

**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) 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

**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

**Orange Sesame Noodle Bowl 13**

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

**PIZZA**

Gluten Free Crust 4

**Carbonara 18**

alouette, 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 42**

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**

<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**

**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

**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

**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

**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**

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

**Clarified Irish Whiskey Sour 13** *cocktail special*  
 Brotherhood Irish Whiskey, Kinsey 10 Year Rye Whiskey, fresh lemon juice, demerara, peychaud bitters

**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

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

**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*  
 brothership 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

**Lemon Bread Pudding 11**

custard soaked bread pudding, blueberry coulis, lemon yogurt frosting

**Buttermilk Biscuits (2) 8**

strawberry jam, cinnamon honey butter

**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 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 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 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**

alouette, 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**

<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 NY Strip</b>	<b>16</b>
<b>Egg</b>	<b>3</b>	<b>Seared Scallops</b>	<b>14</b>
<b>Toast w/ Butter</b>	<b>2</b>		

**DESSERTS**

**Cast Iron Baked Warm Brownie 8**

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

**Brown Butter Apple Cake 8**

maple creme anglaise, apple cider reduction  
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