WAYFARER - PINOT NOIR.....	220