# For The Table

#### Crudités & Dip Trio 26

Crab Dip, Pimento Cheese, Smoked Hummus, Pita Chips Seasonal Vegetables Best Paired with our Guinness IPA – 6.5% ABV

#### **Guinness Brown Bread 10**

Stout Butter, Cultured Butter, Maldon Sea Salt
Best Paired with our Guinness Extra Stout – 5.6% ABV

#### **Bavarian Pretzel 15**

Baltimore Blonde Beer Cheese, Mustard Cream

#### Meat & Cheese Board 24

Chef Selection of Three Artisan Meats & Cheeses
Pickled Vegetables, Cornichons, Honey, Pickled Mustard Seed
Mustard Cream, Bavarian Pretzel
Best Paired with our Guinness IPA – 6.5% ABV

# **House Wings 18**

Choice of Old Bay or Buffalo, Carrots Choice of Ranch or Bleu Cheese Best Paired with our Baltimore Blonde – 5.0% ABV

#### **Basket of Fries 9**

Barrel-Cut Fries, House Ketchup Best Paired with our Baltimore Blonde – 5.0% ABV Add Beer Cheese +3

#### **Basket of Garlic Rosemary Fries 10**

Barrel-Cut Fries, Tossed in Chopped Garlic, Rosemary, Aged Parmesan

#### **Raw Bar**

#### **Oysters on the Half Shell MP**

Served with Cocktail Sauce, Mignonette, Hot Sauce, Lemon Sweet Jesus, Hollywood, St. Mary's Co. MD Chesapeake Gold, Hoopers Island, Dorchester Co. MD Salt Shaker, Chincoteague, Accomack Co. VA Best Paired with our Guinness Draught Stout – 4.2% ABV

#### **Seafood Tower MP**

A Dozen Oysters, Poached Shrimp, Crab Dip, Cocktail Sauce Horseradish, Mignonette, Old Bay Aioli, Hot Sauce, Lemon, Saltines

# **Bratwurst**

### Bangers and Mash 17

Two Logan's Sausage Baltimore Blonde Bratwurst Yukon Gold Mashed Potatoes, Onion Gravy

# Stew, Soup & Salad

### **Guinness Beef Stew 19**

Celery Root, Potato, Onion, Carrots, Mashed Potato, Scallion Brown Bread, Cultured Butter Best Paired with our Guinness Foreign Extra Stout—7.5% ABV

### Caesar Salad 14

Baby Gem Romaine Lettuce, Brown Butter Croutons, Grana Padano Caesar Dressing

# **Italian Chopped Salad 17**

Romaine, Fresh mozzarella, Soppressata, Radicchio Tomato, Lemon-Basil Vinaigrette Best Paired with our Baltimore Blonde – 5.0% ABV

### Beets & Burrata 16

Roasted Red & Golden Beets, Fresh Burrata, Arugula, Balsamic Glaze

Salads: Add Chicken 6, Shrimp 10, or Crabcake 19



### Sandwiches

#### 1817 Heritage Burger 22

American Cheese, Dijonnaise, Lettuce, House Cured Bacon Brioche Bun, Barrel-Cut Fries, House Ketchup Best Paired with our El Dorado Amber Ale – 4.8% ABV

#### Nashville Hot Chicken 18

Spicy Fried Chicken, Honey-Sriracha Mayo, Coleslaw, Pickles Barrel-cut Fries, House Ketchup

#### Crab Cake Sandwich 25

MD Crab, Lettuce, Brioche Roll, Old Bay Aïoli, Coleslaw Barrel-cut Fries, House Ketchup Best Paired with our Baltimore Blonde – 5.0% ABV

#### **Dubliner "French Dip" 17**

French Baguette, Roast Beef, Onion, Dubliner Cheddar Horseradish Cream, Beef Jus, Barrel-cut Fries, House Ketchup

#### **Smoked Turkey Panini 17**

House Smoked Turkey, Green Apple, Arugula, Horseradish Aioli Aged White Cheddar

### **Flatbreads**

### "Flammkuchen" Flatbread 17

Caramelized Onions, Creme Fraiche, House Cured Bacon Swiss Cheese

# Kid's Menu

Kid's Chicken Tenders & Fries 12

Kid's Grilled Cheese & Fries 10

Kid's Flatbread 10

# **OGB Breakfast**

Available Saturday & Sunday 11am -2pm

### "Full" Irish Breakfast 25

Nueske's Thick-Cut Bacon, Irish Banger, Black Pudding, Fried Eggs Roasted Tomato, Baked Beans, Crispy Hash Browns, Brown Bread Sourdough, Cultured Butter, Apricot Marmalade Best Paired with our Guinness Draught Stout – 4.2% ABV

# **Desserts**

# Milk Stout Smith Island Cake 9

Guinness Milk Stout, Chocolate, Ganache Best Paired with our Guinness Foreign Extra Stout – 7.5% ABV

# **Guinness Stout Brownie Sundae 12**

Warm House Brownie, Vanilla Ice cream, Caramel Whipped Cream Best Paired with our Guinness Foreign Extra Stout – 7.5% ABV

### **Guinness Draught Cheesecake 12**

Guinness Draft Stout, Milk Chocolate Ganache

### **Brown Bread Ice Cream 8**

Guinness Open Gate Brewery's Brown Bread, Vanilla Ice Cream Sugar Cookie