

— THE —
WATERSHED

— PUB —
Dinner Menu 4p-9p

SMALL PLATES

Blistered Shishito Peppers 10

flash fried shishitos, caesar dressing, parmesan herb bread crumbs

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

Fried Green Tomatoes 13

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

Karaage 16

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

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 malt vinegar pub chips
substitute hand cut bay fries or mixed green salad 2

Scallop Po' Boy 20

hand dredged 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 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, butter lettuce, tomato, onion, pickles, brioche bun

Smoked Brisket Sandwich 19

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

LARGE PLATES

Chicken Fettuccine 26

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

Shrimp & Grits 27

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

Wood Grilled Rockfish 34

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	Malt Vinegar Pub Chips	5
Mixed Green Salad	5	Shredded Brisket	10
Cole Slaw	5	Grilled Chicken	8
Cheddar Grits	5	Grilled Shrimp (4)	9
Garlic Bread	2	Grilled Rockfish	14

DESSERTS

Coconut Cream Bread Pudding 9

brioche bread pudding, coconut cream, whipped cream, strawberries, toasted coconut

Hot Spiced Doughnuts 7

house fried cinnamon sugar doughnut holes, chocolate, caramel, and lemon curd 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 —
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— PUB —
Sunday Brunch 10a-3p


SMALL PLATES

Hot Spiced Doughnuts 7

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

Blistered Shishito Peppers 10

flash fried shishitos, caesar dressing, parmesan herb bread crumbs

Corn Fritters 10

whipped maple butter, strawberry coulis

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


VEGETABLES

Add Chicken 8 - Add Shrimp 9 - Add Rockfish 14

Beet Salad 14

mixed greens, roasted beets, tarragon whipped chevre, candied walnuts, pickled rhubarb, 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 malt vinegar pub chips
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

Brunch Burger 19

locust point cattle company 100% pasture raised black angus beef, raw milk sharp cheddar, bacon jam, jalapeño aioli, arugula, red onion, sunny side up egg, brioche bun
-substitute beyond burger 2
-add thick cut bacon 2

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 19

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


LARGE PLATES

Smoked Brisket Eggs Benedict 20

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

Smoked Salmon Eggs Benedict 20

smoked salmon, heirloom tomato, spinach, poached eggs, hollandaise, whole grain mustard, english muffin, 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 27

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

Chicken and Waffles 17

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 15

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

Coconut Cream Bread Pudding 16

brioche bread pudding, coconut cream, whipped cream, strawberries, toasted coconut, maple syrup


SIDES

Bay Fries	5	Toast & Butter	2
Mixed Green Salad	5	Malt Vinegar Pub Chips	5
Cole Slaw	5	Breakfast Potatoes	4
Thick Cut Bacon	7	Shredded Brisket	10
Cheddar Grits	5	Grilled Chicken	8
Fruit	6	Grilled Shrimp (4)	9
Egg	3	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

Iced Coffee 5

french vanilla, caramel, or hazelnut

Mimosa 9

bubbly w/ orange juice, cranberry, or grapefruit

Espresso Martini 11

coffee vodka, cream bourbon, cold brew, simple syrup

Watershed Bloody Mary 10

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

— THE —
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Saturday Lunch 11a-3p

 **SMALL PLATES**

Blistered Shishito Peppers 10

flash fried shishitos, caesar dressing, parmesan herb bread crumbs

Fire Roasted Eastern Oysters (4) 12

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Raw Chesapeake Bay Oysters 16

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

Karaage 16

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

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, 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 malt vinegar pub chips
substitute hand cut bay fries or mixed green salad 2

Scallop Po'Boy 20

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

Brunch Burger 19

locust point cattle company 100% pasture raised black angus beef, raw milk sharp cheddar, bacon jam, jalapeño aioli, arugula, red onion, sunny side up egg, brioche bun

-substitute beyond burger 2

-add thick cut bacon 2

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

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

Smoked Brisket Sandwich 19

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 **SIDES**

Bay Fries	5	Malt Vinegar Pub Chips	5
Mixed Green Salad	5	Grilled Chicken	8
Cole Slaw	5	Grilled Shrimp (4)	9
Shredded Brisket	10	Grilled Rockfish	14

 **DESSERTS**

Hot Spiced Doughnuts 7

house fried cinnamon sugar doughnut holes, chocolate, caramel, and lemon curd 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**

Iced Coffee 5

regular, french vanilla, caramel, or hazelnut

Mimosa 9

bubbly w/ orange juice, cranberry, or grapefruit

Espresso Martini 11

coffee vodka, cream bourbon, cold brew, simple syrup

Watershed Bloody Mary 10

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



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

La Cerveza 16oz 6.50

4.5% ABV. crisp, easy drinking, and refreshing are the hallmarks of this south-of-the-border style lager. served with a lime

Homestead Lager 16oz 6.50

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

Urban Radler 16oz 6.50

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 6.50

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.

Citrus Hefeweizen 16oz 6.50

4.6% ABV. our refreshing 100 acres hefeweizen blended with house made orangeade.

Cherry Berry Gose 16oz 7.50

4.5% ABV. refreshingly tart fruit ale brewed with sweet and tart cherries, strawberries, and raspberries.

Hazy IPA 16oz 7.50

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 7.50

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.

Belgian Quad 10oz 7.00

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

Millworks Beer Flight 13

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

Calvert Cliff 12

strawberry infused rum, mint simple syrup, lime juice, club soda

The Willoughby 12

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

Tilghman Island 12

cucumber infused gin, fresh lime, rosemary simple

Blackberry Peach Smash 13

black and oolong tea infused whiskey, david e yellow bourbon, fresh blackberry & peach syrup, lemon

Middle Ground 13

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

Watershed Old Fashioned 13

david e red bourbon, orange and aromatic bitters, bourbon cherry juice, simple syrup

WINES

Sparkling / Rosé

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

White

Tonnino Pinot Grigio Romato	12 42
Galen Glen Gruner Veltliner	13 49
Happy Valley Chardonnay	13 46
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