

— THE —  
**WATERSHED**

— PUB —  
Dinner Menu 4p-9p

 **SMALL PLATES**

**Steamed Mussels 17**  
coconut thai curry broth, micro cilantro, garlic bread

**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

**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

**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, cherry tomatoes, camelot valley feta, oregano vinaigrette, lemon dill greek yogurt, kalamata olives, crispy honeyed phyllo

**Caesar Salad 15**  
romaine lettuce, garlic crouton crumble, shaved romano, white anchovy, house made classic caesar dressing

 **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>18</b>

 **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 32**  
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

 **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

# — THE — WATERSHED

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

## SMALL PLATES

### Carrot Cake Bread Pudding 9

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

### Fried Pickles 13

cornmeal crusted half sour pickle chips, caramelized onion dip

### Smoked Salmon Devil Eggs 11

local pastured eggs, house smoked salmon, fried capers, dill

### Hot Spiced Doughnuts 7

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

### Buttermilk Biscuits 7

cinnamon pecan honey butter

## 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 Wedge Salad 14

iceberg lettuce, cherry tomatoes, camelot valley feta, oregano vinaigrette, lemon dill greek yogurt, kalamata olives, crispy honeyed phyllo

### Caesar Salad 13

romaine lettuce, garlic crouton crumble, shaved 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 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, spinach, 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
Thick Cut Bacon	7	Breakfast Potatoes	4
Cheddar Grits	5	Shredded Brisket	10
Fruit	6	Grilled Chicken	10
Egg	3	Grilled Shrimp (4)	9
Coleslaw	5	Grilled Swordfish	22

## DESSERTS

### Cast Iron Baked Warm Brownie 7

gluten free, salted caramel, whipped double cream, candied walnuts

### 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

### Market Cold Brew 8

cinnamon hibiscus-infused cold brew, lavender vanilla cold foam

**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.

**Bumper Crop Hazy IPA 16oz 7**

ABV 7 | IBU 21 Juicy, creamy, bright mango, clementine, pine.

**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.

**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.

**Ethereal, Chocolate Doppelbock 16oz 8**

8% ABV | 17 IBU Deep, rich caramel, bittersweet chocolate, cocoa butter.

**Glare, Red IPA 16oz 7**

ABV 7.7 | IBU 62 Apricot honey, floral lemon blossoms, orange marmalade, green tea.

**Phoenix Rising, Double Coffee Stout 8oz 8**

ABV 10.5 | IBU 48 Decadent & warming, creamy espresso, fudge. Brewed with Phoenix coffee from Little Amps x Elementary.

**Upstart, Irish Stout 16oz 6.50**

ABV 5 | IBU 30 Black, creamy & smooth minerality. A classic.

**Millworks Beer Flights 13**

  
**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

**Market Cold Brew 8**

cinnamon hibiscus-infused cold brew, lavender vanilla cold foam

  
**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

**Espresso Martini 12**

vanilla-infused vodka, Maggie's Farm coffee liqueur, creme de cacao, cold brew, vanilla syrup

**Sapare 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

**The Lusca 13**

Hidden Still's aged rum, white rum, coconut, agave nectar, pineapple, lime, cherry walnut bitters, burnt cinnamon and rosemary

  
**CIDER**

**Happy Valley Hard Pressed Cider 8**

5.0% ABV happy valley vineyard & winery

  
**WINES**

**Sparkling / Rosé**

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

**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
Waltz Red Blend	13   49