

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

WARM CINNAMON ROLLS 2 FOR 6 | 4 FOR 12

CHARCUTERIE & CHEESE 18

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

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

PIMENTO CHEESE BOARD 16

House Made Pimento Cheese, Tasso Ham, Deviled Egg Bourbon Pickles, Biscuit, Grilled Rustico Points

CRAB IMPERIAL OMELET 17

Old Bay, Mozzarella, Spinach, Roasted Tomato Side of Roasted Fingerling Potatoes

CRAB CAKE BENEDICT 20

Rustico Bread, Poached Eggs, Old Bay Béarnaise Side of Roasted Fingerling Potatoes

IRISH EGGS BENEDICT 16

Guinness Brown Bread, Corned Beef Poached Eggs, Béarnaise Side of Roasted Fingerling Potatoes

GRILLED STEAK N' EGGS 18

Petite Tender Roast Filet, Two Eggs Your Way Roasted Tomato, Rye Toast Side of Roasted Fingerling Potatoes

BREAKFAST BURRITO 14

Egg Whites, Cheddar, Avocado, Quinoa Black Beans, Fire Roasted Tomatoes & Corn, Kale Side of Fresh Fruit

AVOCADO TOAST 15

Poached Eggs, Heirloom Tomatoes, Radish Arugula, Grilled Rustico Side of Fresh Fruit

Add Fresh Lump Crab Meat +3

CHICKEN SAUSAGE SCRAMBLE 16

Old Bay Sausage, Fingerling Potatoes, Cippolini Scrambled Eggs, Cheddar Cheese

BRUNCH ENTREES

BREAKFAST SANDWICH 15

Two Fried Eggs, Dubliner Cheddar Cheese Smoked Bacon, Garlic Aioli, Potato Roll Side of Roasted Fingerling Potatoes

BOXTY 14

Scrambled Eggs, Smoked Salmon Crème Fresh, Capers, Shaved Onion, Chives

BISCUITS & GRAVY 15

Two Buttermilk Biscuits, Two Fried Eggs Cheddar Cheese, House Made Country Gravy

FRIED CHICKEN BISCUIT 15

Southern Style Fried Chicken, Pimento Cheese Pickle Chips, Smoked Bacon, Buttermilk Biscuit Side of Roasted Fingerling Potatoes

STUFFED FRENCH TOAST 14

Brioche, Cream Cheese Icing, Caramel Made with Bulleit Bourbon, Apples, Candied Pecans

IRISH POUTINE 16

Two Fried Eggs, Fingerling Potatoes, Cheese Curd Roasted Cipollini's, Corned Beef Gravy, Chives

THE 1817 BREAKFAST BURGER 19

Grass-Fed Beef, Dubliner Cheddar, Smoked Bacon Heirloom Tomato, Over Easy Egg, Everything Bagel Side of Roasted Fingerling Potatoes

Switch to Beyond Beef Patty +2

BRUNCH SIDES

CLASSIC TOAST 2

BOXTY 4

FRESH CUT FRUIT 4

TWO EGGS 2

BREAKFAST POTATOES 4

FRESH BAKED BISCUIT 2

AMERICAN BACON 4

Recommended pairings are only suggestions.

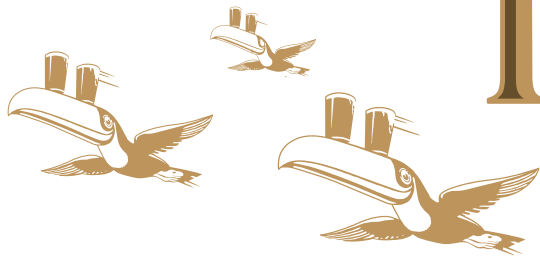
A gratuity of 18% will be added to parties of 8 or more. We ask to Limit of 4 Credit Cards per party.

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

PLEASE ENJOY RESPONSIBLY.

Guinness Brewing Company, Baltimore, MD.

1817



1817 FAVORITES

ROASTED VEGGIE FLATBREAD 15

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

CHESAPEAKE CRAB BISQUE 11

Blue Crab, Leeks, Sherry, Grilled Bread

"HOUSE" SALAD 9

Baby Greens, Roasted Tomatoes, Cucumbers
Radish, Red Onion, Lemon Vinaigrette

Add Grilled Steak, Chicken, Shrimp or Tuna +6

WINTER HARVEST SALAD 15

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

Add Grilled Steak, Chicken, Shrimp or Tuna +6

CHEF'S SOUP BOWL 10

Daily Selection

CLAMS & GARLIC FLATBREAD 16

Poached Clams, Bacon, Roasted Garlic, Parmesan Fondue
Herbs, Mozzarella, Provolone

Switch to Gluten Free Califlower Crust+3

CHICKEN SAUSAGE FLATBREAD 16

Old Bay Seasoned Sausage, Herb Ricotta, Arrabiatta
Mozzarella Provolone

Switch to Gluten Free Califlower Crust+3

TRADITIONAL GUINNESS BEEF STEW 18

Recipe from St. James's Gate

Mashed Potatoes, Warm Bread

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

SWEETS

GUINNESS DRAUGHT SHAKE 9

House made Vanilla whipped cream, Ice cream
made with Bulleit Bourbon, Guinness Draught

CHOCOLATE MILK STOUT CAKE 10

Chococalte Mousse, Mexican Wedding Cookie, Hazelnuts

CINNAMON APPLE BREAD PUDDING 10

Vanilla Bean Ice Cream, Bourbon Caramel

(BEER)AMISU 10

Guinness Espresso Stout, Vent Coffee, Mascapone, Lady
Fingers

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, Old Bay
seasoning, and a blend of other ingredients.

Served Tall with Spice Rim

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.

Served Tall

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

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