



The Stewart | The Facts

Location	3 Federal Street, Easton, Maryland 21601
Website	www.thestewart.com
Social Media	Instagram: @thestewartbar Facebook: @thestewartbar
Executive Chef	Harley Peet
Media Relations	Simone Rathlé simone@simoneink.com
Date of Opening	Established in 2018
Hours	Wednesday/Thursday 5PM-10PM (Kitchen closes at 9PM) Friday/Saturday 5PM-11PM (Kitchen closes at 10PM)
Venue	<p>An effortlessly polished lounge on historic Federal Street is making the town of Easton, Maryland a notable destination for aficionados of fine Scotch whiskey. In a deeply handsome space that replicates the drawing room of a grand Scottish estate, guests are immersed in an atmosphere of distinguished Highland splendor: gleaming dark woods, handsomely refurbished period seating, gilt-framed oil paintings of Highland scenes, an intricately pargetted plaster ceiling, a Biedermeier chandelier sparkling overhead, and an ingenious softly glowing custom display base, which illuminates the prized Single Malt Scotch collection. In cooler months, a crackling fire provides cozy ambient undertones within an 18th century walnut and brass trumeau chimney. The Stewart maintains multiple sets of new and vintage Baccarat crystal tumblers and flutes to receive each previous pour. From the boldly faced 'Harcourt,' the oldest pattern in the Baccarat archive, to those with a pedigree from the Dorchester Hotel, London, that are delicately chased and rimmed with gold, to yet others etched with a fine antique scroll, the choice of glass is determined by which Scotch or Champagne it is to bear.</p>



Menu

Small plates are carefully by executive chef Harley Peet to pair precisely with – and enhance – rarified pours of Single Malt Scotch and vintage Champagnes. Signature dishes include *Russ & Daughters Osetra Caviar*, delicately presented with *Sliced Potato, Blini*, and *Crème Fraîche*; the *Marinated Skirt Steak* with *Chimichurri* and plated with crispy *Fingerling Potatoes*; the *Grilled Cheese* made with succulent *Braised Short Rib*, enriched with fragrant *Horseradish Sauce*, and served on *Dark Rye*; or a Great Britain signature, *Sticky Toffee Pudding*, to conclude a magnificent and memorable eventide in decidedly British fashion.

Beverages

Home to one of the most valuable assemblages of Single Malt Scotch in America, The Stewart's celebrated collection, maintains more than 900 bottles, 117 whiskies, 58 houses, and features a splendid representation of Scotland's unique and storied terrain – from Gordon & MacPhail 1950 Speymalt MaCallan [Speyside] to Glenmorangie Pride 34-Year-Old [Highlands] to Gordon & MacPhail Port Ellen 33 Year Old [Islay], among dozens more of remarkable rarity and value. Also available are vintage Champagnes such as Krug d'Ambonnay 1995, Dom Perignon 2000, and Salon Blanc de Blanc Le Mesnil 2006, as well as non-vintage varietals such as Delamotte Blanc de Blanc Le Mesnil and Krug Grand Cuvee.

Dress Code

Smart Resort Wear; Jackets for men are recommended.

Reservations

No reservations required.

Parking

Free street parking is available on Federal Street or in the municipal parking lot on West Street.

For more information:

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