



STARTERS

Malt House Nachos 10

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 11

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

Sweet Potato Waffle Fries 8

Served with Irish Whiskey butter cream

WIBS 10

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

Chesapeake Crab Dip 11

Tortilla chips & warm bread.

Bavarian Pretzel Sticks 6

Baked with salt, served with Irish Red Ale mustard.

Buttermilk Chicken Tenders 8

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

Crispy Calamari 12

Seasoned with capers, banana peppers and grilled artichoke hearts. Served with old bay mayo drizzle.

Fried Brussels Sprouts 8

Tossed with balsamic vinegar reduction & bacon bits. Garnished with wonton crisps.

Falafel Fritters 9

Ground chickpea and fava bean fritters served with roasted red peppers, celery sticks, artichoke hearts, cucumber, naan bread bites and tzatziki sauce.

Bang Bang Cauliflower 8

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

Artisanal Cheese Board 10/12/14

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 sweet potato fries 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, hickory bacon, fried egg, beef chili, guacamole, bacon jam, add \$1.00 each.

SOUPS

Stout Mushroom Bisque 4/6

A blend of Kennett Square mushrooms, garlic, herbs, cream & our Highlander Stout.

Beef & Bean Chili 6

Beef & bean chili served with corn tortilla chips.

SALADS

Garden 8

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

Baby Spinach Caesar 9

Baby spinach and diced tomatoes tossed in house-made caesar dressing with parmesan cheese & herb croutons.

Grilled Romaine Salad 9

Seasoned whole romaine hearts, grilled and dressed with diced tomatoes, julienne carrots and creamy chipotle ranch.

Chopped BLT 8

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

Superfood 10

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

Greens & Roasted Beets 11

Mixed greens tossed in roasted shallot vinaigrette with candied walnuts and sliced roasted sugar beets. Garnished with goat cheese fritters.

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

Add crispy oysters \$6, Add super lump crab cake for \$12.

Add grilled sirloin steak \$10 Add grilled Ahi tuna \$10

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

Stewart's Build Your Own Burger 10

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

219 Burger 15

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

Turkey Burger Your Way 12

Ground six-ounce white and dark meat turkey patty, seasoned with sea salt and black pepper. Served on a kaiser roll.

Wild Game Burger 15

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



All Pub Fare sandwiches served with House Fries, Steak Fries, Pasta Salad or Cole Slaw.

Substitute Onion Rings or Sweet Potato Waffle Fries for \$1. Substitute vegetable, potato of the day or side salad for \$2.

Extra condiments \$.50

Prime Dip	12	Short Rib Fry Bowl	16
<i>Slow-roasted sliced prime rib and melted provolone cheese on a toasted sourdough baguette with jus for dipping.</i>		<i>Stout-braised pulled beef served on a pile of julienne fries with white cheddar cheese sauce and demi-glace</i>	
Buffalo Chicken Sandwich	11	Mac & Cheese Skillet	10
<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>	
Smoked Brisket Special	13	<i>Add crab cake \$12 Add grilled sirloin \$10</i>	
<i>Thinly-sliced brisket on grilled sourdough with Russian dressing, melted swiss, lettuce, tomato, red onion & cole slaw</i>		Flame-Broiled Sirloin of Beef	18
Stewart's Country Club	11	<i>Seasoned and grilled top sirloin steak served with herb shallot butter, potato and vegetables of the day.</i>	
<i>Sliced house-roasted turkey on toasted multi-grain bread, lettuce, tomato, bacon, cheddar cheese and mayo.</i>		Bison Meatloaf	17
Super Lump Crab Cake Sandwich	17	<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>		Crispy Oysters	15
New York Style Reuben	11	<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>		Twin Super Lump Crab Cakes	29
Seared Ahi Tuna	15	<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>Sriracha rubbed six-ounce Ahi, topped with smoked jalapeño & charred pineapple coulis with EVOO-dressed baby kale.</i>		Stuffed Flounder	20
<i>Served on a brioche bun.</i>		<i>Creamy crab & lobster meat stuffing. Served on a pool of sherry lobster cream with rice and vegetable.</i>	
		SBC Fish & Chips	16
		<i>Our Red Ale batter dipped New England cod. Fried to perfection and served with steak fries.</i>	

SIDES

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

DRINKS

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

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