

SMALL PLATES

Pub Pretzel 13

philly soft pretzel braid, everything bagel seasoning, beer mustard, queso

Queso Fundido 13

queso, chorizo verde, pickled onions, micro cilantro, corn tortilla chips

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 Hummus 11

garlic chili crunch, micro cilantro, garlic herb naan

Brisket Tostadas (2) 12

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

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 14

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

Orange Sesame Noodle Bowl 13

cucumber, pickled carrots & red onion, scallions, mandarin oranges, micro basil

PIZZA

Gluten Free Crust 4

Carbonara 18

3 cheese garlic & herb spread, pit ham, cured egg yolk, parmesan, black pepper, pea oil

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

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

Lamb Bolognese 26

pork & lamb ragu, egg pappardelle, herbed ricotta, pea shoots

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 45

wood grilled 10-oz. NY strip steak, truffle garlic potato wedges, black pepper garlic aioli, chimichurri

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

Lemon Bread Pudding 11

custard soaked bread pudding, blueberry coulis, lemon yogurt frosting

Cast Iron Baked Warm Brownie 8

gluten free, salted caramel, nougat, peanuts
-add a scoop of ice cream 4

Fox Meadows Ice Cream 8

hand-crafted ice cream made with milk from their small on site dairy farm. ask about daily flavors

Beet Lime Pie 10

pretzel crust, beet lime filling, lime curd, whip cream, lime zest

A transaction fee will be applied to any purchase not paid in cash

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

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

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

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

10th Anniversary, 16oz IPA 8
 ABV 7.2% | IBU 39 - intense tangerine juice meets tropical crime spree

Reverberation, 8oz Barelywine 9
 ABV 10% | IBU 50 - rich, fruity, toffee, golden raisins, hoppy

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
Happy Valley Tempranillo	13 49
Waltz Cabernet Sauvignon	13 49
Waltz Red Blend	13 49

Mad Hattan 13
 Single Prop dark rum, sweet vermouth, creme de cacao, tiki bitters, demerara

Pub Mojito 12 *our take on a classic*
 rum, acid adjusted lime mint cordial, soda water, fresh mint

Modern Medicine 13 *our riff on a penicillin*
 Kinsey 4 year bourbon, ginger & honey syrup, fresh lemon juice, egg white, angostura bitters

Scorched Earth 13 *spicy & smokey tequila sour*
 Salta Montes tequila, mezcal, maple, passionfruit, lime, egg white, habanero tincture

White Sangria 13 *light & refreshing*
 Waltz Moscato, peach schnapps, triple sec, honey, orange juice, fresh lemon

**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

smoked cocktail 1.50

NON-ALCOHOLIC

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

Shrute Farms 6
 red beet syrup, lime, ginger syrup, pineapple, soda

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

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

Lemon Bread Pudding 11

custard soaked bread pudding, blueberry coulis, lemon yogurt frosting

Brisket Tostadas (2) 12

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 Hummus 11

garlic chili crunch, micro cilantro, garlic herb naan

VEGETABLES

Add Local Pastured Chicken 10 -
Add Brisket 10

Beet Salad 13

mixed greens, roasted beets, tarragon whipped chevre, candied walnuts, pickled rhubarb, orange honey dressing, orange zest

Greek Salad 14

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 17

house smoked pit ham, english muffin, poached eggs, hollandaise, served with breakfast potatoes
-substitute gluten free english muffin 2

Smoked Brisket Eggs Benedict 21

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 egg 3

PIZZA

Gluten Free Crust 4

Carbonara 18

3 cheese garlic & herb spread, pit ham, cured egg yolk, parmesan, black pepper, pea oil

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

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	Seared Scallops	14
Egg	3		
Toast w/ Butter	2		

DESSERTS

Cast Iron Baked Warm Brownie 8

gluten free, salted caramel, nougat, peanuts
-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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