

— THE —  
MILLWORKS BREWERY  
**WATERSHED**

— PUB —  
11a-9p

**SMALL PLATES**

**Deviled Eggs 10**

candied bacon, balsamic reduction, fried jalapeño, chives

**Truffle Parmesan Fries 10**

house cut fries tossed in truffle oil, parmesan, parsley, black pepper garlic aioli

**Vegan Lettuce Wraps 13**

sweet sesame sauce, crispy tofu, mushrooms, toasted peanuts, sriracha aioli, cilantro

**Brisket Tostadas (2) 11**

fried corn tostada, house queso, green chili pico, pickled onions, micro cilantro

**Karaage 16**

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

**French Onion Soup 11**

roasted veal stock, caramelized onion, toasted baguette crouton, three cheese blend

**Pierogies 13**

bacon, caramelized leeks, and cheddar cheese pierogies with smoked tomato crema

**VEGETABLES**

Add Local Pastured Chicken 10 -  
Add Salmon 15 - Add Brisket 9

**Beet Salad 13**

mixed greens, roasted beets, tarragon whipped chevre, candied walnuts, pickled rhubarb, orange honey dressing, orange zest

**Greek Salad 13**

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

**Caesar Salad 12**

romaine lettuce, garlic crouton crumble, shaved romano, white anchovy, house made classic caesar dressing

**LARGE PLATES**  
Available after 4 PM

**Harissa Grilled Chicken Thighs 25**

warm herbed couscous salad, chickpeas, lemon dill greek yogurt, toasted almonds, grilled zucchini, roasted red pepper, spinach, micro cilantro

**Wood Grilled Salmon 30**

coconut risotto, salsa verde, chili crunch, pickled peppers, pickled onions, micro cilantro

**Steak Frites 42**

wood grilled 10-oz. NY strip steak, truffle garlic potato wedges, black pepper garlic aioli, chimichurri

**Wild Mushroom Ravioli 24**

mushroom duxelle, parmesan garlic crumble, white wine bechamel, crispy leeks, truffle oil, chive

**Thai Ramen 25**

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

**HANDHELDS**

served with malt vinegar pub chips substitute  
hand cut fries 3 or mixed green salad 2

**Pub Burger 17**

black angus beef, pub sauce, cooper cheese, butter lettuce, tomato, red onion, half sour pickles, 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**

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

**Wood Grilled Black Bean Burger 16**

feta, arugula, red onion, muhammara, brioche bun

**PIZZA**

Gluten Free Crust 4

**Tomato Pesto 16**

caputo brothers mozzarella, rustic tomato sauce, basil pesto, fresh herbs

**Bianca Mushroom Truffle 17**

white garlic cream sauce, house smoked bacon, roasted mushrooms, shredded cheese blend, parmesan, truffle oil

**Garden Caesar 17**

white garlic cream sauce, shredded cheese blend, basil pesto, chopped romaine, caesar, garlic parmesan crouton crumble, anchovy

**Hot BBQ Brisket 18**

white garlic cream sauce, shredded cheese blend, smoked brisket, hot bbq sauce, caramelized onion, cilantro

**Pepperoni 16**

pepperoni, shredded cheese blend, rustic tomato sauce, jalapeno honey

**SIDES**

<b>Fries</b>	<b>6</b>	<b>Shredded Brisket</b>	<b>10</b>
<b>Mixed Green Salad</b>	<b>5</b>	<b>Grilled Chicken</b>	<b>10</b>
<b>Pub Chips</b>	<b>5</b>	<b>Grilled Salmon</b>	<b>15</b>
<b>Seasonal Succotash</b>	<b>7</b>		

**DESSERTS**

**Bread Pudding 12**

custard soaked brioche bread pudding, strawberry compote, powdered sugar

**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 —  
Saturday Brunch 11a-3:00p  
Sunday Brunch 10a-3p

**SMALL PLATES**

**Bread Pudding 12**

custard soaked brioche, strawberry compote, powdered sugar

**Smoked Salmon Deviled Eggs 11**

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

**Brisket Tostadas (2) 11**

fried corn tostada, house queso, green chili pico, pickled onions, micro cilantro

**Truffle Parmesan Fries 10**

house cut fries tossed in truffle oil, parmesan, parsley, black pepper garlic aioli

**VEGETABLES**

Add Local Pastured Chicken 10 -  
Add Salmon 15 - Add Brisket 9

**Beet Salad 13**

mixed greens, roasted beets, tarragon whipped chevre, candied walnuts, pickled rhubarb, orange honey dressing, orange zest

**Greek Salad 13**

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

**Caesar Salad 12**

romaine lettuce, garlic crouton crumble, shaved romano, white anchovy, house made classic caesar dressing

**HANDHELDS**

served with malt vinegar pub chips  
substitute hand-cut fries 3 or mixed green salad 2

**Brunch Burger 21**

black angus beef, cooper cheese, bacon jam, jalapeño aioli, arugula, red onion, sunny side up egg, brioche bun  
-substitute beyond burger 2  
-add thick cut bacon 2

**Pub Burger 17**

black angus beef, pub sauce, cooper cheese, butter lettuce, tomato, red onion, half sour pickles, 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**

**Classic Eggs Benedict 16**

house smoked pit ham, english muffin, poached eggs, hollandaise, served with breakfast potatoes  
-substitute gluten free english muffin 2

**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

**Shrimp & Grits 27**

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

**Cheesesteak Hash 24**

crispy smashed potatoes, shaved strip, caramelized onion, cheddar sauce, pickled peppers, sunny side up egg, green onion

**Veggie Skillet 16**

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

**PIZZA**

Gluten Free Crust 4

**Tomato Pesto 16**

caputo brothers mozzarella, rustic tomato sauce, basil pesto, fresh herbs

**Bianca Mushroom Truffle 17**

white garlic cream sauce, house smoked bacon, roasted mushrooms, shredded cheese blend, parmesan, truffle oil

**Pepperoni 16**

pepperoni, shredded cheese blend, rustic tomato sauce, jalapeno honey

**Garden Caesar 17**

white garlic cream sauce, shredded cheese blend, basil pesto, chopped romaine, caesar, garlic parmesan crouton crumble, anchovy

**Hot BBQ Brisket 18**

white garlic cream sauce, shredded cheese blend, smoked brisket, hot bbq sauce, caramelized onion, cilantro

**SIDES**

<b>Hand-Cut Fries</b>	<b>6</b>	<b>Malt Vinegar Pub Chips</b>	<b>5</b>
<b>Mixed Green Salad</b>	<b>5</b>	<b>Breakfast Potatoes</b>	<b>4</b>
<b>Thick Cut Bacon</b>	<b>7</b>	<b>Shredded Brisket</b>	<b>10</b>
<b>Cheddar Grits</b>	<b>5</b>	<b>Grilled Chicken</b>	<b>10</b>
<b>Fruit</b>	<b>6</b>	<b>Grilled Shrimp (4)</b>	<b>9</b>
<b>Egg</b>	<b>3</b>	<b>Grilled Salmon</b>	<b>15</b>
<b>Toast w/ Butter</b>	<b>2</b>		

**DESSERTS**

**Cast Iron Baked Warm Brownie 7**

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

**Fox Meadows Ice Cream 7**

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



**MILLWORKS**  
ART · FOOD · BREWERY

**Heritage, Pub Ale 16oz 7**

ABV 5.2% | IBU 40 - savory orange, piney herbs, English tea, toffee

**Ethereal, Chocolate Doppelbock 16oz 8**

ABV 8% | IBU 17 - deep, rich caramel, bittersweet chocolate, cocoa butter

**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 6.5**

ABV 5% | IBU 30 - black, creamy & smooth minerality. A classic

**Eden, Belgian-style Golden Ale 8oz 8**

ABV 8.5% | IBU 30 - seductively strong, white grape, banana, plum, black pepper

**Superboost, Hazy Double IPA 8oz 9**

ABV 8.5% | IBU 47 - bright orange, vanilla, mango, pine

**Stokes Extra Gold, Cream Ale 16 oz 5**

ABV 5% | IBU 16 - refreshingly balanced & light, crackery malt, floral hops

**Midtown Haze, Hazy IPA 16 oz 8**

ABV 6.8% | IBU 21 - fresh papaya, peach pear, mango, dank

**Summer Lovin, Hazy Pale Ale 16oz 7**

ABV 5.5 % | IBU 20 - lemongrass, apricot, mango, citrus, pine

**Magick Maker, Gose 16oz 8**

ABV 5.5% | IBU 6 - sour, sumac cured lemon, stone fruit, saline

**San Diego Serenade 16oz 8**

ABV 7.2% | IBU 67 - spicy dank orange, mango, pineapple, evergreen

**Millworks Beer Flights 13**

**CIDER**

**Ploughman Dornick Cider 8**

8.5% ABV dry blend of York and Jona Gold apples

**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**

choice of: signature | salted caramel | mocha

**COCKTAILS**

**Lady Lavender 12**

bees knees style cocktail gin, lavender-hibiscus honey syrup, fresh lemon, vanilla, egg white

**The Willoughby 12**

cosmo inspired cocktail citrus-infused vodka, fresh lemon, triple sec, grapefruit, cranberry

**Espresso Martini 12**

our take on a classic vanilla-infused vodka, coffee liqueur, creme de cacao, cold brew, vanilla syrup

**Paloma Primavera 12**

spring style paloma hibiscus-infused silver agave, grapefruit, fresh lime, honey syrup

**Wolfe Trap 13**

riff on the classic sazerac persimmon-infused whiskey, Stoll & Wolf rye whiskey, apple cinnamon bitters, absinthe, burnt lemon

**Watershed Old Fashioned 13**

our take on a classic David E red bourbon, orange and aromatic bitters, bourbon cherry juice, demerara syrup

**The Lusca 13**

riff on the tiki classic painkiller aged & white rums, coconut, agave, grapefruit, pineapple, lime, tiki bitters, fresh mint, and burnt cinnamon

**Anahita 13**

tiki style drink with complexity Maggie's Farm Dark Rum, coconut rum, white rum, fresh lime, pistachio syrup, egg white, cayenne

**Spicata 75 13**

riff on the classic french 75 gin, sparkling wine, fresh lemon, strawberry, mint, citrus foam

**Yellow Breeches 13**

refreshing, smoky, with a kick coconut fat-washed rum, mezcal, fresh lime, hot honey, peach syrup, habanero tincture

**Off The Vine 13**

watermelon flavored margarita cucumber & lavender-infused agave spirit, fresh lime, watermelon syrup

**Washington Fields 12**

blueberry tequila sour agave spirit, fresh lemon, pineapple, blueberry syrup, egg white

**WINES**

**Sparkling / Rosé**

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

**Red**

Tonnino Syrah	12   42
Tonnino Merlot	12   42
Happy Valley Tempranillo	13   49
Waltz Cabernet Sauvignon	13   49
Waltz Red Blend	13   49