

Guilford

HALL BREWERY

APPETIZERS

MARGHERITA FLATBREAD12

FRESH MOZZARELLA, FANCY SAN MARZANO TOMATOES, GARDEN-FRESH BASIL, AND PARMESAN - IT'S PIZZA PERFECTION.

PROSCIUTTO & GOAT CHEESE15

FRESH ARUGULA DOING THE SALAD DANCE, ONIONS CARAMELIZED TO SWEET PERFECTION, AND HERB-LOADED AIOLI THAT'LL MAKE YOU SWOON.

CHICKEN WINGS20

A FULL POUND OF JUMBO WINGS (BECAUSE SIZE MATTERS!) TOSSED IN OUR SWEET-MEETS-HEAT POMEGRANATE CHILI SAUCE.

GUILFORD GIANT PRETZEL11

OUR HOUSE-MADE BIER CHEESE (YES, WE PUT BEER IN IT!) PAIRED WITH OUR FAMOUS HOUSE-CRAFTED MUSTARD. NAME A BETTER DUO... WE'LL WAIT!

BIG OL' MOZZARELLA STICK17

HOUSE-MADE AND PANKO-CRUSTED TO PERFECTION, HUGGED BY MARINARA SAUCE, AND SHOWERED IN PARMESAN.

LAMB KOFTA SLIDERS18

PERFECTLY SEASONED LAMB, PICKLED ONIONS BRINGING THE ZING, FRESH ARUGULA, AND OUR HERB AIOLI, ALL PARTYING ON WARM NAAN.

GRILLED SAUSAGE BOARD13

OUR HOUSE-MADE ROMANIAN TRIO: GARLICKY, SPICY, OR KEEP-IT-CLASSIC! PAIRED WITH ZESTY SPICY MUSTARD AND PICKLED VEGGIE PALS. THIS SQUAD MEANS BUSINESS!

SOUP & SALAD

BEEF & VEGETABLE SOUP12

A HEARTY BOWL OF HAPPINESS WITH BRAISED BEEF, FARM-FRESH CARROTS, SWEET CORN, AND SQUASH, TOPPED WITH CILANTRO. IT'S LIKE A WARM HUG FROM YOUR FAVORITE BREWERY!

HOUSE SALAD10

A CRISPY CREW OF MIXED GREENS, COOL CUCUMBER, RED ONION, AND TOMATOES, DRIZZLED WITH OUR HOUSE VINAIGRETTE. IT'S A SALAD THAT'S TOTALLY WORTH TOSSING!

CAPRESE SALAD14

JUICY BEEFSTEAK TOMATOES AND FRESH MOZZARELLA, CROWNED WITH BASIL AND DRIZZLED WITH OUR STICKY-SWEET BALSAMIC REDUCTION.

CLASSIC CAESAR SALAD10

CRISP ROMAINE BOWING TO HERB-CRUSTED CROUTONS, PECORINO CHEESE BRINGING THE FANCY, AND OUR TRADITIONAL DRESSING RULING THE BOWL.

APPLE & FENNEL SALAD18

CRISP GRANNY SMITH APPLES AND SHAVED FENNEL DOING THE CRUNCH DANCE WITH PEPPERY ARUGULA, CREAMY GOAT CHEESE, TOASTED WALNUTS, AND A BALSAMIC REDUCTION DRIZZLE.

SANDWICHES

BAUEN BURGER (BYO)16

CHOOSE TOPPINGS: LETTUCE, TOMATO, ONION, CHEDDAR, SWISS, BIER CHEESE, BACON \$1, ONION RING \$1, PRETZEL BUN

LAMB BURGER18

SEASONED LAMB BURGER, PEPPERY ARUGULA, TAHINI, ZESTY PEPPER RELISH, AND GOAT CHEESE IN PILLOWY PITA.

BRATWURST15

BRATWURST SOAKED IN OUR LIQUID GOLD, TOPPED WITH SAUERKRAUT ON A SOFT SUB ROLL. PICK YOUR PARTNER: SIGNATURE BIER CHEESE OR HOUSE MUSTARD.

SALAMI PANINI18

STACKED WITH GENOA SALAMI, CAPICOLA, RED ONION, FRESH MOZZARELLA, BASIL, AND ARUGULA. IT'S LIKE A VACATION TO ITALY BETWEEN BREAD!

GRILLED VEGGIE PANINI13

ZUCCHINI, SQUASH, AND EGGPLANT JAMMING WITH ROASTED RED PEPPERS, CROWNED WITH PESTO AND CREAMY GOAT CHEESE. VEGGIE PARADISE FOUND!

ENTRÉE

GERMAN SCHNITZEL22

GOLDEN-CRISP PORK CUTLET PAIRED WITH GERMAN POTATO SALAD AND BRAISED CABBAGE. WUNDERBAR!

GRILLED SALMON26

GRILLED SALMON PAIRED WITH ROASTED ASPARAGUS, CREAMY WHIPPED POTATOES, AND HERB BUTTER. HOOK, LINE, AND SINKER!

FISH & CHIPS20

OUR HOUSE BREW-BATTERED COD GETTING CRISPY WITH PERFECT FRITES AND SPICY TARTAR SAUCE. CHIP CHIP CHEERIO

BANGERS & MASH18

CLASSIC BRITISH SAUSAGES LOUNGING ON CREAMY GARLIC MASHED SPUDS WITH RICH ONION GRAVY. A PROPER PUB LEGEND!

PARMESAN CRUSTED CHICKEN ...20

CRISPY PAN-FRIED CHICKEN BREAST, AROMATIC BASIL, AND CREAMY PISTACHIO BUTTER HUGGING PENNE PASTA. ITALY MEETS INNOVATION!

STEAK FRITES28

PERFECTLY COOKED 8OZ BAVETTE STEAK, DRESSED IN BRIGHT CHIMICHURRI, WITH GOLDEN POMME FRITES. FRENCH FLAIR MEETS STEAK AFFAIR

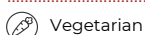
SIDES POMME FRITES6

ROASTED ASPARAGUS6

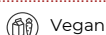
BIER BRAISED CABBAGE6

GARLIC MASHED POTATOES6

GERMAN STYLE POTATO SALAD7



Vegetarian



Vegan



Gluten free



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