

1817

"1817 WAS THE YEAR WE SENT OVER OUR FIRST SHIPMENT OF GUINNESS FROM IRELAND TO AMERICA—OUR TWO COUNTRIES HAVE BEEN BONDED IN FRIENDSHIP (AND BEER) EVER SINCE."

FOR THE TABLE

RAW OYSTERS ON THE 1/2 SHELL MP

Served on the shell by Trio, 1/2 Dozen or Dozen
House-made Cocktail Sauce, Horseradish & Mignonette
Guinness Draught

BLONDE STEAMED PEI MUSSELS 16

Chorizo, Cream, Leeks, Herbs, Baguette
Guinness Draught

CRAB TOAST 16

Crab Salad, Shaved Fennel, Lemon aioli
Grilled Rustico
Guinness IPA

CHARCUTERIE & CHEESE 18

Locally Cured Meats, Rotating International
Cheese Selection, Whole Grain Mustard, Baguette
Guinness White Ale

SIGNATURE GUINNESS BROWN BREAD 7

Served with whipped Kerry Gold Butter
Stop by our Open Gate Store to take a loaf with you

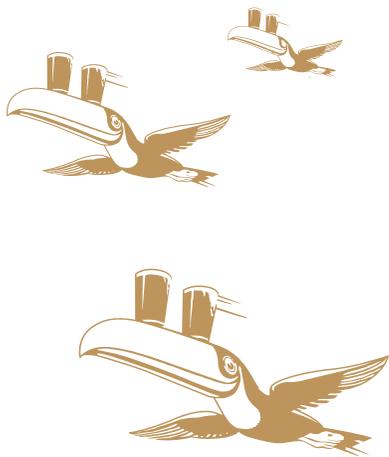
CRISPY FRIED BRUSSELS SPROUTS 10

Bacon Vinaigrette, Roasted Garlic Aioli
Guinness IPA

1817 MEATBALLS 13

Short Rib, Pork, Beef, Demi-glace,
Guinness Draught, Rustico Bread
Guinness Draught

BEER COCKTAILS



BLONDE MICHELADA 7

A brewery's answer to the Bloody Mary! Inspired by the traditional Mexican beer preparation, Guinness Blonde is added to a house-made mix of tomato juice, horseradish, Chesapeake seasoning, and a blend of other ingredients. The glass is rimmed with additional spices.

WHITE ALE BEERMOSA 7

A brunchtime favorite gets the Open Gate treatment. Our White Ale is crisp, citrusy, and features the unique earthy character only wheat can provide in a beer. By adding a few ounces of orange juice, our version of the classic Mimosa is brought to life.

SEEDLIP The World's First Distilled Non-Alcoholic Spirit

GARDEN 108 8

A complex, herbal blend of individually copper pot distilled hand picked Peas, homegrown Hay & traditional English herbs based on methods & botanicals documented in the Art of Distillation, published in London in 1651.
Served Tall over ice with choice of Fevertree Tonic or Fevertree Ginger Beer

GROVE 42 8

Orange & Mandarin peel & pith top notes, with juicy Blood Orange undertones open up to a stalky, grassy character. Clean, fresh notes of Ginger & Lemongrass with a dry finish from a subtle Peppercorn prickle.
Served Tall over ice with choice of Fevertree Tonic or Fevertree Ginger Beer

Recommended pairings are only suggestions.

A gratuity of 18% will be added to parties of 8 or more. We ask to Limit of 4 Credit Cards per party.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
(036)

PLEASE ENJOY RESPONSIBLY.
Guinness Brewing Company, Baltimore, MD.

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APPETIZERS

CHESAPEAKE CRAB BISQUE 11

Blue Crab, Leeks, Sherry, Baguette
Guinness Blonde

CHEF'S SOUP BOWL 10

Daily Selection
Ask you Server

"HOUSE" SALAD 9

Baby Greens, Roasted Tomatoes, Cucumbers
Radish, Red Onion, Lemon Vinaigrette
Guinness Batch 62 IPA

WINTER HARVEST SALAD 15

Roasted Beets, Aged Goat Cheese, Candied Pecans, Pickled
Red Onions, Arugula, Kale, Grapefruit-White Ale Vinaigrette
Guinness IPA

THE CLASSIC CAESAR 14

Parmesan, Croutons, Anchovy-Lemon Dressing
Guinness Vintage Lager

CLAMS & GARLIC FLATBREAD 16

Poached Manilla Clams, Bacon, Roasted Garlic, Parmesan
Fondue Herbs, Mozzarella, Provolone
Switch to Gluten Free Califlower Crust+3
Guinness Blonde

CHICKEN SAUSAGE FLATBREAD 16

Old Bay Seasoned Sausage, Herb Ricotta, Arrabiatta
Mozzarella, Provolone
Switch to Gluten Free Califlower Crust+3
Guinness Batch 62 IPA

ROASTED VEGGIE FLATBREAD 15

Wild Mushrooms, Peppers, Onion, Feta
Mozzarella, Harissa Crema, Arugula
Guinness IPA

HERITAGE CRISPY PORK BELLY 13

Root Vegetable Puree, Sour Cherry Gastrique
Guinness Over the Moon Milkstout

Entrees

BANGERS & MASH 18

Onion Gravy, Brussels Sprouts, Bacon Vinaigrette
Guinness Foreign Extra Stout

ROASTED CHICKEN BREAST 24

Springer Mountain Natural Chicken, Irish Mashed Potato
Root Vegetables, Pan Jus
Guinness IPA

CHESAPEAKE CRAB CAKES 34

Old Bay Aioli, Cole Slaw, Lemon, Wedge Fries
Guinness Baltimore Blonde

SEARED SEA SCALLOPS 32

Orechiette Pasta, Fresh Crab, Roasted Garlic, Lemon
Guinness Vintage Lager

GRILLED NEW YORK STRIP 39

Wedge Fries, Draught-Demi, Simple Greens
Guinness Extra Stout

MUSSELS & FRIES 20

Guinness Blonde, Chorizo, Cream, Baguette
Wedge Fries, Roasted Garlic Aioli
Guinness Draught

TRADITIONAL GUINNESS BEEF STEW 18

Recipe from St. James's Gate
Mashed Potatoes, Warm Bread
Guinness Draught

MARKET FRESH FISH MP

Daily Chef's Selection & Preparation
Ask you Server

BEEF SHORT RIB MAC N' CHEESE 29

Fontina, Gruyere and Gouda Cheeses, Cavatappi Pasta
Herbed Breadcrumbs
Guinness El Dorado Ale

1817 HERITAGE BURGER 18

Grass-Fed Beef, Dubliner Cheddar, Bacon aioli
Lettuce, Tomato, Braised Onion, Wedge Fries
Add Crispy Bacon +2 or Switch to Beyond Beef Patty +2
Guinness Draught Shake 9

BEYOND "SAUSAGE" PASTA POMODORO 22

Beyond Sausage "Ragù", Chickpea Casarecce, Tomato, Basil
Chili Pepper
Guinness El Dorado Ale

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DESSERTS

(BEER)AMISU 10

Guinness Espresso Stout, Vent Coffee, Mascarpone
Lady Fingers, Cocoa

ALMOND FIG CAKE 10

Amaretto Reduction, White Ale Orange Marmalade, Almond Crème
Anglaise, Cinnamon Toast Ice Cream

CHOCOLATE MILK STOUT CAKE 10

Guinness Over the Moon Milk Stout, Chocolate Mousse
Mexican Wedding Cookie, Hazelnuts, Dulce de Leche Ice Cream

CINNAMON APPLE BREAD PUDDING 10

Vanilla Bean Ice Cream, Bourbon Caramel

GUINNESS DRAUGHT SHAKE 10

Vanilla whipped cream, Bourbon Ice Cream, Guinness Draught

SEASONAL SORBET & ICE CREAM 6

Gluten Free and Vegan, Served with Fresh Berries

ASSORTED DESSERT SHOOTERS

\$4 Each or \$15 for 4

Mocha Cheesecake

Peanut Butter & Jelly, Brownie

Red Velvet Cheese Cake

Strawberry Shortcake

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