

— THE —
WATERSHED

— PUB —
Dinner Menu 4p-9p



SMALL PLATES

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

Shishito Peppers 10

blistered shishitos peppers tossed in house caesar dressing, topped with herbed parmesan bread crumbs

Steamed Mussels 18

coconut thai curry broth, micro cilantro, 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

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!

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Sunday Brunch 10a-3p


SMALL PLATES

Hot Spiced Doughnuts 7

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

Corn Fritters 10

whipped maple butter, berry coulis

Shishito Peppers 10

blistered shishitos peppers tossed in house caesar dressing, topped with herbed parmesan 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


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

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

Cereal Milk Bread Pudding 16

cereal milk soaked brioche, sweet cream glaze, maple syrup, corn flake crunch


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

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Saturday Lunch 11a-3p

SMALL PLATES

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 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

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

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



DRAFT BEER

Millworks Light 16oz 6

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

Millworks Cherry Berry Gose 16oz 7.50

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

SBC Sunny Spot 16oz 7

4.2% ABV. Sunny Spot Grapefruit Shandy. Smooth and zesty, with just enough zing to keep things exciting, this is a good one to have by your side for the summer barbeque and weekends at the lake.

Tröegs Dreamweaver 16oz 6.50

4.8% ABV. At high krausen, a foamy, rocky yeast head crests the sides of the fermenter releasing notes of black pepper and spicy clove. Unfiltered and cloudy with yeast, it's slightly tart and downright refreshing.

Yards Brawler 16oz 6.50

4.2% ABV. Crafted in the style of an English mild, this malt-forward ale is great when you want to go a few rounds. Its smooth character, hints of caramel and toast and remarkable drinkability define this ruby-colored brew as a knockout session ale.

Victory Golden Monkey 10oz 7

9.5% ABV. Nose is loaded with Belgian yeast character of banana and clove with an equally fruity body balanced with a light, earthy hop character. Savor notes of orange and spice followed by a dry finish.

Tröegs Perpetual IPA 16oz 7.50

7.5% ABV. cycling through the HopBack vessel and dry-hopping method, this bold Imperial Pale Ale emerges rife with sticky citrus rind, pine balm and tropical fruit.



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

Peach Smash 13

black and oolong tea infused whiskey, david e yellow bourbon, fresh 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
Galen Glen Draft Bubbly 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 Cellar 1599 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