



Sunday Brunch Menu (10am-2pm)

Malt House Nachos

House-fried corn tortilla chips, tomatoes, black beans, scallions, fresh jalapeño peppers and cheddar-jack cheese blend.

Served with sour cream and salsa.

Buffalo-Style Chicken Wings

Choose mild, hot, chipotle pepper,

Jameson's whiskey or mango habanero.

Served with celery and bleu cheese dressing.

WIBS

Crispy St. Louis pork ribs coated with our spicy Texas BBQ wing sauce.

Chesapeake Crab Dip

Tortilla chips & warm baguette.

Bavarian Pretzel Sticks

Baked with salt, served with Irish Red Ale mustard.

SALADS

Garden

Mixed greens with diced red onions, tomatoes, cucumbers, carrots, herb croutons and your choice of dressing.

Baby Spinach Caesar

Baby spinach and diced tomato tossed in house-made Caesar dressing with Parmesan cheese & herb croutons.

Southwestern

Mixed greens tossed in zesty avocado poblano dressing with black beans, tomatoes, jalapeños, scallions, cheddar-jack cheese and tortilla chips

Add grilled chicken, salmon or garden burger for \$5, grilled hanger steak for \$8,

or super lump crab cake for \$12 to any salad.

PUB FARE

Super Lump Crab Cake Sandwich

Jumbo lump and super lump crabmeat tossed in creamy crab imperial sauce and broiled. Served on a brioche roll with your choice of cocktail or tartar sauce.

Wild Game Burger

Ever-changing ingredients

Buffalo Chicken Sandwich

Crispy breaded or char-grilled chicken breast, dipped in your choice of wing sauce, served on a kaiser roll.

Stewart's Country Club

Sliced house-roasted turkey on multigrain bread, lettuce, tomato, bacon, cheddar cheese & mayo.

Stewart's Breakfast Burger

Half-pound steak or garden burger

topped with a fried egg, served on a kaiser roll.

Cheddar, American, Swiss, provolone,

sautéed mushrooms, fried onions, jalapeños, roasted red peppers. Add .50 each

Crumbled Bleu, ghost chili jack, fresh mozzarella, hickory bacon, beef chili, guacomole, bacon jam,

Add \$1.00 each.

10 Eggs Benedict 12

Toasted English muffin topped with Canadian bacon, poached eggs and hollandaise. Salad Garnish.

Very Berry French Toast 11

Egg batter-dipped Texas toast. Fresh berry compote.

Served with bacon, sausage or scrapple and maple syrup.

3 Eggs Your Way 10

Served with home fries, toast and

10 choice of bacon, sausage or scrapple.

Chocolate Chip Belgian Waffle 10

Served with bacon, sausage or scrapple and maple syrup.

11 Omelette Feature

Today's special ingredients to excite any palate.

Served with home fries and toast.

6

Breakfast Burrito

11

Three-cheese scrambled eggs, hickory bacon bits, tomato, jalapeno, scallions, grilled flour tortilla and home fries.

8 Bear Breakfast Melt 13

Smoked brisket over toasted pretzel roll topped with julienne fries, white gravy, two fried eggs and cheddar jack cheese.

9 Breakfast Nacho Skillet 12

Scrambled eggs, tortilla chips, nacho garnish, choice of bacon, sausage or scrapple and toast.

10

SIDES

BACON 3

SAUSAGE 4

SCRAPPLE 3

SINGLE EGG 2

HOMEFRIES 3

SAUTEED/STEAMED VEGETABLES 4

BASKET OF FRIES 5

ONION RINGS 5

CHIPS & SALSA 4

GUACAMOLE 2

COCKTAILS

Breakfast Old-Fashioned 6

Bacon-infused Maker's Mark bourbon with maple syrup, bitters and orange.

Mimosa 8

Korbel Brut champagne with orange juice. Classic.

Scrapple Mary 7

Painted Stave's Off the Hoof Scrapple Vodka

(yup-scrapple vodka) and Master of Mixes

Bloody Mary Mix. Come on...you know you want to.

Breakfast Shooter 5.5

Jameson's Irish Whiskey and Buttershot with a side shot of OJ and a bacon garnish

Lady Godiva 6

Godiva Chocolate Liqueur, Rum Chata and coffee, topped with whipped cream.