

SMALL PLATES

Deviled Eggs 11

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

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 18

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 18

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 17

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

Broccoli and Spinach 17

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 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, 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

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

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

La Fuente, Mexican Amber Lager, 16oz 7
ABV 4.8% | IBU 18 - crispy, malty caramel, crackery, balanced hops

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

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

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

Bumper Crop, Hazy IPA 16oz 8
ABV 7% | IBU 21 - juicy, mango, tangerine

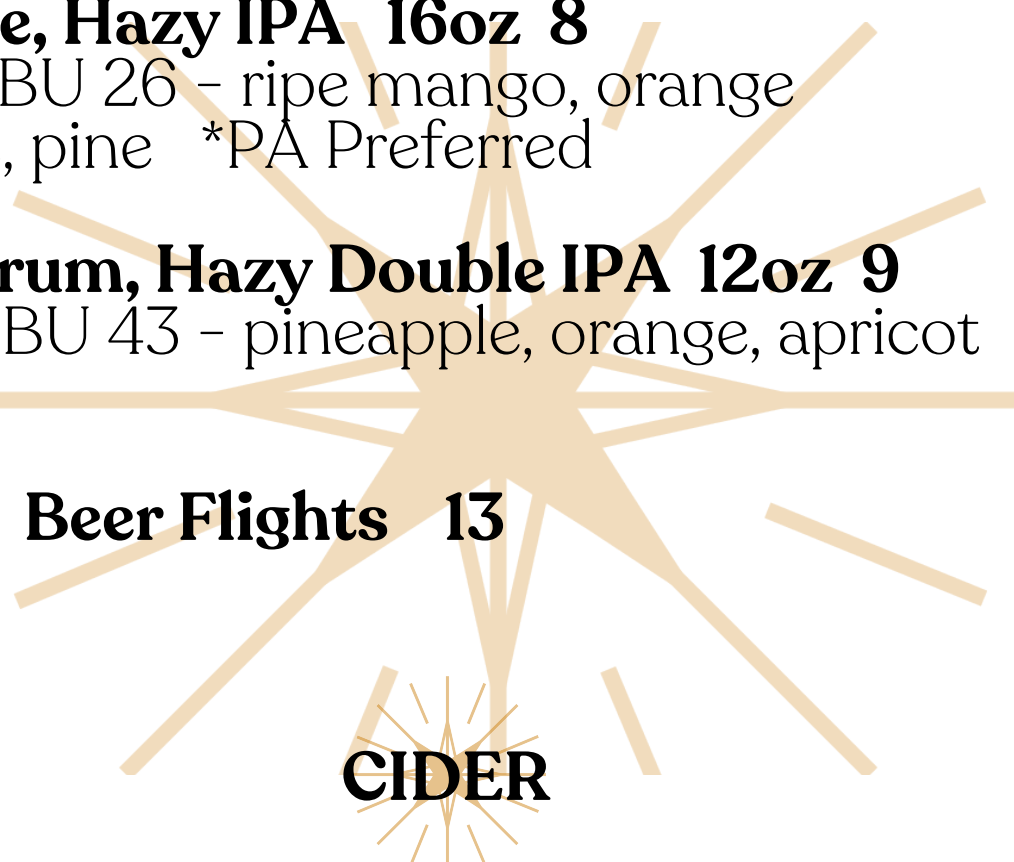
Amperage, Coffee Milk Porter 12oz 9
ABV 8.5% | IBU 24 - creamy, fresh brewed coffee, chocolate sprinkles *contains lactose

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

Pure Phase, Hazy IPA 16oz 8
ABV 7% | IBU 26 - ripe mango, orange creamsicle, pine *PA Preferred

Full Spectrum, Hazy Double IPA 12oz 9
ABV 9% | IBU 43 - pineapple, orange, apricot gummies

Millworks Beer Flights 13



CIDER

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

SEASONAL COCKTAILS

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

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

Red Sangria 13 *sweet, spiced blend, with red wine waltz red blend, peach schnapps, raspberry schnapps, cinnamon syrup, lavender hibiscus syrup, fresh apples, cinnamon*

HOUSE 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*

Wolfe Trap 13 *riff on the classic sazerac persimmon-infused whiskey, 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 *build your own spritz using house amari select syrup, orange bitters, soda, sparkling wine, choice of amaro: Apologue Persimmon - Apologue Saffron - Americano Amaro - Cafe Amaro - Vigo Amaro - Fernet Branca*

Irish Coffee 12 *traditional irish coffee brotherhood irish whiskey, house-made whipped cream, demerara syrup, elementary coffee*

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

Zen Fizz 6
green tea infused syrup, fresh lemon, club soda

Pub Horchata 7
soaked arborio rice, toasted almonds, cinnamon sweetened milk, banana syrup

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

— THE —
WATERSHED

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

SMALL PLATE

Salmon Deviled Eggs 11

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

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 apple 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

Cheesesteak Hash 24

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

Huevos Rancheros 16

fried corn tortilla, chorizo verde, queso, salsa verde, refried beans, sunny side eggs, cilantro

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

Biscuits & Gravy 16

scratch buttermilk biscuits, sausage gravy, scallion, maple syrup
-add fried chicken 5
-add eggs 3

PIZZA

Gluten Free Crust 4

Tomato Pesto 16

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

Bianca Mushroom Truffle 18

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

Pepperoni 17

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

Broccoli and Spinach 17

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 NY Strip	16
Egg	3	Seared Scallops	14
Toast w/ Butter	2	Biscuit	5

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