

Dinner 4p-9p

SMALL PLATES

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

Potato & Leek Soup 11
roasted maitake mushrooms, scallion oil

VEGETABLES

Add Wood Grilled Chicken 10 -
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

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

Carbonara 18
pitt ham, 3 cheese spread, pea oil, cured egg yolk, black pepper

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 Portobello 16
charred red pepper aioli, arugula, provola, horseradish crema, pickled red onion

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

Pan Roasted Salmon 34
fava bean puree, maitake and asparagus farro risotto, miso crema, frisee, citronette

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		
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

Lunch

11a-4p

SMALL PLATES

Queso Fundido 13
queso, chorizo verde, pickled onions, micro cilantro, corn tortilla chips

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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

Potato & Leek Soup 11
roasted maitake mushrooms, scallion oil

VEGETABLES & BOWLS

Add Wood Grilled Chicken 10 -
- 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

Carribean 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

PIZZA

Gluten Free Crust 4

Tomato Pesto 16
caputo brothers mozzarella, rustic tomato sauce, basil pesto, fresh herbs

Bianca Mushroom Truffle 18
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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

Carbonara 18
pitt ham, 3 cheese spread, pea oil, cured egg yolk, black pepper

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served with malt vinegar pub chips
substitute: mixed green salad 2 | hand cut fries 3
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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

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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

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

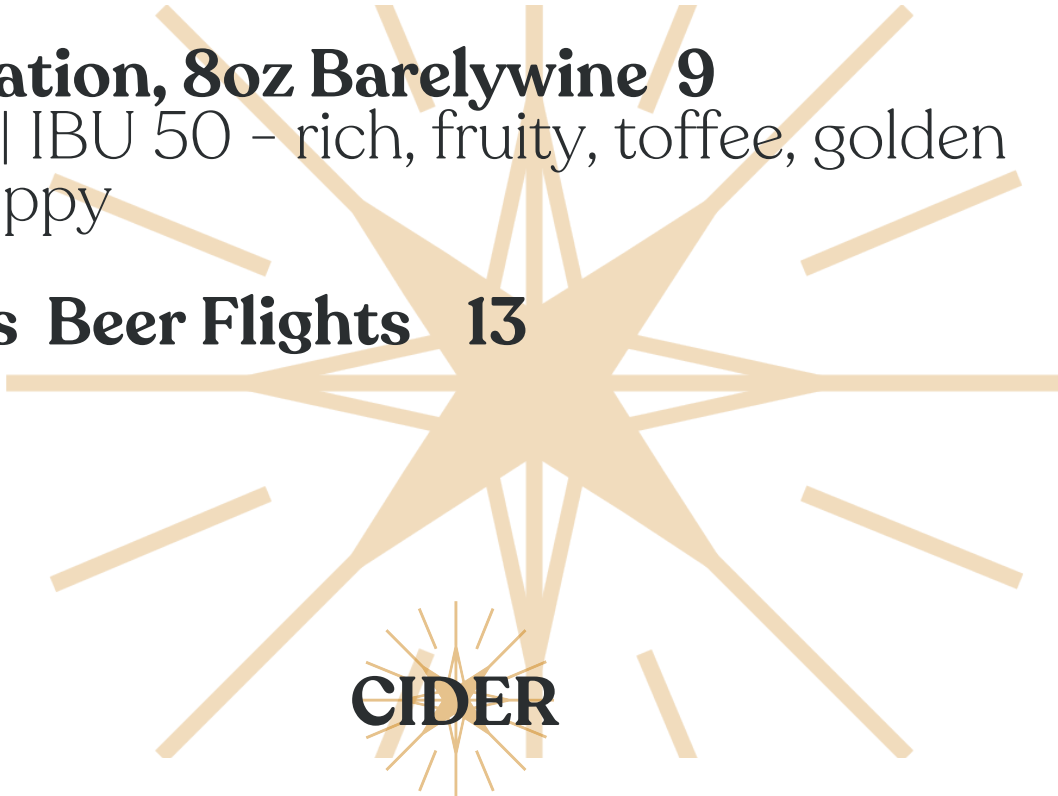
Pure Phase, Hazy IPA 16oz 8
ABV 7% | IBU 26 – ripe mango, orange creamsicle, pine *PA Preferred

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



Ploughman, Arkansas Black 12oz 8
ABV 6.9% | Green apple, honey, light citrus, crisp dry finish

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



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

SEASONAL COCKTAILS

	Green Day 12	<i>cocktail special</i>
	tequila, melon liqueur, rosemary & agave syrup, basil tincture, cucumber, fresh lime	

Spirited Away 13	<i>citrusy & floral</i>
Gin, limoncello, blueberry & vanilla syrup, fresh lime, blueberry violet foam	

Pub Mojito 12	<i>our take on a classic</i>
rum, acid adjusted lime mint cordial, soda water, fresh mint	

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

Scorched Earth 13	<i>spicy & smokey tequila sour</i>
Salta Montes tequila, mezcal, maple, passionfruit, lime, egg white, habanero tincture	

White Sangria 13	<i>light & refreshing</i>
Waltz Moscato, peach schnapps, triple sec, honey, orange juice, fresh lemon	

HOUSE COCKTAILS

The Willoughby 12	<i>cosmo inspired cocktail</i>
citrus-infused vodka , fresh lemon, triple sec, grapefruit, cranberry	

Espresso Martini 12	<i>our take on a classic</i>
vanilla-infused vodka, coffee liqueur, creme de cacao, cold brew, vanilla syrup	

Wolfe Trap 13	<i>riff on the classic sazerac</i>
persimmon-infused whiskey, rye whiskey, peychaud’s bitters, absinthe, burnt lemon	

Watershed Old Fashioned 13	<i>our take on a classic</i>
david e red bourbon, orange and aromatic bitters, bourbon cherry juice, demerara syrup	

Amaro Spritz 13	<i>build your own spritz using house amari</i>
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
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Shrute Farms 6	red beet syrup, lime, ginger syrup, pineapple, soda
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Zen Fizz 6	green tea infused syrup, fresh lime, club soda
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Market Cold Brew 7	choice of: signature salted caramel mocha
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— 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 - 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 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
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 apple slaw, cilantro, brioche bun

Wood Grilled Portobello 16
charred red pepper aioli, arugula, provola, horseradish crema, pickled red onion

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 ribeye, 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

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	Biscuit	4
Cheddar Grits	5	Shredded Brisket	10
Egg	3	Grilled Chicken	10
Toast w/ Butter	2	Grilled NY Strip	16

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

Beet Lime Pie 10
pretzel crust, beet lime filling, lime curd, whip cream, lime zest

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ABV 5% | IBU 16 - refreshingly balanced & light, crackery malt, floral hops

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
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Millworks Beer Flights 13



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ABV 6.9% | Green apple, honey, light citrus, crisp dry finish

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

COCKTAILS

Green Day 12
tequila, melon liqueur, rosemary & agave syrup, basil tincture, cucumber, fresh lime

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

Modern Medicine 13 *our take on a classic whiskey sour*
kinsey 4 year bourbon, ginger & honey syrup, fresh lemon juice, egg white, angostura bitters

The Willoughby 12 *cosmo inspired cocktail*
citrus-infused vodka , fresh lemon, triple sec, grapefruit, cranberry

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

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

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

Spirited Away 13 *citrusy & floral*
Gin, limoncello, blueberry & vanilla syrup, fresh lime, blueberry violet foam

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

BRUNCH DRINKS

Mimosa 9
bubbly w/ orange juice, peach, cranberry, grapefruit, or pineapple

Watershed Bloody Mary 10
house made smokey bloody mary mix with choice of house infused jalapeño vodka or celery-peppercorn vodka

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

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 |