

MILLWORKS BREWERY  
— THE —  
**WATERSHED**

— PUB —  
Dinner Menu 4p-9p

 **SMALL PLATES**

**Fire Roasted Eastern Oysters (4) 14**

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

**Raw Chesapeake Bay Oysters 18**

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

**Steamed Mussels 17**

coconut thai curry broth, micro cilantro, garlic bread

**Fried Pickles 13**

cornmeal crusted half sour pickle chips, caramelized onion dip

**Karaage 16**

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

**Fried Brussel Sprouts 14**

apple butter, blistered jalapeno, blue cheese crumbles, crispy shallots

**Pierogies 13**

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

**Twice Fried Potato Salad 12**

twice fried potatoes, warm mustard dressing, crumbled bacon, shaved romano, green onion

**French Onion Soup 11**

roasted chicken stock, caramelized onion, toasted baguette crouton, raw milk baby swiss

 **VEGETABLES**

Add Local Pastured Chicken 10 - Add Shrimp 9 - Add Swordfish 16

**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

 **HANDHELDS**

served with malt vinegar pub chips substitute hand cut bay fries 3 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 17**

buttermilk fried local pastured 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**

**Dumpling Ramen 25**

pork dumplings, baby bok choy, green onion, pickled peppers, micro cilantro, chili crunch

**Shrimp & Grits 27**

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

**Wood Grilled Swordfish 34**

line caught wood grilled swordfish, cauliflower leek puree, maple tossed brussel sprouts, tarragon beurre blanc

**Steak Frites 38**

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

**Chicken & Biscuits 26**

chicken veloute, mirepoix, maple sage drop biscuits, fried sage

 **SIDES**

<b>Bay Fries</b>	<b>6</b>	<b>Malt Vinegar Pub Chips</b>	<b>5</b>
<b>Mixed Green Salad</b>	<b>5</b>	<b>Shredded Brisket</b>	<b>10</b>
<b>Cole Slaw</b>	<b>5</b>	<b>Grilled Chicken</b>	<b>10</b>
<b>Cheddar Grits</b>	<b>5</b>	<b>Grilled Shrimp (4)</b>	<b>9</b>
<b>Garlic Bread</b>	<b>3</b>	<b>Grilled Swordfish</b>	<b>16</b>

 **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 4

**Fox Meadows Ice Cream 7**

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

20% gratuity will be added to all parties of 8 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# 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

### Cast Iron Cornbread 13

buttermilk cornbread, whipped butter, jalapeno honey, candied jalapenos, bacon

### Pumpkin Bread Pudding 9

pumpkin custard soaked brioche, cream cheese glaze, maple syrup, toasted walnuts, powdered sugar

### Fire Roasted Eastern Oysters (4) 14

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

### Raw Chesapeake Bay Oysters 18

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

### Fried Pickles 13

cornmeal crusted half sour pickle chips, caramelized onion dip

### Fried Green Tomatoes 13

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

## VEGETABLES

Add Local Pastured Chicken 10 - Add Shrimp 9 -  
Add Swordfish 16

### 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

## HANDHELDS

served with malt vinegar pub chips substitute  
hand cut bay fries 3 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 17

buttermilk fried local pastured 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 local pastured 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

## SIDES

Bay Fries	6	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	10
Fruit	6	Grilled Shrimp (4)	9
Egg	3	Grilled Swordfish	16

## DESSERTS

### Cast Iron Baked Warm Brownie 7

gluten free, salted caramel, whipped double cream, candied walnuts  
-add a scoop of ice cream 4

### 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

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 —  
**WATERSHED**

— PUB —

Saturday Lunch 11a-3p

 **SMALL PLATES**

**Fire Roasted Eastern Oysters (4) 14**

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

**Raw Chesapeake Bay Oysters 18**

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 Pickles 13**

cornmeal crusted half sour pickle chips, caramelized onion dip

**Twice Fried Potato Salad 12**

twice fried potatoes, warm mustard dressing, crumbled bacon, shaved romano, green onion

**French Onion Soup 11**

roasted chicken stock, caramelized onion, toasted baguette crouton, raw milk baby swiss

**Fried Brussel Sprouts 14**

apple butter, blistered jalapeno, blue cheese crumbles, crispy shallots

 **VEGETABLES**

Add Local Pastured Chicken 10 - Add Shrimp 9 - Add Swordfish 16

**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

 **HANDHELDS**

served with malt vinegar pub chips substitute hand cut bay fries 3 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 17**

buttermilk fried local pastured 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**

<b>Bay Fries</b>	<b>6</b>	<b>Malt Vinegar Pub Chips</b>	<b>5</b>
<b>Mixed Green Salad</b>	<b>5</b>	<b>Grilled Chicken</b>	<b>10</b>
<b>Cole Slaw</b>	<b>5</b>	<b>Grilled Shrimp (4)</b>	<b>9</b>
<b>Shredded Brisket</b>	<b>10</b>	<b>Grilled Swordfish</b>	<b>16</b>

 **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 4

**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**

bubbly w/ orange juice, cranberry, or grapefruit

**Espresso Martini 11**

coffee vodka, cream bourbon, cold brew

**Watershed Bloody Mary 10**

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

20% gratuity will be added to all parties of 8 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

**Crossroads Kölsch 16oz 6.50**

ABV 5.2 | IBU 22 A crisp & delicate style that originated in Cologne, Germany. Fermented with a special yeast that ferments warm and conditions long & cold providing a soft, restrained fruitiness and malt character and a spicy, lightly floral hoppiness.

**Hometown Lager 16oz 6.50**

ABV 5.0 | IBU 17 Our house lager, brewed in the style of a Munich Helles (bright or light colored). Bright yellow/honey gold in color with a rounded, supple maltiness complimented by a lightly spiced, floral hop finish. Pairs perfectly with comfy foods and great friends.

**Brighter Days Xtra Pale Ale 16oz 6.50**

ABV 5.5 | IBU 45 Our classic American Pale Ale, ripe with notes of grapefruit, fresh baked biscuits, lemongrass and a splash of vanilla. Long and dry on the palate with a clipped finish that begs for rich, spicy dishes.

**Sunkissed Wit 16oz 6.50**

ABV 5.5 | IBU 33 An inspired version of a Belgian staple, the beloved Witbier. Creamy wheat mingles with ripe, aromatic orange zest and a black pepper-like spiciness for days. A perfect match with seafood, light fare and unbearable heat.

**Bumper Crop IPA 16oz 7**

ABV 7.0 | IBU 32 An IPA of freakout juicy flavors supported by a firm, creamy body full of soft oats, lemon-lime spritzer, fresh cut citrus, mango & a touch of heady pine.

**Superfluid #1 12oz 5.50**

ABV 5.0 | IBU 13 Tart ale with blueberries, raspberries & vanilla. No lactose is used in the production of our sours here, instead we rely on massive amounts of fruit and sometimes a touch of vanilla or even vegan soft serve ice cream mix for that extra extra touch. #1 features a blend of fermented and unfermented fruits and a healthy dose of rich Madagascar Bourbon Vanilla beans for a rounded, creamy finish.

**Das Original Oktoberfest Lager 16oz 6.50**

ABV 5.8 | IBU 22 An amber hued lager with a heavenly aroma of fresh toasted malt, whole wheat bread dough and a whiff of Bavarian pretzels straight from the oven. Rich and soft with a spicy hoppiness built to be epically quaffable with massive amounts of porky goodness.

**Full Spectrum Double IPA 12oz 7.50**

ABV 8.7 | IBU 52 Like a fuzzed out tropical citrus candy infused with notes of mango, limoncello, pine and Dr. prescribed stress relief. Pairs great with hearty dishes, pizza and sleep.

**Common Grounds Coffee Porter 12oz 6.50**

7% ABV | IBU 35 A decadent blending of fresh cold brewed coffee, caramel toffee chews & fudge. Featuring those air roasted beans from our good friends at Colina Coffee Company on Allison Hill. Pairs well with hearty meats & foggy brunches.

**The Naturalist Hazy Hemp IPA 12oz 8**

7.7% ABV | IBU 65 Made with fresh hemp from our friends at Grateful Acres this beauty is an aromatic wonder filled with sunshine daydreams, minty pine and good times.

  
**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

**Cypress Branch 13**

apricot-cardamom infused rum, triple sec, lemon, cinnamon simple, harrisa

**Wolfe Trap 13**

persimmon-infused whiskey, Stoll & Wolf rye whiskey, apple cinnamon bitters, absinthe, burnt lemon

**Middle Ground 13**

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

**Watershed Old Fashioned 13**

David E red bourbon, orange and aromatic bitters, bourbon cherry juice, demerara 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 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