

Dinner 4p-9p

SMALL PLATES

- Deviled Eggs 11

candied bacon, balsamic reduction, fried jalapeno, chives
- Pork Tostadas (2) 12

fried corn tostada, gochujang aioli, sesame slaw, micro cilantro
- Queso Fundido 13

queso, chorizo verde, pickled onions, micro cilantro, lime dusted blue corn tortilla chips
- 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

- 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 NY Strip 16 - Add Seared Salmon 13 - Add Wood Grilled Portobello 7

- Strawberry Walnut Salad 14

mixed greens, feta, strawberry vinaigrette, fresh strawberry, strawberry walnut crumble

- 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

- Dill Pickle Pizza 17

3 cheese blend, garlic dill cream sauce, half sour pickles, garlic, red onion, dill

- Hot BBQ Brisket 18

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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 Pork Sandwich 19

smoked pulled pork, 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 pulled pork, 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	Grilled Portobello	7
Naan Bread	4	Pulled Pork	10

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

20% gratuity will be added to all parties of 8 or more

SMALL PLATES

VEGETABLES & BOWLS

PIZZA

HANDHELDS

LARGE PLATES

SIDES

DESSERTS

20% gratuity will be added to all parties of 8 or more

Sweetness & Light, Red IPA 16oz 7
ABV 6.8% | IBU 52 - fresh toasted malt, rich stone fruits, spicy citrus

Midtown Haze, Hazy IPA 16oz 8
ABV 6.8% | IBU 21 - tangerine juice, mango smoothie, pine

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

Que Bueno Bueno, Mexican Pilsner 16oz 7
ABV 4.8% | IBU 19 - crisp, refreshing, bright, beachy

Sun Kissed Wit, Wheat Beer 16oz 7
ABV 5.5% | IBU 10 - creamy wheat, orange zest, fresh coriander, black pepper

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

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

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 apple, fruity notes, 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 Baron Red Blend	13 49

SEASONAL
COCKTAILS

	El Sueno Dorado 12	<i>cocktail special</i>
	citrus & spice infused vanilla liquor, cold brew, nutmeg	

Sushi 9 12	<i>umami & herbal</i>
cucumber gin, fresh lime, melon liquor, ginger syrup, sesame oil	

Spirited Away 13	<i>floral & citrusy</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>whiskey sour meets 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	

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

Apologue Spritz 13	<i>classic spritz style</i>
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

Pork Tostadas (2) 12
fried corn tostada, gochujang aioli, sesame slaw, micro cilantro

VEGETABLES

Add Wood Grilled Chicken 10 -
- Add NY Strip 16 - Add Seared Salmon 13 -Add Shredded Brisket 10 - Add Wood Grilled Portobello 7

Strawberry Walnut Salad 14
mixed greens, feta, strawberry vinaigrette, fresh strawberry, strawberry walnut crumble

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

Smoked Pork Sandwich 19
smoked pulled pork, tomato jam, black pepper garlic aioli, jalapeño 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 Pork Eggs Benedict 21
smoked pork, 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

Hot BBQ Brisket 18
white garlic cream sauce, shredded cheese blend, smoked brisket, hot bbq sauce, caramelized onion, cilantro

Dill Pickle Pizza 17
3 cheese blend, garlic dill cream sauce, half sour pickles, garlic, red onion, dill

SIDES

Hand-Cut Fries	6	Malt Vinegar Pub Chips	5
Mixed Green Salad	5	Biscuit	4
Thick Cut Bacon	7	Grilled Chicken	10
Cheddar Grits	5	Grilled NY Strip	16
Egg	3	Seared Salmon	13
Toast w/ Butter	2	Shredded Brisket	10
Breakfast Potatoes	4	Grilled Portobello	7
Fresh Fruit	6		

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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