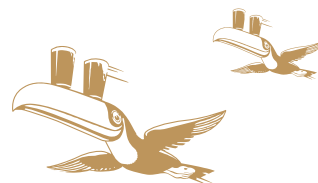




1817



Brunch

OMELET 15

Blue Crab, Mozzarella, Chives, Tomato
Side of Roasted Fingerling Potatoes

IRISH EGGS BENEDICT 14

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

STEAK N' EGGS 16

Petite tender roast filet, Two Eggs Your Way,
Roasted Tomato, Toast, Side of
Roasted Fingerling Potatoes

BREAKFAST BURRITO 12

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

AVOCADO TOAST 12

Poached Eggs, Heirloom Tomatoes, Radish,
Arugula, Grilled Baguette, Side of Fresh Fruit
Add crab \$3

BREAKFAST SANDWICH 12

Two Fried Eggs, Dubliner Cheese,
Scrapple, Aioli, Potato Roll, Side of
Roasted Fingerling Potatoes

BOXTY 11

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

BISCUITS & GRAVY 10

Two Buttermilk Biscuits,
House Made Country Gravy

FRIED CHICKEN BISCUIT 12

Southern Style Fried Chicken, Sriracha
Maple Aioli, Pickle Chips, Buttermilk Biscuit,
Side of Roasted Fingerling Potatoes

FRENCH TOAST 12

Texas Toast, Caramel Made with Bulleit Bourbon,
Bananas, Pecan Ice Cream

CORNED BEEF HASH 13

Two Fried Eggs, Fingerling Potatoes,
Roasted Cipollini's, Chives

Sides

TOAST 2

CORNED BEEF HASH 4

BOXTY 4

FRESH FRUIT 4

EGG 2

BREAKFAST POTATOES 4

BISCUIT 2

Beer Cocktails

BLONDE MICHELADA 7

Beer'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 secret blend of other ingredients. The glass is rimmed with additional spices and served on the rocks or straight up.

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. We promise you won't miss the champagne!

Sips

NON-ALCOHOLIC DRINKS 3.5

Bottled Coke & Water
Maine Root Bottled Beverages
Vent Coffee

**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.**

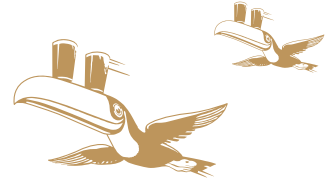


Recommended pairings are only suggestions.
A gratuity of 18% will be added to parties of 8 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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



1817



1817 Favorites

- ROASTED VEGGIE FLATBREAD** 15
Wild Mushrooms, Peppers, Onion, Feta, Mozzarella, Harissa Crema, Arugula
- SMOKED BBQ SHRIMP FLATBREAD** 15
House Smoked Shrimp, BBQ Sauce, Roasted Onions, Cheddar, Chives
- PROSECCO CHICKEN SAUSAGE FLATBREAD** 16
Broccolini, Roasted Tomatoes, Chili Flake, Mozzarella, Provolone
- THE 1817 BURGER** 18
Grass-Fed Beef Burger, Dubliner Cheddar, Ale Braised Onion, Heirloom Tomato, Shredded Romaine, Tomato Bacon Aioli
- GUINNESS & BEEF STEW** 16
Traditional Recipe from St. James's Gate

Soup & Salads

- CRAB BISQUE** 11
Maryland Blue Crab, Leeks, Sherry, Grilled Bread
- COBB SALAD** 12
6 Minute Egg, Bleu Cheese, Smoked Bacon, Heirloom Tomatoes, Bib Lettuce, Croutons, Country Buttermilk Dressing
- CHEF'S CHOICE OF SOUP** 10
Changes Daily
- OGB HOUSE SALAD** 9
Baby Greens, Roasted Tomatoes, Cucumbers, Radish, Red Onion, Lemon Vinaigrette

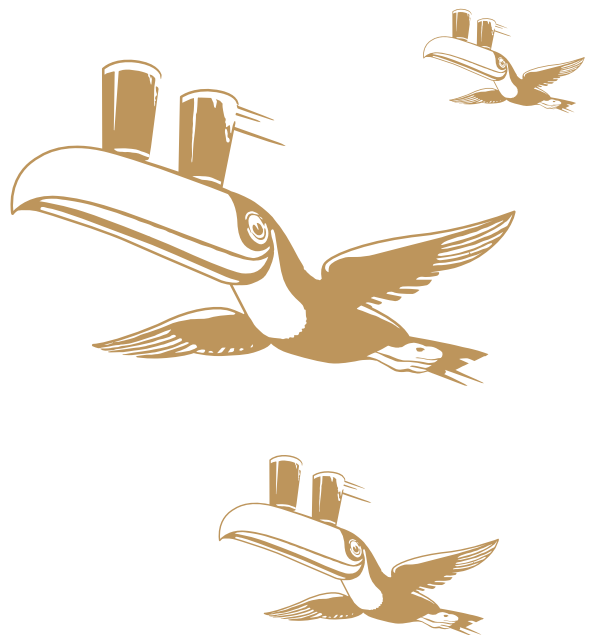
(Add Grilled Steak, Shrimp or Tuna to any salad for \$6)

For the Table

- CHARCUTERIE & CHEESE BOARD** 18
- GUINNESS BROWN BREAD WITH WHIPPED KERRY GOLD BUTTER** 6
- CINNAMON ROLLS** 2 FOR 6
4 FOR 12

Sweets

- SOUR CHERRY BREAD PUDDING** 10
Birch Ice Cream
- FLOURLESS CHOCOLATE CAKE** 10
Warm Caramel, Bourbon Ice Cream



The first Guinness beer to make the long journey to America landed in South Carolina on October 16th, 1817, care of John Heavy. He ordered eight hogsheads (roughly 512 gallons) of Guinness porter, and the rest is history.
