

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

- 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

- Brisket Tostadas (2) 12

fried corn tostada, gochujang aioli, sesame slaw, micro cilantro

- Reuben Pierogies 14

shaved corned beef, mash potatoes, and swiss cheese filled pierogies, sauerkraut, toasted caraway seeds, 1000 island

VEGETABLES

Add Wood Grilled Chicken 10 -
Add Brisket 10 - Add NY Strip 16 - Add Seared Salmon 13

- 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

- 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

- Hot BBQ Brisket 18

white garlic cream sauce, shredded cheese blend, smoked brisket, hot bbq sauce, caramelized onion, cilantro

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 portobello
-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

- 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

- Smoked Brisket Sandwich 19

chopped smoked brisket, tomato jam, black pepper garlic aioli, jalapeño apple slaw, cilantro, brioche bun

LARGE PLATES

Available after 4 PM

- Lamb Bolognese 26

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

- Wood Grilled Ginger Chicken 24

ginger marinated chicken thigh, crispy rice cake, gochujang aioli, cucumber salad, 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	Grilled Chicken	10
Mixed Green Salad	5	Grilled NY Strip	16
Pub Chips	5	Seared Salmon	13
Seasonal Vegetables	7	Shredded Brisket	10
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

MILLWORKS BREWERY

— THE —

WATERSHED

GOOD FOOD — PUB — CRAFT BEER

CAMP HILL, PENNA

Lunch

11a-4p

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

Karaage 16

crispy fried chicken thigh strips, korean bbq, pickled carrots, scallions, sesame seeds, cilantro, buttermilk ranch

Brisket Tostadas (2) 12

fried corn tostada, gochujang aioli, sesame slaw, micro cilantro

Potato & Leek Soup 11

roasted maitake mushrooms, scallion oil

Reuben Pierogies 14

shaved corned beef, mash potatoes, and swiss cheese filled pierogies, sauerkraut, toasted caraway seeds, 1000 island

VEGETABLES & BOWLS

Add Wood Grilled Chicken 10 -

Add Brisket 10 - Add NY Strip 16 - Add Seared Salmon 13

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, mandarin oranges scallions, micro cilantro

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, jalapeño honey

Carbonara 18

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

Hot BBQ Brisket 18

white garlic cream sauce, shredded cheese blend, smoked brisket, hot bbq sauce, caramelized onion, cilantro

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 portobello

-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

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

Smoked Brisket Sandwich 19

chopped smoked brisket, tomato jam, black pepper garlic aioli, jalapeño apple slaw, cilantro, brioche bun

LARGE PLATES

Available after 4 PM

Lamb Bolognese 26

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

Wood Grilled Ginger Chicken 24

ginger marinated chicken thigh, crispy rice cake, gochujang aioli, cucumber salad, 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

Mixed Green Salad 5

Pub Chips 5

Seasonal Vegetables 7

Naan Bread 3

Grilled Chicken 10

Grilled NY Strip 16

Seared Salmon 13

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

Stokes Extra Gold, Beer 16oz 5
ABV 5% | 16 IBU - refreshingly balanced & light, crackery malt, floral hops

Que Bueno Bueno, Mexican Pilsner 16oz 7
ABV 4.8% | IBU - crisp, refreshing, bright, beachy

Hive Mind, Honey Pale Ale 16oz 7
ABV 5.6% | IBU 20 - guava, floral honey, earthy citrus

Star Party, IPA 16oz 7
ABV 6.5% | IBU 60 - passionfruit, grapefruit, dank

Raspberry Swirl, Seltzer 16oz 7
ABV 5.6% - raspberry, vanilla soft serve, cream

Milestones, Hazy IPA 16oz 7
ABV 6.6% | IBU 40 - fresh mango, orange juice, pine

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

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

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

CIDER

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 Baron Red Blend	13 49

 **Memento Mori 12** *cocktail special*
gin, habanero honey, fresh lemon, soda water, mint, jalapeno

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

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

Modern Medicine 13 *whiskey sour meets 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

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

Apologue Spritz 13 *classic spritz style*
house syrup, orange bitters, soda, sparkling wine, choice of either persimmon or saffron flavor

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 lime, club soda

Market Cold Brew 7
choice of:
signature | salted caramel | brown sugar oatmilk

— THE —

WATERSHED

— PUB —

Saturday Brunch 11a-

3:00pm

Sunday Brunch 10a-

3pm



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

Blueberry Yogurt Parfait 12

almond & coconut granola, greek yogurt, blueberry compote, honey

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



VEGETABLES

Add Local Pastured Chicken 10 -

- Add NY Strip 16 - Add Seared Salmon 13

Beet Salad 13

mixed greens, roasted beets, tarragon whipped chevre, candied walnuts, pickled shallots, 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

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 sauce, fried onion, pickled jalapenos, english muffin, poached eggs, 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

Carbonara 18

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

Sundried Tomato Pesto 17

sundried tomato pesto, herbed ricotta, arugula, white asparagus, red onion



SIDES

Hand-Cut Fries

6

Mixed Green Salad

5

Thick Cut Bacon

7

Cheddar Grits

5

Egg

3

Toast w/ Butter

2

Malt Vinegar Pub Chips

5

Breakfast Potatoes

4

Biscuit

4

Grilled Chicken

10

Grilled NY Strip

16

Seared Salmon

13

Shredded Brisket

10



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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