

— THE —
MILLWORKS BREWERY
WATERSHED

— PUB —
11a-9p

SMALL PLATES

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 & BOWLS

Add Local Pastured Chicken 10 -
Add Salmon 15 - Add Brisket 9 - Add NY Strip 16

Beet Salad 13

mixed greens, roasted beets, tarragon whipped chevre, candied walnuts, pickled shallots, 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

Street Corn Bowl lunch 16 / dinner 19

wood grilled jerk chicken, cilantro lime rice, charred corn, tomato, queso fresco, pickled onion, mixed greens, chili lime crema, jalapeño

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: mixed green salad 2 | hand cut fries 3
truffle parmesan fries 4 | seasonal vegetables 4

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, jalapeño peach 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, cucumber, 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

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, jalapeño honey

Broccoli and Spinach 16

broccoli, spinach, caramelized onion, smoked sofrito, shredded cheese blend

SIDES

Fries	6	Shredded Brisket	10
Mixed Green Salad	5	Grilled Chicken	10
Pub Chips	5	Grilled Salmon	15
Seasonal Vegetables	7	Grilled NY Strip	15

DESSERTS

Bread Pudding 12

custard soaked brioche bread pudding, cinnamon cream cheese icing, 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

Blaze on Maison, Saison w/ local corn 16oz 6
ABV 6 | IBU 35 - light banana, black pepper, citrus, baking spices

Stokes Extra Gold, Cream Ale 16oz 5
ABV 5% | IBU 16 - refreshingly balanced & light, crackery malt, floral hops

Que Bueno Bueno, Mexican-style Pilsner 16oz 7
ABV 5.2% | IBU 17 - crisp, refreshing, bright, beachy

Eden, Belgian-style Golden Ale 8oz 8
ABV 8.5% | IBU 30 - seductively strong, white grape, banana, plum, black pepper

Magick Maker, Gose 16oz 8
ABV 5.5% | IBU 6 - sour, sumac cured lemon, stone fruit, saline

Pure Phase, Hazy IPA 16oz 8
ABV 7% | IBU 21 - ripe mango, orange creamsicles, snow covered pine, clementine juice

Bottoms Up, Pina Colada-style beer 16oz 8
ABV 7.6% | IBU 8 - Pineapple, passion fruit, lime, creamy coconut, beach vibes

Occult Status, Dark Ale 16oz 7
ABV 4.8% | IBU 24 - Caramel, cocoa, roasted nuts, dark fruit

Garden Variety, Hazy IPA 16oz 8
ABV 8% | IBU 62 - peach, pine, mango, orange marmalade

Blue Dream, Gluten-free Seltzer 16oz 7
ABV 5% - blueberries, hibiscus, lemons

Millworks Beer Flights 13

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

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, salt rim

Wolfe Trap 13 *riff on the classic sazerac*
persimmon-infused whiskey, Stoll & Wolf rye whiskey, peychaud's 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

Yellow Breeches 13 *refreshing & smoky with a kick*
coconut fat-washed rum, mezcal, fresh lime, hot honey, peach syrup, habanero tincture, tangy spice rim

Amaro Spritz 13
select syrup, orange bitters, soda, sparkling wine, choice of amaro:
Apologue Persimmon - Apologue Saffron - Americano Amaro - Cafe Amaro - Vigo Amaro

Kyoto Kiss 13 *green tea style whiskey sour*
green tea-infused whiskey, fresh lemon, ginger honey syrup, egg white, nut meg, Peychaud's bitters

Harvest Moon 13 *margarita style with apple cider*
cinnamon-infused rested agave spirit, apple brandy, apple cider, maple syrup, cinnamon sugar rim

Irish Coffee 12 *our take on a classic*
brotherhood irish whiskey, house-made cream, demerara syrup, elementary coffee

Red Sangria 13 *fall style sangria with red wine*
waltz red blend, peach schnapps, raspberry schnapps, cinnamon syrup, lavender hibiscus syrup, fresh apples, cinnamon sticks

CIDER

weekly special

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 7
choice of: signature | salted caramel | mocha

— THE —
WATERSHED

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

SMALL PLATES

Bread Pudding 12

custard soaked brioche, cinnamon cream cheese icing, 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 - Add NY Strip 16

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

Local A5 Wagyu Burger 24

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

Spicy Chicken Sandwich 17

butter milk 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 peach slaw, cilantro, brioche bun

Wood Grilled Black Bean Burger 16

feta, arugula, red onion, cucumber, muhammara, 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

Broccoli and Spinach 16

broccoli, spinach, caramelized onion, smoked sofrito, shredded cheese blend

Hot BBQ Brisket 18

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

SIDES

Hand-Cut Fries	6	Malt Vinegar Pub Chips	5
Mixed Green Salad	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 Salmon	15
Toast w/ Butter	2	Grilled NY Strip	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