



Southern Maryland Brewery Beers

Our beers are brewed in Southern Maryland and crafted with care and attention to the environment. To best accentuate the aromas and flavors, appropriate to the craft beer style we have included pairing suggestions. Our brewing technology allows us to autonomously control temperature and use different mash techniques which allow us to precisely and repeatedly brew all types and styles of beer. We can recreate any style of beer... with consistency.

Three Sheets Pilsner: Crisp, well-rounded, and refreshing. Pairings: Chicken, salads, salmon, bratwurst, fresh berries, lemon. Mild White Vermont Cheddar. IBU: 25 – 45, ABV: 4.4 – 5.2%

Dinghy Blonde Ale: A light bodied beer with a clear, crisp, and dry taste. Pairings: Chicken, salads, salmon, bratwurst, mandarin, apricot, Monterey Jack Cheese. IBU: 12 - 28, ABV: 3.8 – 5.5%

Chesapeake Bay Amber Ale: A mild hop flavored beer with a citrusy hop character. Pairings: Spicy cuisine, chicken, seafood, burgers, pears, banana, pecans. Cheese: Port-Salut or other lightly tangy cheese. IBU: 25 – 40, ABV: 4.5 – 6.2%

Blue Crab Pale Ale: A coppery beer with a moderate hop flavor and aroma. Pairings: meat pies, burgers, maple bread, banana. English Cheddar Cheese or Derby. IBU: 30 – 45, ABV: 4.5 – 5.2%

Solomon's Dirty Porter: A medium bodied beer with a brown color and mild roastiness. Pairings: Roasted or smoked meats, barbecue, sausages, blackened fish, chocolate peanut butter. Cheese: Cow milk such as Tilsit or Gruyere. IBU: 25 – 50, ABV: 4.8 – 6.5%

Screwpile IPA: An intense hop flavored beer with a golden color and medium maltiness. Pairings: Strong, spicy food, curry. Cheese: Milder blue such as Gorgonzola or Cambozola. IBU: 40 – 70, ABV: 5.5 – 7.5%

Piscataway Indian Wheat Ale: A beer with a pale straw color and a hazy appearance. Pairings: Salads, seafood, sushi, weisswurst, fresh berries, key lime. Cheese: Chevre goat, herbed spread such as Boursin, Buffalo mozzarella or Wisconsin Brick. IBU: 15 – 30, ABV: 4.0 – 5.5%

SOMD's Oktoberfest: A beer brewed to emulate the original German Oktoberfest style. Pairings: Mexican, or any hearty, spicy food; chicken, sausage, pork, mango, almonds, pine nuts. Cheese: Spicy Jalapeno Jack. IBU: 20 – 28, ABV: 4.8 – 5.7%

Sotterly Plantation Chocolate Coffee Mint Stout: Very dark, full-bodied beer with a cream-like sweetness. Pairings: Rich, hearty spicy food, barbecued beef, Oaxacan mole, Szechuan dishes. Cheese: well aged Cheddar. IBU: 20 – 40, ABV: 4.0 – 6.0%

Cecil's Mill Pumpkin Dunkelweizen: A beer brewed with wheat, pumpkins, and apricots and has a harmonious taste and aroma of pumpkin pie balanced with an amber colored lightly hopped ale. IBU: 10 – 18, ABV: 4.3 – 5.6%

Port of Leonardtown Belgium Ale: A fruity and moderately malty beer with a copper color. Pairings: Spicy and Cajun, crab cakes, pheasant, roast turkey, apricots. Cheese: Triple-crème such as St. Andre or Explorateur. IBU: 20 – 30, ABV: 4.8 – 5.5%

Southern Maryland Farmhouse and Specialty Craft Beers

Maryland Farmhouse Ales: SOMD Brewing Company's Maryland Farmhouse series ales are a melding of Maryland's farm harvest and old world beer styles. A farmhouse ale is a traditional artisanal beer style derived from farmhouses in Northern France and Belgium that were brewed in early spring and kept in cold cellars for consumption in warmer weather. These 400-year-old beer styles include Witbier, Belgian Pale Ale, Saison, Biere de Garde, and Belgian Specialty Ale. Strong ales also originated from this area and are usually vintage-dated and aged significantly prior to release. Fruit Lambic beers which are spontaneously fermented sour ales originating from the area in and around Brussels (the Senne Valley) and stem from a farmhouse brewing tradition several centuries old.

Peach Honey Wiessbier: Made with Maryland peaches, honey and wheat. Two common varieties of wheat beer are witbier (Dutch – "white beer") based on the Belgian tradition of using flavorings such as coriander and orange peel and weissbier (German – "white beer") based on the German tradition of mixing at least 50% wheat to barley malt to make a light colored top-fermenting beer. IBU: 8 – 15, ABV: 4.3 – 5.6%

Raspberry and Cherry Kriek Lambic: Traditionally made by fermenting lambic with sour Morello cherries. Traditionally "Schaarbeekse krieken" cherries from the area around Brussels are used. Framboise, a less traditional Belgian beer style, is fermented with raspberries instead of sour cherries. Complex, sour/acidic, pale, wheat-based ale with a dominant fruit aroma and taste. IBU: 0.1, ABV: 5.0 – 7.0%

Blueberry Witbier: Pleasant sweetness with a hint of blueberries and a zesty, orange-citrusy fruitiness. Refreshingly crisp with a dry, often tart, finish. Grist contains 50% unmalted wheat (traditionally soft white winter wheat) and 50% pale barley malt (usually Pils malt) and up to 5-10% raw oats. Spices of freshly-ground coriander, Curaçao, and sweet orange peel complement the sweet aroma. IBU: 10 – 20, ABV: 4.5 – 5.5%

St. Mary's City Triple XXX Apple Barley Wine: A Strong barley wine ale made with a hint of apples The richest and strongest of the English Ales. A showcase of malty richness and complex, intense flavors and accentuated with Maryland apples. Multi-layered malt flavors ranging from bready and biscuity through nutty, deep toast, dark caramel, toffee, and/or molasses. Pairings: Easily overpowers most main dishes, best with strong cheese or dessert. Stilton and walnuts is a classic. IBU: 35 – 70, ABV: 8.0 – 12.0%

These beers contain Maryland fruits (peaches, raspberries, cherries, blueberries, apples, and pumpkins), are traditionally brewed with a grist content of 50% or more of unmalted wheat from Maryland area farms, and contain Maryland grown hops. These beers are "bottle conditioned" with active yeast remaining in the bottle as the beer continues to develop and age ever so slightly over time as it will continues to mature, much like fine wine.

Our Specialty Beers: Oyster Fleet Imperial Stout, Waterman's Wine (Märzen), Skipjack Imperial IPA, Blakistone 1634 (Bock), Captain Davey Jones Lager (Helles), Lighthouse Dark Lager, Ark and Dove ESB.