

— THE —
WATERSHED

— PUB —

Dinner Menu 4p-9p

SMALL PLATES

Spring Onion & Potato Bisque 11

spring onion, green garlic, and potato bisque, blue crab ceviche and chili oil

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 14

crispy fried chicken thigh strips, korean bbq, pickled carrots, scallions, sesame seeds, cilantro, house made buttermilk ranch

Pierogies 13

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

Rosemary Truffle Fries 14

hand cut fries, rosemary truffle salt, caramelized onion imperial stout gravy, lykens valley raw milk cheeses, scallions

Fried Green Tomatoes 13

buttermilk marinated cornmeal dusted fried green tomatoes, pickled peppers, house made buttermilk ranch

Twice Fried Potato Salad 7

twice fried potatoes, pickled onions, jalapeno, garlic horseradish crema, dill

VEGETABLES

Add Chicken 8 - Add Shrimp 9 - Add Rockfish 14

Barbeque Mushroom Bowl 15

quinoa, couscous, dried apricot, roasted chickpeas, toasted almonds, spinach, pickled onions, maple chipotle dressing, wood grilled bbq glazed mushrooms, cilantro

Beet Salad 14

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

Greek Wedge Salad 14

iceberg lettuce, blistered cherry tomatoes, camelot valley feta, oregano vinaigrette, garlic lemon greek yogurt, kalamata olives, crispy shallots

Wood Grilled Caesar Salad 15

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

Soba Noodle Bowl 11

soba noodles, red pepper, pickled jalapeno, pickled carrots, scallions, sesame seeds, toasted peanuts, sesame dressing, cilantro

HANDHELDS

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

Scallop Po' Boy 20

hand dredged day boat scallops, coleslaw, pickled mustard seed remoulade, butter lettuce, 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 beyond burger 2

-add thick cut bacon 2

Spicy Chicken Sandwich 16

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

Smoked Brisket Sandwich 17

chopped smoked brisket, tomato jam, black pepper garlic aioli, jalapeno apple slaw, cilantro, brioche bun

LARGE PLATES

Chicken Fettuccine 24

wood grilled chicken breast, fasta fettuccine, cherry tomatoes, spinach, cajun cheese sauce, romano

Shrimp & Grits 25

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

Wood Grilled Rockfish 32

line caught rockfish, toasted coconut risotto, salsa verde, chili crunch, pickled peppers, pickled onions, cilantro

Steak Frites 37

wood grilled pub steak, truffle garlic potato wedges, black pepper garlic aioli, chimichurri

SIDES

Bay Fries	5	Garbanzo Bean Salad	5
Mixed Green Salad	5	Shredded Brisket	9
Cole Slaw	5	Grilled Chicken	8
Cheddar Grits	5	Grilled Shrimp (4)	9
Garlic Bread	2	Grilled Rockfish	14

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 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!

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Sunday Brunch 10a-3p

SMALL PLATES

Hot Spiced Doughnuts 7

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

Spring Onion & Potato Bisque 11

spring onion, green garlic, and potato bisque topped with blue crab ceviche and chili oil

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

Fried Green Tomatoes 13

buttermilk marinated cornmeal dusted fried green tomatoes, pickled peppers, house made buttermilk ranch

VEGETABLES

Add Chicken 8 - Add Shrimp 9 - Add Rockfish 14

Beet Salad 14

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

Greek Style Wedge Salad 14

iceberg lettuce, blistered cherry tomatoes, camelot valley feta, oregano vinaigrette, garlic lemon yogurt, kalamata olives, crispy shallots

Wood Grilled Caesar Salad 15

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

Soba Noodle Bowl 11

soba noodles, red pepper, pickled jalapeno, pickled carrots, green onions, sesame seeds, toasted peanuts, sesame dressing, cilantro

HANDHELDS

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

Scallop Po' Boy 20

hand dredged day boat scallops, coleslaw, pickled mustard seed remoulade, butter lettuce, 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 beyond burger 2

-add thick cut bacon 2

Spicy Chicken Sandwich 16

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

Smoked Brisket Sandwich 17

chopped smoked brisket, tomato jam, black pepper garlic aioli, jalapeno apple slaw, cilantro, brioche bun

LARGE PLATES

Smoked Brisket Eggs Benedict 18

chopped brisket, 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

Blueberry Lemon French Toast 16

lemon curd, fresh blueberries, powdered sugar, whipped cream, and maple syrup

SIDES

Bay Fries	5	Toast & Butter	2
Mixed Green Salad	5	Garbanzo Bean Salad	5
Cole Slaw	5	Breakfast Potatoes	4
Thick Cut Bacon	7	Chopped Brisket	9
Cheddar Grits	5	Grilled Chicken	8
Fruit	4	Grilled Shrimp (4)	9
Egg	2	Grilled Rockfish	14

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

Elementary Coffee 4

Iced Coffee 5

regular, french vanilla, hazelnut, or caramel

Mimosa 9

bubbly w/ orange juice, cranberry, or grapefruit

Watershed Bloody Mary 10

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

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Saturday Lunch 11a-3p

 **SMALL PLATES**

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Rosemary Truffle Fries 14

hand cut fries, rosemary truffle salt, caramelized onion imperial stout gravy, lykens valley raw milk cheeses, scallions

Fried Green Tomatoes 13

buttermilk marinated cornmeal dusted fried green tomatoes, pickled peppers, house made buttermilk ranch

Twice Fried Potato Salad 7

twice fried potatoes, pickled onions, jalapeno, garlic horseradish crema, dill

Fried Brussels Sprouts 8

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

 **VEGETABLES**

Add Chicken 8 - Add Shrimp 9 - Add Rockfish 14

Barbeque Mushroom Bowl 15

quinoa, couscous, dried apricot, roasted chickpeas, toasted almonds, spinach, pickled onions, wood grilled bbq glazed mushrooms, cilantro

Beet Salad 14

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

Greek Wedge Salad 14

iceberg lettuce, blistered cherry tomatoes, camelot valley feta, oregano vinaigrette, garlic lemon yogurt, kalamata olives, crispy shallots

Wood Grilled Caesar Salad 15

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

Soba Noodle Bowl 11

soba noodles, red pepper, pickled jalapeno, pickled carrots, green onions, sesame seeds, toasted peanuts, sesame dressing, cilantro

 **HANDHELDS**

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

Scallop Po' Boy 20

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

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 **SIDES**

Bay Fries	5	Garbanzo Bean Salad	5
Mixed Green Salad	5	Grilled Chicken	8
Cole Slaw	5	Grilled Shrimp (4)	9
Smoked Brisket	9	Grilled Rockfish	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

Iced Coffee 5

regular, french vanilla, hazelnut, or caramel

Mimosa 9

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