

# WATERSHED

— PUB —  
11a-9p

## SMALL PLATES

### Deviled Eggs 10

candied bacon, balsamic reduction, fried jalapeno, chives

### Truffle Parmesan Fries 10

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

### Smoked Acorn Squash Hummus 11

red beets, spiced pumpkin seeds, micro cilantro, garlic herb naan

### Brisket Tostadas (2) 11

fried corn tostada, gochujang aioli, sesame slaw, micro cilantro

### Karaage 16

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

### French Onion Soup 11

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

### Rueben Pierogies 13

corned beef, mash potatoes, and swiss cheese filled pierogis, saurkraut, toasted caraway seeds, 1000 island

### Mac & Cheese 11

white garlic sauce, cheese blend, toasted panko, cavatappi  
-add brisket 5  
-add bacon 2

## VEGETABLES & BOWLS

Add Wood Grilled 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

### Caribbean Jerk Bowl 17

wood grilled jerk chicken, jasmine rice, sweet potato, red pepper, yellow curry sauce, pickled red onion, creme fraiche, micro cilantro

### Pub Noodle Bowl 13

garlic, shallot, sweet soy sauce, garlic chilli crunch, broccoli, thai basil, peanuts, scallions, lime

## LARGE PLATES Available after 4 PM

### Harissa Grilled Chicken 25

marinated chicken thighs, 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, marsala cream sauce, brown butter walnut crumble, fried sage leaves

### 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 black bean burger  
-add thick cut bacon 2

### Spicy Chicken Sandwich 17

buttermilk fried 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, garlic, shredded cheese blend, olive oil

## 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	16
Naan Bread	3		

## DESSERTS

### Bread Pudding 10

custard soaked pumpkin 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

### Brown Butter Apple Cake 8

maple creme anglaise, apple cider reduction  
-add a scoop of ice cream 4

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



**MILLWORKS**  
ART · FOOD · BREWERY

**1787 Tmavé Pivo, Czech-style Dark Lager 16oz 7**  
ABV 5.5% | IBU 26 - dark caramel, roasted nuts, raisins, rich malt, bittersweet chocolate

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

**Bottoms Up, Pina Colada style 16oz 8**  
ABV 7.6% | IBU 8 - pineapple, passionfruit, lime, creamy coconut, beach vibes

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

**Brighter Days Extra Pale Ale 7**  
ABV 5.5% | IBU 45 - grapefruit infused mango, peach & apricot jam, navel orange, lychee

**Midtown Haze, Hazy IPA 16oz 8**  
ABV 6.8% | IBU 21 - grapefruit juice, mango smoothie, lime, tangerine

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

**Millworks Beer Flights 13**

**CIDER**

**Ploughman Dornick Cider 8**

8.5% ABV dry blend of York and Jona Gold apples

**Ploughman Churchyard 8**

7.8% ABV mild with a rich apple finish, made with bittersweet apples

**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

**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 Invierno 12** *spring style paloma*  
hibiscus-infused silver agave, grapefruit, fresh lime, rosemary syrup, salt rim, rosemary

**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

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

**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

**Pub Coquito 13** *our take on a puerto rican classic*  
dark rum blend, coconut milk, sweetened milk, cream of coconut, spiced tea, vanilla, nutmeg, mint, cinnamon

**NON-ALCOHOLIC**

**Grace Collins 6**  
lavender-hibiscus honey syrup, fresh lemon, club soda

**Chessie's 6**  
ginger beer, cranberry, lime, rosemary simple

**Charlie's Float 6**  
pumpkin syrup, cinnamon syrup, coconut milk, soda, root beer, nutmeg, rosemary

**Market Cold Brew 7**  
choice of:  
signature | salted caramel | mocha | pumpkin spice

— THE —  
**WATERSHED**

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

**SMALL PLATES**

**Bread Pudding 10**

custard soaked pumpkin brioche, cinnamon cream cheese icing, powdered sugar

**Deviled Eggs 10**

candied bacon, balsamic reduction, fried jalapeno, chives

**Brisket Tostadas (2) 11**

fried corn tostada, gochujang aioli, sesame slaw, micro cilantro

**Truffle Parmesan Fries 10**

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

**Smoked Acorn Squash Hummus 11**

red beets, spiced pumpkin seeds, micro cilantro, garlic herb naan

**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 black bean burger  
-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 black bean burger  
-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**

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 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, cooper cheese 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, garlic, shredded cheese blend, olive oil

**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>Cinnamon Apples</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>	<b>Grilled NY Strip</b>	<b>16</b>

**DESSERTS**

**Bread Pudding 10**

custard soaked pumpkin 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

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