



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, Texas BBQ, Jameson's whiskey, mango habanero or honey sriracha, 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 & pretzel bites.

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.

Greens & Roasted Beets

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

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.

Stewart's Country Club

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

Buffalo Chicken Sandwich

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

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	Chesapeake Benedict	14
	<i>Toasted English muffin topped with jumbo lump crab, poached eggs and roasted red pepper hollandaise. Salad garnish.</i>	
	Nutella French Toast	12
	<i>Classic custard batter dipped brioche bread. Warm nutella, bacon crumbles & buttered pretzel crunch.</i>	
	<i>Served with bacon, sausage or scrapple and maple syrup.</i>	
	3 Eggs Your Way	10
	<i>Served with home fries, toast and choice of bacon, sausage or scrapple.</i>	
8	Belgian Waffle	10
	<i>Fresh berry topping with whipped cream.</i>	
	<i>Served with bacon, sausage or scrapple and maple syrup.</i>	
11	Omelette	11
	<i>Kale, broccoli slaw, quinoa & white cheddar cheese 3 egg omlette.</i>	
	<i>Served with home fries and toast.</i>	
	Scrapple, Egg & Cheese Sandwich	11
	<i>Scrapple, scrambled eggs, and cheddar cheese on a croissant bun. Served with home fries.</i>	
8	Steak & Eggs	15
	<i>Grilled top sirloin steak, two eggs any style, home fries and choice of toast.</i>	
9	Short Rib Fry Bowl	16
	<i>Julienne fries, white cheddar cheese sauce & pulled beef short ribs topped with a fried egg.</i>	
11	Monte Cristo	11
	<i>Classic French toast layered with sliced ham, turkey and Swiss cheese. Topped with melba sauce drizzle, served with home fries.</i>	
	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
	<i>Bacon-infused Maker's Mark bourbon with maple syrup, bitters and orange.</i>	
	Mimosa	8
	<i>Korbel Brut champagne with orange juice. Classic.</i>	
	Scrapple Mary	7
	<i>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.</i>	
	Breakfast Shooter	5.5
	<i>Jameson's Irish Whiskey and Buttershot with a side shot of OJ and a bacon garnish</i>	
	Lady Godiva	6
	<i>Godiva Chocolate Liquer, Rum Chata and coffee, topped with whipped cream.</i>	