

SMALL PLATES

French Onion Soup 11
 veal remi, toasted baguette, raw baby swiss, gruyere

Fire Roasted Eastern Oysters (4) 12
 smoked red chile butter, pa dry vermouth,
 pickled peppers, micro greens

Raw Chesapeake Bay Oysters 16
 ½ dozen served with lemon, house fermented hot
 sauce, and pink peppercorn mignonette

Steamed Mussels 15
 homestead lager, white wine, roasted garlic &
 shallots, potatoes, herbs, and tomatoes served with
 garlic bread

Karaage 13
 crispy fried chicken thigh strips, korean bbq, pickled
 carrots, green onions, sesame seeds, micro cilantro,
 side of house made buttermilk ranch

Pierogies 12
 bacon, caramelized leek, and cheddar cheese
 pierogies with smoked tomato crema and scallions

Root Vegetable Chips 6
 beet and sweet potato chips, balsamic reduction,
 shaved local romano

Fried Brussels Sprouts 12
 crispy fried brussels sprouts, house-made apple
 butter, blistered jalapeño, crispy shallots, blue cheese
 crumbles

VEGETABLES

Add Chicken 8 - Add Shrimp 8 - Add Swordfish 14

Beet Salad 14
 mixed greens, roasted beets, tarragon whipped
 chevre, candied walnuts, pickled shallots, orange
 honey dressing, orange zest

Asian Pear and Radicchio Salad 14
 sliced asian pear, shaved radicchio, arugula, scallion,
 toasted walnuts, camelot valley feta, lemonette,
 jalapeño honey

Wood Grilled Caesar Salad 15
 romaine lettuce, buttered whole wheat brioche
 croutons, shaved local romano, white anchovy,
 house made classic caesar dressing

Kale Salad 12
 hot bacon dressing, apple, red onion, shaved romano,
 pretzel croutons, crumbled bacon

Fall Grain Bowl 12
 roasted sweet potato, spiced quinoa, cranberries,
 kale, crispy chickpeas, red onion, apple, maple spiced
 pumpkin seeds, cilantro

SIDES

Bay Fries	5	Garbanzo Bean Salad	5
Arugula Salad	5	Pulled Pork	8
Cole Slaw	5	Grilled Chicken	8
Cheddar Grits	5	Grilled Shrimp (4)	8
Garlic Bread	2	Grilled Swordfish	14

HANDHELDS

served with garbanzo bean salad
 substitute hand cut bay fries or arugula salad 2

Scallop Po' Boy 19
 hand dredged day boat scallops, coleslaw, pickled
 mustard seed remoulade, butter lettuce, organic
 tomato, hoagie roll, bay spice

Watershed Cheeseburger 17
 1/2 pound wood-grilled USDA prime local beef, raw
 milk sharp cheddar, sauce gribiche, butter lettuce,
 tomato, shaved red onion, brioche bun
 -substitute plant based patty 2
 -add thick cut bacon 2

Spicy Chicken Sandwich 16
 buttermilk fried chicken breast, house made hot
 seasoning, black pepper garlic aioli, lettuce, tomato,
 onion, pickles, brioche bun

Pulled Pork Sandwich 16
 bbq spiced pork, tomato jam, black pepper garlic
 aioli, jalapeño apple slaw, cilantro, brioche bun

LARGE PLATES

Duck Confit Ravioli 25
 duck confit, caramelized onion, and apple ravioli;
 sage cream sauce, walnut cherry compote, arugula

Shrimp & Grits 25
 wood-grilled head on shrimp, cheddar grits,
 tomatoes, spinach, poblano peppers, roasted red
 pepper beurre blanc, pickled peppers, cilantro

Seafood Enchiladas 26
 swordfish, corn tortillas, charred jalapeno cream
 sauce, black bean pico de gallo, pickled onions,
 tomatoes, micro cilantro

Wood Grilled Swordfish 31
 wood grilled line-caught swordfish, stone ground
 raw milk cheddar grits, wilted kale, tomatoes,
 roasted mushrooms, malt vinegar beurre blanc

Beef Short Rib 37
 smoked grass fed short rib, parsnip puree,
 horseradish & mustard glazed broccoli rabe, demi
 glace

DESSERTS

Hot Spiced Doughnuts 7
 house fried cinnamon sugar doughnut holes,
 chocolate, caramel, and butterscotch dipping
 sauces

Cast Iron Baked Warm Brownie 7
 gluten free, salted caramel, whipped double cream,
 candied walnuts
 -add a scoop of ice cream 2.50

Fox Meadows Ice Cream 7
 hand-crafted ice cream made with milk from their
 small on site dairy farm. ask about daily flavors!

— THE —
WATERSHED
 — PUB —

Sunday Brunch Menu 10a-3p

SMALL PLATES

Hot Spiced Doughnuts 7

house fried cinnamon sugar doughnut holes, chocolate, caramel, and butterscotch dipping sauces

Fire Roasted Eastern Oysters (4) 12

smoked red chile butter, pa dry vermouthe, pickled peppers, micro greens

Raw Chesapeake Bay Oysters 16

½ dozen served with lemon, house fermented hot sauce, and pink peppercorn mignonette

Root Vegetable Chips 6

beet and sweet potato chips, balsamic reduction, shaved local romano

VEGETABLES

Add Chicken 8 - Add Shrimp 8 - Add Swordfish 14

Beet Salad 14

mixed greens, roasted beets, tarragon whipped chevre, candied walnuts, pickled shallots, orange honey dressing, orange zest

Kale Salad 12

hot bacon dressing, apple, red onion, shaved romano, pretzel croutons, crumbled bacon

Asian Pear and Radicchio Salad 14

asian pear, shaved radicchio, arugula, scallion, toasted walnuts, camelot valley feta, lemonette, jalapeño honey

Wood Grilled Caesar Salad 15

romaine lettuce, buttered whole wheat brioche croutons, shaved local romano, white anchovy, house made classic caesar dressing

HANDHELDS

served with garbanzo bean salad
 substitute hand cut bay fries or arugula salad 2

Scallop Po' Boy 19

hand dredged day boat scallops, coleslaw, pickled mustard seed remoulade, butter lettuce, organic tomato, hoagie roll, bay spice

Watershed Cheeseburger 17

1/2 pound wood-grilled USDA prime local beef, raw milk sharp cheddar, sauce gribiche, butter lettuce, tomato, shaved red onion, brioche bun
 -substitute plant based patty 2
 -add thick cut bacon 2

Spicy Chicken Sandwich 16

buttermilk fried chicken breast, house made hot seasoning, black pepper garlic aioli, lettuce, tomato, onion, pickles, brioche bun

Pulled Pork Sandwich 16

bbq spiced pork, tomato jam, black pepper garlic aioli, jalapeño apple slaw, cilantro, brioche bun

LARGE PLATES

Pulled Pork Eggs Benedict 17

pulled pork, chipotle hollandaise, fried onion, pickled jalapeño, poached eggs, english muffin, micro cilantro, served with breakfast potatoes
 -substitute gluten free english muffin 2

Smoked Cod Eggs Benedict 18

hollandaise, arugula, pickled onion, dill, fried capers, poached eggs, english muffin, smoked cod, served with breakfast potatoes
 -substitute gluten free english muffin 2

Shrimp & Grits 25

wood-grilled head on shrimp, cheddar grits, tomatoes, spinach, poblano peppers, roasted red pepper beurre blanc, pickled peppers, cilantro

Chicken and Waffles 16

hot honey tossed chicken, green onion, maple syrup, sourdough waffle

Cheesesteak Hash 22

crispy smashed potatoes, shaved strip, caramelized onion, cheddar sauce, pickled peppers, sunny side up egg, green onion

Veggie Skillet 14

breakfast potatoes, sautéed tomatoes, onions, peppers, mushrooms, spinach, vegan sriracha aioli
 -add sunny side up egg 2

Gingerbread French Toast 16

gingerbread spiced french toast, cream cheese icing, and powdered sugar

DESSERTS

Cast Iron Baked Warm Brownie 7

gluten free, salted caramel, whipped double cream, candied walnuts

Fox Meadows Ice Cream 7

hand-crafted ice cream made with milk from their small on site dairy farm. ask about daily flavors!

SIDES

Bay Fries	5	Toast & Butter	5
Arugula Salad	5	Garbanzo Bean Salad	5
Cole Slaw	5	Breakfast Potatoes	4
Thick Cut Bacon	5	Pulled Pork	8
Cheddar Grits	5	Grilled Chicken	8
Fruit	4	Grilled Shrimp (4)	8
Egg	2	Grilled Swordfish	14

BRUNCH DRINKS

Mimosa 9

mazza bubbly w/ orange juice, cranberry, grapefruit, or spiced cider

Espresso Martini 11

coffee vodka, cold brew, simple syrup

Watershed Bloody Mary 10

house made bloody mary mix with choice of house infused jalapeno vodka or celery and peppercorn vodka

Millworks Light 16oz 6

4.6% ABV. our take on the classic american light lager. easy drinking and refreshing lager for the masses

Homestead Lager 16oz 6

5.0% ABV. light body, clean, balanced lager. light golden in color. grainy, malty, hint of hop spiciness. easy drinking lager.

Urban Radler 16oz 6

4.8% ABV. light body lemon infused lager. radler, german for cyclist, is a refreshing blend of our homestead lager and house made lemonade

Hatch Chile Blonde 16oz 6

5.0% ABV. blonde ale brewed with local hatch chili peppers from greider's over the mountain produce in halifax. fresh pepper taste with just a touch of heat

100 Acres Hefeweizen 16oz 6

4.6% ABV. light body traditional wheat beer. hazy straw in color. clove and light banana notes from the spicy german wheat yeast. refreshing and easy to drink.

Apple Spiced Hefeweizen 16oz 7

4.6% ABV. our 100 acres hefeweizen blended with apple cider and calicutts autumn harvest spice blend

Tropical Daydream 16oz 7

5.0% ABV. medium body fruited tart ale. sour ale brewed with pink guava, passionfruit, and cara cara orange puree. slightly sweet, refreshingly tart, and delightfully fruity. contains lactose

Blackberry Sour 16oz 7

5.0% ABV. sour ale brewed with 350 lbs of local organic blackberries from threefold farm in mechanicsburg

Hazy IPA 16oz 7

6.5% ABV. medium body, juicy ipa. hazy golden in color. brewed with copious amounts of tropical fruit-forward hops and raw wheat, this smooth bodied ipa will please any hophead.

Haymaker Double IPA 16oz 7

8.8% ABV. full body, hoppy, bitter but balanced ale. light amber in color. tropical fruit, citrus, and pine notes with malt and hop balance.

Winter Warmer 16oz 6

6.3% ABV. holiday inspired amber ale brewed with molasses, ginger, cinnamon, and vanilla.

Quad 12oz 7

10% ABV. abbey-style quadruple. complex and strong belgian ale with rich and spicy notes of dark dried fruit, cherries, and caramel.

Oatmeal Stout 16oz 6

5.8% ABV. smooth english-style oatmeal stout with roasty notes of bitter chocolate, coffee, and caramel

Millworks Beer Flight 12

choose four 5oz samples

Sangria 11

white wine, spiced apple cider, white rum, brown sugar syrup

Havre de Grace 12

gin, lavender-hibiscus honey syrup, fresh lemon

Thimble Shoal 12

hibiscus-infused agave spirit, habanero tincture, fresh lime, triple sec, orange gomme syrup, mint

The Willoughby 12

citrus-infused vodka, fresh lemon, triple sec, grapefruit, cranberry

Tilghman Island 12

cucumber infused gin, fresh lime, rosemary simple

Market Street Margarita 12

smoked sweet pepper infused agave spirit, house-made sweet and sour, triple sec, salt rim

Middle Ground 13

whiskey, eight oaks pinot noir aged bourbon, house made creme de cacao, cherry walnut bitters, burnt orange.

Wolfe Trap 13

spiced persimmon whiskey, stoll & wolfe rye, apple cinnamon bitters, absinthe rinse, simple, burnt lemon



WINES

Sparkling / Rosé

Galen Glen Rosé	12 42
Galen Glen Draft Bubbly Rosé	12 42
Waltz Vineyard Rosé	13 49
Mazza Perfect Bubbly	12 42

White

Tonnino Pinot Grigio Ramato	12 42
Happy Valley Chardonnay	13 46
Galen Glen Gruner Veltliner	13 49
Waltz Cellar 1599 Moscato	13 49
Waltz Vineyard Sauvignon Blanc	14 56

Red

Tonnino Syrah	12 42
Happy Valley Tempranillo	13 49
Waltz Cellar 1599 Cabernet Sauvignon	13 49
Waltz Cellar 1599 Red Blend	12 44



CIDER

Happy Valley Hard Pressed Cider 8

5.0% ABV happy valley vineyard & winery



NON-ALCOHOLIC

Grace Collins 6

lavender-hibiscus honey syrup, fresh lemon, club soda

Moody Culture Kombucha 6

raspberry lemon

— THE —
WATERSHED
— PUB —

Saturday Lunch Menu 11a-3p

SMALL PLATES

French Onion Soup 11

veal remi, toasted baguette, raw baby swiss, gruyere

Fire Roasted Eastern Oysters (4) 12

smoked red chile butter, pa dry vermouth, pickled peppers, micro greens

Raw Chesapeake Bay Oysters 16

½ dozen served with lemon, house fermented hot sauce, and pink peppercorn mignonette

Karaage 13

crispy fried chicken thigh strips, korean bbq, pickled carrots, green onions, sesame seeds, micro cilantro, side of house made buttermilk ranch

Pierogies 12

bacon, caramelized leek, and cheddar cheese pierogies with smoked tomato crema and scallions

Root Vegetable Chips 6

beet and sweet potato chips, balsamic reduction, shaved local romano

Fried Brussels Sprouts 12

crispy fried brussels sprouts, housemade apple butter, blistered jalapeno, crispy shallots, blue cheese crumbles

VEGETABLES

Add Chicken 8 - Add Shrimp 8 - Add Swordfish 14

Beet Salad 14

mixed greens, roasted beets, tarragon whipped chevre, candied walnuts, pickled shallots, orange honey dressing, orange zest

Asian Pear and Radicchio Salad 14

sliced asian pear, shaved radicchio, arugula, scallion, toasted walnuts, camelot valley feta, lemonette, jalapeño honey

Wood Grilled Caesar Salad 15

romaine lettuce, buttered whole wheat brioche croutons, shaved local romano, white anchovy, house made classic caesar dressing

Kale Salad 12

hot bacon dressing, apple, red onion, shaved romano, pretzel croutons, crumbled bacon

Fall Grain Bowl 12

warm spiced quinoa, sweet potato, red onion, apple, dried cranberry, pumpkin seeds, roasted chickpeas, kale, micro cilantro

HANDHELDS

served with garbanzo bean salad
substitute hand cut bay fries or arugula salad 2

Scallop Po' Boy 19

hand dredged day boat scallops, coleslaw, pickled mustard seed remoulade, butter lettuce, organic tomato, hoagie roll, bay spice

Watershed Cheeseburger 17

1/2 pound wood-grilled USDA prime local beef, raw milk sharp cheddar, sauce gribiche, butter lettuce, tomato, shaved red onion, brioche bun
-substitute plant based patty 2
-add thick cut bacon 2

Spicy Chicken Sandwich 16

buttermilk fried chicken breast, house made hot seasoning, black pepper garlic aioli, lettuce, tomato, onion, pickles, brioche bun

Pulled Pork Sandwich 16

bbq spiced pork, tomato jam, black pepper garlic aioli, jalapeño apple slaw, cilantro, brioche bun

SIDES

Bay Fries	5	Garbanzo Bean Salad	5
Arugula Salad	5	Grilled Chicken	8
Cole Slaw	5	Grilled Shrimp (4)	8
Pulled Pork	8	Grilled Swordfish	14

DESSERTS

Hot Spiced Doughnuts 7

house fried cinnamon sugar doughnut holes, chocolate, caramel, and vanilla crème anglaise dipping sauces

Cast Iron Baked Warm Brownie 7

gluten free, salted caramel, whipped double cream, candied walnuts
-add a scoop of ice cream 2.50

Fox Meadows Ice Cream 7

hand-crafted ice cream made with milk from their small on site dairy farm. ask about daily flavors!

LUNCH DRINKS

Elementary Coffee 4

Mimosa 9

mazza bubbly w/ orange juice, cranberry, grapefruit, or spiced cider

Watershed Bloody Mary 10

house made bloody mary mix with choice of house infused jalapeno vodka or celery and peppercorn vodka

Espresso Martini 11

coffee vodka, cold brew, simple syrup