

 **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, housemade apple butter, blistered jalapeno, crispy shallots, blue cheese

 **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

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

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

 **SIDES**

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

 **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**  
 locust point cattle company 100% pasture raised black angus 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**  
 monkfish, corn tortillas, charred jalapeno cream sauce, black bean pico, 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 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 vermouth, 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

**Bacon 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**

locust point cattle company 100% pasture raised black angus 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

**Classic Eggs Benedict 16**

house smoked pit ham, english muffin, poached eggs, hollandaise, , 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

**Cinnamon Roll French Toast 16**

french toast, cream cheese icing, powdered sugar, and maple syrup

**SIDES**

<b>Bay Fries</b>	<b>5</b>	<b>Toast &amp; Butter</b>	<b>2</b>
<b>Arugula Salad</b>	<b>5</b>	<b>Garbanzo Bean Salad</b>	<b>5</b>
<b>Cole Slaw</b>	<b>5</b>	<b>Breakfast Potatoes</b>	<b>4</b>
<b>Thick Cut Bacon</b>	<b>7</b>	<b>Pulled Pork</b>	<b>8</b>
<b>Cheddar Grits</b>	<b>5</b>	<b>Grilled Chicken</b>	<b>8</b>
<b>Fruit</b>	<b>4</b>	<b>Grilled Shrimp (4)</b>	<b>8</b>
<b>Egg</b>	<b>2</b>		

**DESSERTS**

**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!

**BRUNCH DRINKS**

**Mimosa 9**

mazza bubbly w/ orange juice, cranberry, or grapefruit

**Espresso Martini 11**

coffee vodka, cold brew, simple syrup

**Watershed Bloody Mary 10**

house made bloody mary mix with choice of house infused jalapeño vodka or celery-peppercorn vodka



**SMALL PLATES**

**French Onion Soup 11**

veal remi, toasted baguette, raw baby swiss, gruyere

**Soft Pretzel 8**

millworks made soft pretzel, whole grain mustard, dijon mustard, house cheddar sauce

**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

**Bacon Kale Salad 12**

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

**Spiced 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**

locust point cattle company 100% pasture raised black angus 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**

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

**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**

**Mimosa 9**

mazza bubbly w/ orange juice, cranberry, or grapefruit

**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





**MILLWORKS**  
ART · FOOD · BREWERY

**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

**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.

**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.

**El Dorado IPA 16oz 7**

6.5% ABV. hazy ipa brewed entirely with el dorado hops. notes of sweet tropical and stone fruit.

**Haymaker Double IPA 16oz 7**

8.8% ABV. full body, hoppy, bitter but balanced ale. 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.

**Chocolate Covered Cherry Stout 16oz 7**

7.5% ABV. rich and decadent stout brewed with sweet cherries, cacao nibs, vanilla, and lactose.

**Millworks Beer Flight 12**

choose four 5oz samples

**COCKTAILS**

**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

**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
Tonnino Merlot	12   42
Happy Valley Tempranillo	13   49
Waltz Cellar 1599 Cabernet Sauvignon	13   49

**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