

— THE —
WATERSHED

— PUB —
Dinner Menu 4p-9p

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

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 veal stock, caramelized onion, toasted baguette crouton, raw milk baby swiss

VEGETABLES

Add Local Pastured Chicken 10 - Add Shrimp 9 - Add Swordfish 22 - Add Brisket 9

Barbeque Mushroom Bowl 15

quinoa, couscous, 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

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

Local A5 Wagyu Burger 24

brandy apple jam, blue cheese crumbles, red onion, arugula, brioche bun

LARGE PLATES

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 38

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

Thai Ramen 25

house smoked shredded brisket, ramen noodles, pickled onions, chili crunch, lime wedge, cilantro, crispy noodles

SIDES

Bay Fries	6	Malt Vinegar Pub Chips	5
Mixed Green Salad	5	Shredded Brisket	10
Cole Slaw	5	Grilled Chicken	10
Cheddar Grits	5	Grilled Shrimp (4)	9
Garlic Bread	3	Grilled Swordfish	22

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 8.5

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

WATERSHED

— PUB —

Saturday Brunch 11a-2:30p
Sunday Brunch 10a-3p

SMALL PLATES

Hot Spiced Doughnuts 7

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

Cinnamon Swirl Bread Pudding 9

custard soaked brioche bread pudding, vanilla cream cheese drizzle, cinnamon

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

VEGETABLES

Add Local Pastured Chicken 10 - Add Shrimp 9 -
Add Swordfish 22 - Add Brisket 9

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 21

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

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

Local A5 Wagyu Burger 24

brandy apple jam, blue cheese crumbles, red onion, arugula, brioche bun

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

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 3

Chicken & Waffles 17

hot honey tossed local pastured chicken, green onion, maple syrup, sourdough waffle

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	22

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 8.5

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 12

vanilla-infused vodka, Maggie's Farm coffee liqueur, cold brew, vanilla simple

Watershed Bloody Mary 10

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

Hot Coffee 4

Elementary Coffee Company, regular or decaf

Hot Tea 3

golden chai, orange spice, chamomille lemon, breakfast blend, gunpowder green, aged eral grey

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.

Mindbloom, Hazy Double IPA 12oz 8

ABV 9.0 | IBU 50 pineapple, oat cream, juicy mango, delirium

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.

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.

Pure Phase, Hazy IPA 16oz 7

ABV 7.0 | IBU 26 Ripe papaya, orange creamsicles, snow covered pine, clementine juice.

Terra Mater, Tart Beer 16oz 6.5

ABV 6.0 | IBU 28 Cherries, plums & calamansi citrus, bright red, tart cherry, floral citrus, lime.

Superfluid #1 16oz 6.50

ABV 5.0 | IBU 13 Tart ale with blueberries, raspberries & vanilla.

Old Habits, Nut Brown Ale 16oz 6.5

ABV 6.0 | IBU 22 Roasted chestnuts, cocoa, toasted whole grain bread, caramel.

Common Grounds, Coffee Porter 12oz 6.50

ABV 7 | 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.

The Naturalist, Hazy Hemp IPA 12oz 8

ABV 7.7 | 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.

Old Uptown, Winter Ale 16oz 6.50

ABV 5.5 | IBU 33 a German-style Altbier. Smooth and nutty with balancing notes of dusty chocolate, spicy hops & toasted wheat bread.

Fellowship, Amber Lager 16oz 6.50

ABV 5.5 | IBU 28 a clean and balanced German-style Vienna lager. Rich caramel maltiness with a subdued spicy hop finish.

Millworks Beer Flights 13

CIDER

Happy Valley Hard Pressed Cider 8

5.0% ABV happy valley vineyard & winery

COCKTAILS

Lady Lavender 12

gin, lavender-hibiscus honey syrup, fresh lemon, vanilla, egg white

The Willoughby 12

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

Cypress Branch 13

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

Espresso Martini 12

vanilla-infused vodka, Maggie's Farm coffee liqueur, cold brew, vanilla simple

Sapere 75 13

sparkling wine, gin, blood orange liqueur, sage syrup, sage foam

Paloma Invierno 12

hibiscus-infused silver agave, grapefruit, fresh lime, rosemary syrup

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

Oolong Sour 13

absinthe rinse, tea-infused whiskey, apple cinnamon bitters, fresh lemon, cinnamon simple, egg white, nutmeg

NON-ALCOHOLIC

Grace Collins 6

lavender-hibiscus honey syrup, fresh lemon, club soda

Mad Lenny 7

coconut milk, grapefruit, blue agave nectar, lime, rosemary

Chessie's 6

ginger beer, cranberry, lime, rosemary simple

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