



## STARTERS

### Malt House Nachos

House-fried corn tortilla chips, tomatoes, black beans scallions, fresh jalapeño peppers and cheddar-jack cheese Served with sour cream and salsa. Add guacamole \$2 Add beef chili or chicken \$4 Add crab \$7

### Buffalo-Style Chicken Wings

Choose mild, hot, chipotle pepper, honey sriracha, Jameson's whiskey, Texas BBQ or mango habanero. Served with celery and bleu cheese dressing.

### Truffle Tater Tots

Crispy tater tots tossed in white truffle oil & parmesan.

## WIBS

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

### Chesapeake Crab Dip

Tortilla chips & warm bread.

### Bavarian Pretzel Sticks

Baked with salt, served with Irish Red Ale mustard.

### Buttermilk Chicken Tenders

Buttermilk-marinated chicken tenders fried golden and served with barbecue sauce.

### Oysters Gratin

Four jumbo oysters tossed with parmesan cream, bacon and scallion. Topped with white cheddar cheese crust.

### Chicken & Lemongrass Potstickers

Crispy wantons filled with chicken, exotic lemongrass and Thai spices. Served with ponzu sauce.

### Hummus

Classic chickpea and tahini hummus with roasted red peppers, Kalamata olives, artichoke hearts, cucumber, celery and naan bread bites

### Bang Bang Cauliflower

Crispy batter-dipped florets tossed in a creamy chili pepper sauce with scallions and sesame seeds.

### Artisanal Cheese Board

Changing variety of artisanal cheese.

## BURGERS

All burgers are served with choice of house fries, steak fries, cole slaw or pasta salad.

Lettuce, tomato, raw onion & pickle on request.

Beer-batter onion rings or tater tots may be substituted for \$1.

Substitute sautéed seasonal vegetables, potato of the day or side salad for \$2.

Cheddar, American, Swiss, provolone, sautéed mushrooms, fried onions, jalapeños, roasted red peppers, add .50 each.

Crumbled Bleu, ghost chili jack, fresh mozzarella, hickory bacon, fried egg over easy, beef chili, guacamole, bacon jam, add \$1.00 each.

Health Dept. Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## SOUPS

### Crab Spatzle Soup

Golden Ale spiked crab broth with garden vegetables and spatzle noodles.

### Beef & Bean Chili

Beef & bean chili served with corn tortilla chips.

## 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, jalapenos, scallions, cheddar-jack cheese and tortilla chips

### Chopped BLT

Chopped iceberg lettuce with crispy bacon, tomatoes, red onions, cucumbers and our chunky bleu cheese dressing

### Superfood

Baby kale, quinoa, broccoli slaw, sun-dried cranberries and toasted almonds, tossed in balsamic vinaigrette.

### Greens & Roasted Beets

Mixed greens tossed in roasted shallot vinaigrette with candied walnuts and sliced roasted sugar beets.

Garnished with goat cheese fritters.

Add grilled chicken, salmon or garden burger for \$5, crispy oysters for \$6 or super lump crab cake for \$12 to any salad

House-prepared salad dressings: Creamy herb ranch, chunky bleu cheese, honey mustard, balsamic vinaigrette fat-free raspberry vinaigrette, Thousand Island, oil & vinegar.

### Stewart's Build Your Own Burger

Half-pound steak or garden burger cooked to your liking, served on a kaiser roll.

### 219 Burger

Half-pound locally raised beef, fed with spent grain from our brewery. Served on a brioche bun.

### Greek Turkey Burger

Fresh-ground turkey patty topped with Kalamata olives, red onion, feta cheese & tomato. Served on a pretzel roll with tzatziki sauce.

### Wild Game Burger

Ever-changing ingredients cooked to your liking, served on a kaiser roll.

10

11

7

10

11

6

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10

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8

8

5/7

6

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10

8

10

11

8

8

10

15

12

15



## PUB FARE

*All Pub Fare sandwiches served with House Fries, Steak Fries, Pasta Salad or Cole Slaw.  
Substitute Onion Rings or Tater Tots for \$1. Substitute vegetable, potato of the day or side salad for \$2.  
Extra condiments \$.50*

<b>Prime Dip</b>	<b>12</b>	<b>Caprese Sandwich</b>	<b>11</b>
<i>Slow-roasted sliced prime rib and melted provolone cheese on a toasted sourdough baguette with jus for dipping.</i>		<i>Toasted seeded nicky roll with sliced fresh mozzarella, beef steak tomato and balsamic dressed mixed greens.</i>	
<b>Buffalo Chicken Sandwich</b>	<b>11</b>	<b>Mac &amp; Cheese Skillet</b>	<b>10</b>
<i>Crispy breaded or char-grilled chicken breast, dipped in your choice of wing sauce, served on a kaiser roll.</i>		<i>Large elbow macaroni tossed in a creamy three-cheese cheddar ale sauce with a Parmesan crust.</i>	
<i>Add Bleu Cheese Crumbles \$1.</i>		<i>Add Buffalo Chicken \$5, Add Crab Meat \$7.</i>	
<b>Smoked Brisket Special</b>	<b>13</b>	<i>Add crab cake \$12</i>	
<i>Thinly-sliced brisket on grilled sourdough with Russian dressing, melted swiss, lettuce, tomato, red onion &amp; cole slaw</i>		<b>Flame Broiled Rib-eye Steak</b>	<b>21</b>
<b>Stewart's Country Club</b>	<b>11</b>	<i>Seasoned and grilled beef rib eye steak served with herb demi-glace, potato and vegetable of the day.</i>	
<i>Sliced house-roasted turkey on toasted multi-grain bread, lettuce, tomato, bacon, cheddar cheese and mayo.</i>		<b>Bison Meatloaf</b>	<b>17</b>
<b>Super Lump Crab Cake Sandwich</b>	<b>17</b>	<i>Seasoned Dakota Bison baked with onions, garlic, spices and BBQ glaze. Served with potatoes and vegetables.</i>	
<i>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.</i>		<b>Crispy Oysters</b>	<b>15</b>
<b>New York Style Reuben</b>	<b>11</b>	<i>Plump east coast oysters lightly dusted with seasoned flour and flash fried. Served with steak fries, lemon and coleslaw.</i>	
<i>Sliced cured corned beef or roasted turkey breast, Red Ale sauerkraut and Swiss cheese on grilled rye bread with Thousand Island dressing.</i>		<b>Twin Super Lump Crab Cakes</b>	<b>29</b>
<b>Brewhouse BLT</b>	<b>12</b>	<i>Pan seared jumbo lump and super lump crabmeat tossed in our creamy crab imperial sauce. Served with herb rice, sautéed vegetables and a choice of cocktail or tartar sauce.</i>	
<i>Pecan-wood smoked pork shoulder bacon topped with melted Irish cheddar cheese, EVOO dressed mixed greens and beef steak tomato. Served on a butter grilled pretzel bun with a roasted red pepper boursin cheese spread.</i>		<b>Seabass Noodle Bowl</b>	<b>18</b>
		<i>Pan seared Australian sea bass fillet with garden vegetables, rice noodles and a pho spiced broth.</i>	
		<b>SBC Fish &amp; Chips</b>	<b>16</b>
		<i>Fillet of New England cod in our Red Ale beer batter.</i>	
		<i>Fried to perfection and served with steak fries.</i>	

## SIDES

Sautéed/Steamed Vegetables	4
Potato of the day	4
Rice	4
Coleslaw or Pasta Salad	3
Side Salad	3
Basket of Fries	5
Basket of Onion Rings	5
Chips & Salsa	4
Guacamole	2
Extra Sauces	<b>0.5</b>

## DRINKS

<b>Craft Sodas</b>	<b>3</b>
Maine Root - Blueberry or Ginger Brew Soda	
Boylan - Cane Sugar Cream Soda	
Coke, Diet Coke, Sprite, Ginger Ale, Lemonade,	<b>2.5</b>
Iced Tea, Hot Tea or Coffee (Free Refills)	
House-Made Root Beer ( Refills \$1)	<b>2.5</b>
Cranberry Juice, Orange Juice, Grapefruit Juice,	
Pineapple Juice	<b>2.5</b>