



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.

Bang Bang Cauliflower

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

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

Add grilled chicken, salmon or garden burger for \$5, 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.

Mac & Cheese Skillet

Large elbow macaroni tossed in a creamy three-cheese cheddar ale sauce with a Parmesan crust.

Add Buffalo Chicken \$5, Add Crab Meat \$7.

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 Burger

Half-pound steak or garden burger 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 **Crispy Oyster Eggs Benedict** 13

Toasted English muffin topped with flash fried oysters, poached eggs and hollandaise. Salad garnish.

Zucchini Bread French Toast 11

Cinnamon batter dipped and garnished with candied walnuts.

11 Served with bacon, sausage or scrapple and maple syrup.

3 Eggs Your Way 10

Served with home fries, toast and choice of bacon, sausage or scrapple.

8 **Belgian Waffle** 10

Ask about fruit toppings.

Served with bacon, sausage or scrapple and maple syrup.

11 **Omelette Feature**

Today's special ingredients to excite any palate.

6 Served with home fries and toast.

Ham, Egg & Cheese Grinder 12

Tavern ham, scrambled eggs, and cheddar cheese on a steak roll. Served with home fries.

8 **Steak & Eggs** 15

Grilled hanger steak, two eggs any style, home fries and choice of toast.

Loaded Potato Skillet 12

Scrambled eggs, scallions, tomatoes, sliced potatoes and cheddar jack cheese. Served with a choice of bacon, sausage or scrapple and toast.

9 **Biscuits & Gravy** 11

Cajun spiced cheddar and scallion biscuits topped with Andouille sausage gravy

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

11 **Breakfast Old-Fashioned** 6

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

11 **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.