

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, chives, 1000 island

**French Onion Soup 11**

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

**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 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**

romaine 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

**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 NY Strip</b>	<b>16</b>
<b>Seasonal Vegetables</b>	<b>7</b>	<b>Seared Sea Scallops</b>	<b>14</b>
<b>Naan Bread</b>	<b>3</b>		

**DESSERTS**

**Smores Bread Pudding 10**

chocolate custard soaked brioche bread pudding, toasted marshmallow "fluff", graham cracker

**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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity will be added to all parties of 8 or more



**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

**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

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

**Slow Hustle, West Coast IPA 16 oz 8**  
ABV 7% | IBU 69 - grapefruit zest, apricot nectar, orange iced tea, dank

**Amperage, Coffee Milk Porter 12oz 9**  
ABV 8.5% | IBU 24 - creamy, fresh brewed coffee, chocolate sprinkles \*contains lactose

**Pitch Black, Extra Stout 12oz 9**  
ABV 8.2% | IBU 52 - bittersweet roast, light citrus, molasses \*PA Preferred

**Millworks Beer Flights 13**

**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

**CIDER**

**WINES**

<b>Sparkling / Rosé</b>	
Galen Glen Rosé	12   42
Waltz Vineyard Rosé	13   49
Mazza Perfect Bubbly	12   42
Galen Glen Draft Rosé	12   42
<b>White</b>	
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
<b>Red</b>	
Tonnino Syrah	12   42
Tonnino Merlot	12   42
Happy Valley Tempranillo	13   49
Waltz Cabernet Sauvignon	13   49
Waltz Red Blend	13   49

**COCKTAILS**

**De Arroz 13** *our house horchata with rum*  
Maggie's Farm aged rum, soaked arborio rice, toasted almonds, cinnamon sweetened milk, banana syrup

**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

**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*  
ginger-infused whiskey, fresh lemon, green tea 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

**smoked cocktail 1.50**

**NON-ALCOHOLIC**

<b>Grace Collins 6</b>	
lavender-hibiscus honey syrup, fresh lemon, club soda	
<b>Chessie's 6</b>	
ginger beer, cranberry, lime, rosemary simple	
<b>Zen Fizz 6</b>	
green tea infused syrup, fresh lemon, club soda	
<b>Pub Horchata 7</b>	
soaked arborio rice, toasted almonds, cinnamon sweetened milk, banana syrup	
<b>Market Cold Brew 7</b>	
choice of: signature   salted caramel   mocha	

guest wifi password: SaveTheBay!

— THE —  
**WATERSHED**

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

**SMALL PLATES**

**Salmon Deviled Eggs 10**

smoked salmon, fried capers, fresh dill

**Smores Bread Pudding 10**

chocolate custard soaked brioche bread pudding, toasted marshmallow “fluff”, graham cracker

**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 10 - 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 NY Strip</b>	<b>16</b>
<b>Toast w/ Butter</b>	<b>2</b>	<b>Seared Scallops</b>	<b>14</b>

**DESSERTS**

**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