

CAMP HILL, PENNA

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

Rueben Pierogies 13

corned beef, mash potatoes, and swiss cheese filled pierogies, sauerkraut, toasted caraway seeds, 1000 island

Mac & Cheese 11

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

French Onion Soup 11

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

VEGETABLES & BOWLS

Add Wood Grilled Chicken 10 -

Add Sea Scallops 14 - Add Brisket 10 - 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

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

Carribbean 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

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

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

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 acorn squash, roasted red pepper, spinach, micro cilantro

Seared Scallops 38

sweet potato soubise, sweet potato, pomegranate reduction, pomegranate seeds, crispy kale

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

Enchiladas (3) 18

smoked chicken, green chile queso, salsa verde, creme fraiche, pickled red onion, micro cilantro

SIDES

Fries	6	Shredded Brisket	10
Mixed Green Salad	5	Grilled Chicken	10
Pub Chips	5	Grilled NY Strip	16
Seasonal Vegetables	7	Seared Sea Scallops	14
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

High Dive, German-style Pilsner 16oz 7
ABV 5.4% | IBU 36 - watercrackers, floral lemon balm, fresh hay, crisp lime

Color Palette, English Ale 16oz 7
ABV 6.5% | IBU 38 - marmalade, cherry pie, sultanas, sticky toffee, biscuits

One Step Beyond, Double IPA 12oz 9
ABV 8% | IBU 35 - juicy, vibrant mango, tropical creamsicle

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 16 oz 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, Stayman Winesap 12oz 8
ABV 6.9% | rustic, bright, and fragrant blend of Stayman Winesap apples

Ploughman, Dornick 12oz 8
ABV 8.5% | robust apples, offers aromas of strawberry, butterscotch, and autumn leaves

Big Hill, Little Round Hop 12oz 8
ABV 5.5% | lemongrass with hop overtones

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 *winter 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

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

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

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

The Goldfinch 13 *riff on a jungle bird*
cafe amaro, saffron amaro, white rum, cinnamon, pineapple, lime, flamed rosemary, fernet spritz

 **smoked cocktail 1.50**

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

Salmon Deviled Eggs 10

smoked salmon, fried capers, fresh dill

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 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

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, 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

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
Cinnamon Apples	6	Grilled Shrimp (4)	9
Egg	3	Grilled NY Strip	16
Toast w/ Butter	2	Seared Scallops	14

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

Brown Butter Apple Cake 8

maple creme anglaise, apple cider reduction
-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



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ABV 5.5% | lemongrass with hop overtones

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

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

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 flavored sangria*
waltz red blend, peach schnapps, raspberry schnapps, cinnamon syrup, lavender hibiscus syrup, fresh apples, cinnamon sticks

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

The Goldfinch 13 *riff on the jungle bird*
cafe amaro, saffron amaro, white rum, cinnamon, pineapple, lime, flamed rosemary, fernet spritz

NON-ALCOHOLIC

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

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

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

BRUNCH DRINKS

Mimosa 9
bubbly w/ orange juice, cranberry, grapefruit, and apple cider

Watershed Bloody Mary 10
house made smokey 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 earl grey

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

Espresso Martini 12
vanilla-infused vodka, coffee liqueur, creme de cacao, cold brew, vanilla syrup