

Dinner 4p-9p

SMALL PLATES

New England Clam Chowder 13

Yukon gold potatoes, bacon, Jersey clams

Smoked Hummus 11

garlic chili crunch, micro cilantro, garlic herb flatbread

Deviled Eggs 11

candied bacon, balsamic reduction, fried jalapeno, chives

Harissa Honey Carrots 13

harissa honey, toasted almonds, whipped ricotta, lemon zest, herbs

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

Reuben Pierogies 14

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

Karaage 16

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

VEGETABLES

Add Wood Grilled Chicken 10
- Add Seared Salmon 13 - Add Smoked Pulled Pork 10 - Add Grilled Portobello 7

Beet Salad 13

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

Harvest Salad 14

mixed greens, goat cheese, apples, pickled cranberries, red onion, sweet potatoes, crispy quinoa, apple cider vinaigrette

Greek Salad 14

romaine lettuce, cherry tomatoes, camelot valley feta, kalamata olives, crispy honeyed phyllo, oregano vinaigrette, lemon dill greek yogurt,

Kale Caesar Salad 15

shaved brussel sprouts, kale, romaine, parmesan, garlic parmesan crouton crumble, red onion, white anchovies, caesar dressing

PIZZA

Gluten Free Crust 4

Tomato Pesto 16

caputo brothers mozzarella, rustic tomato sauce, basil pesto, fresh herbs

Bianca Mushroom Truffle 18

shredded cheese blend, white garlic cream sauce, house smoked bacon, roasted mushrooms, parmesan, truffle oil

Pepperoni 17

shredded cheese blend, rustic tomato sauce, pepperoni, jalapeño honey

Cheesesteak 18

shredded cheese blend, queso, sofrito, shaved ribeye, caramelized onions, pickled peppers, scallions

Fig & Ham 18

fig jam, goat cheese, shaved ham, balsamic reduction, arugula, red pepper flakes, lemonette, hot honey

HANDHELDS

served with malt vinegar pub chips
substitute: mixed green salad 2 | hand cut fries 3
truffle parmesan fries 4 | seasonal vegetables 3

Pub Burger 18

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

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 peach slaw, cilantro, brioche bun

LARGE PLATES

Available after 4 PM

Wood Grilled Chicken Thigh 26

swiss mornay, whole grain honey mustard glaze, buttermilk red skin mashed potatoes, fried brussels sprouts, crispy ham

Honey Walnut Salmon 34

tempura crisps, candied walnuts, honey sauce, chili crunch broccoli, coconut rice, scallions

Harvest Ravioli 26

ricotta stuffed ravioli, pumpkin cream sauce, roasted mushrooms, crispy kale, brown butter walnut crumble

Smoked Short Rib 38

mole, stone ground grits, pistachio gremolata, blistered shishitos, micro cilantro

Thai Ramen 25

house pulled pork, ramen noodles, pickled onions, chili crunch, lime wedge, cilantro, crispy noodles

Wood Grilled Hanger Steak 45

blue cheese caramelized shallot butter, buttermilk red skin mashed potatoes, harissa honey carrots

SIDES

Fries	6	Grilled Chicken	10
Mixed Green Salad	5	Seared Salmon	13
Pub Chips	5	Smoked Pulled Pork	10
Seasonal Vegetables	7	Grilled Portobello	7
Garlic Herb Flatbread	4		

DESSERTS

Mexican Hot Chocolate Brownie 9

gluten free, spiced chocolate sauce, toasted marshmallow fluff, dulce de leche
-add a scoop of ice cream 4

Apple Cobbler 10

apple filling, brown sugar cinnamon crisp, honey cinnamon whip cream
-add a scoop of ice cream 4

Earl Grey Cheesecake 11

graham cracker crust, whipped cream, lemon curd, candied lemon

Fox Meadows Ice Cream 7

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

Lunch

11a-4p

SMALL PLATES

New England Clam Chowder 13

Yukon gold potatoes, bacon, Jersey clams

Deviled Eggs 11

candied bacon, balsamic reduction, fried jalapeno, chives

Reuben Pierogies 14

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

Harissa Honey Carrots 13

harissa honey, toasted almonds, whipped ricotta, lemon zest, herbs

Truffle Parmesan Fries 10

house cut fries tossed in truffle oil, parmesan, parsley, black pepper garlic aioli

Queso Fundido 13

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

Smoked Hummus 11

garlic chili crunch, micro cilantro, garlic herb flatbread

Karaage 16

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

HANDHELDS

served with malt vinegar pub chips
substitute: mixed green salad 2 | hand cut fries 3
truffle parmesan fries 4 | seasonal vegetables 3

Pub Burger 18

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Smoked Pork Sandwich 19

smoked pulled pork, tomato jam, black pepper garlic aioli, jalapeño peach slaw, cilantro, brioche bun

PIZZA

Gluten Free Crust 4

Tomato Pesto 16

caputo brothers mozzarella, rustic tomato sauce, basil pesto, fresh herbs

Bianca Mushroom Truffle 18

shredded cheese blend, white garlic cream sauce, house smoked bacon, roasted mushrooms, parmesan, truffle oil

Pepperoni 17

shredded cheese blend, rustic tomato sauce, pepperoni, jalapeño honey

Cheesesteak 18

shredded cheese blend, queso, sofrito, shaved ribeye, caramelized onions, pickled peppers, scallions

Fig & Ham 18

fig jam, goat cheese, shaved ham, balsamic reduction, arugula, red pepper flakes, lemonette, hot honey

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

VEGETABLES & BOWLS

Add Wood Grilled Chicken 10 -
- Add Seared Salmon 13 - Add Wood Grilled Portobello 7 -
Add Smoked Pulled Pork 10

Harvest Salad 14

mixed greens, goat cheese, apple cider vinaigrette, apples, pickled cranberries, red onion, sweet potatoes, crispy quinoa

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

Kale Caesar Salad 15

shaved brussel sprouts, kale, romaine, caesar dressing, parmesan, garlic parmesan crouton crumble, red onion, white anchovies

Jerk Bowl 17

wood grilled jerk chicken, coconut curry rice, roasted red peppers, sweet potatoes, pickled onions, creme fraiche, micro cilantro

Pub Noodle Bowl 13

garlic, shallots, sweet soy sauce, ramen noodles, broccoli, red pepper flakes, chili crunch, thai basil, peanuts, scallions

LARGE PLATES

Available after 4 PM

Wood Grilled Chicken Thigh 26

swiss mornay, whole grain honey mustard glaze, buttermilk red skin mashed potatoes, fried brussels sprouts, crispy ham

Wood Grilled Hanger Steak 45

blue cheese caramelized shallot butter, buttermilk red skin mashed potatoes, harissa honey carrots

Honey Walnut Salmon 34

tempura crisps, candied walnuts, honey sauce, chili crunch broccoli, coconut rice, scallions

Harvest Ravioli 26

ricotta stuffed ravioli, pumpkin cream sauce, roasted mushrooms, crispy kale, brown butter walnut crumble

Smoked Short Rib 38

mole, stone ground grits, pistachio gremolata, blistered shishitos, micro cilantro

Thai Ramen 25

house pulled pork, ramen noodles, pickled onions, chili crunch, lime wedge, cilantro, crispy noodles

SIDES

Fries	6	Grilled Chicken	10
Mixed Green Salad	5	Seared Salmon	13
Pub Chips	5	Grilled Portobello	7
Seasonal Vegetables	5	Smoked Pulled Pork	10
Garlic Herb Flatbread	4		

DESSERTS

Mexican Hot Chocolate Brownie 9

gluten free, spiced chocolate sauce, toasted marshmallow fluff, dulce de leche
-add a scoop of ice cream 4

Apple Cobbler 10

apple filling, brown sugar cinnamon crisp, honey cinnamon whip cream
-add a scoop of ice cream 4

Earl Grey Cheesecake 11

graham cracker crust, whipped cream, lemon curd, candied lemon

Fox Meadows Ice Cream 7

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

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

Fig-get About It!, Spiced Amber Ale 12oz 6
ABV 8.1% | IBU 26 - fruitcake, dried fig, orange marmalade, maple, pecan, allspice

Elevation, West Coast IPA 16oz 7
ABV 7.6% | IBU 69 - juicy grapefruit, sticky pine, ripe pineapple, honey

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

Color Palette, English Ale 16oz 6
ABV 6.5% | IBU 38 - marmalade, cherry pie, sultanas, sticky toffee, biscuits

Bumper Crop, Hazy IPA 16oz 7
ABV 7% | IBU 26 - juicy mango, bright citrus, fresh pine, papaya

Millworks Beer Flights 13

Red Sangria 13 *fruity, sweet, & seasonal*
red wine, brandy, blackberry brandy, raspberry schnapps, cinnamon, orange

Sazerac Trilogy 15 *sazerac & american trilogy fusion*
Avallen Calvados, Stoll & Wolfe Rye Whiskey, cinnamon, Peychaud's bitters, orange bitters, absinthe spritz

Bush Doctor 14 *our painkiller style riff*
dark rum, spiced pineapple gomme syrup, orange, coconut, nutmeg, orange ginger foam, habanero tincture (optional)

Black Clover Club 13 *tart, sweet, & refreshing*
Copper Bonnet Gin, Fell to Earth dry vermouth, blackberry cheong, fresh lemon, Peychaud's bitters

London Layover 13 *light & botanical*
earl grey infused gin, butterfly pea gin, fresh lemon, house made maraschino liqueur, vanilla

The Willoughby 13 *cosmo inspired cocktail*
citrus-infused vodka, fresh lemon, triple sec, grapefruit, cranberry

Apologue Spritz 13 *classic spritz style*
Apologue persimmon liqueur, house syrup, orange bitters, soda, sparkling wine

Caught Me Off Gourd 10 *pumpkin spiced latte styled*
cinnamon-infused vodka, cold brew, pumpkin spiced



CIDER

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

Big Hill, Farmhouse Cranberry 12oz 8
ABV 5.2% | medium sweet with apples & cranberries

Ploughman, Birdwatcher 12oz 8
ABV 6.9% | dry and tart with apples & peaches



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

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
Mazza Perfect Blanc	12 42

Red

Happy Valley Tempranillo	13 49
Waltz Cellar 1599 Cabernet Sauvignon	13 49
Happy Valley Merlot	13 49
Mazza Perfect Red	12 42



NON-ALCOHOLIC

Mad Lenny 6
coconut blend, cinnamon syrup, pineapple gomme syrup, fresh lime & grapefruit, soda, nutmeg

Jam Sesh 6
maple shrub, blackberry cheong, lemon, soda

Market Cold Brew 7
signature or salted caramel

— THE —
WATERSHED

— PUB —
Saturday Brunch 11am-3pm
Sunday Brunch 10am-3pm

SMALL PLATE

Deviled Eggs 11

smoked salmon, crispy capers, fresh dill

Peanut Butter Strawberry Belgian Waffle 12

strawberry belgian waffle, peanut butter custard, strawberry jam, crushed peanuts

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 flatbread

PIZZA

Bacon, Egg & Cheese 18

thick cut bacon, farm fresh scrambled egg, cooper cheese sauce, hollandaise drizzle, scallions

Tomato Pesto 16

caputo brothers mozzarella, rustic tomato sauce, basil pesto, fresh herbs

Bianca Mushroom Truffle 18

shredded cheese blend, white garlic cream sauce, house smoked bacon, roasted mushrooms, parmesan, truffle oil

Pepperoni 17

shredded cheese blend, rustic tomato sauce, pepperoni, jalapeño honey

Cheesesteak 18

queso, sofrito, shaved ribeye, caramelized onions, pickled peppers, scallions

Fig & Ham 18

fig jam, goat cheese, shaved ham, balsamic reduction, arugula, lemonette, hot honey

HANDHELDS

served with malt vinegar pub chips
substitute: mixed green salad 2 | hand cut fries 3
truffle parmesan fries 4 | seasonal vegetables 3

Brunch Burger 21

black angus beef, cooper cheese, bacon jam, jalapeño aioli, arugula, red onion, sunny side up egg, brioche bun
-substitute portobello
-add thick cut bacon 2

Pub Burger 18

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 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 peach 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

Bacon Sweet Potato Eggs Benedict 19

maple glazed bacon, fried sage leaf, sweet potato biscuit, poached eggs, brown butter hollandaise, 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

VEGETABLES

Add Wood Grilled Chicken 10 -

- Add Seared Salmon 13 -Add Pulled Pork 10 - Add Wood Grilled Portobello 7

Beet Salad 13

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

Harvest Salad 14

mixed greens, goat cheese, apple cider vinaigrette, apples, pickled cranberries, red onion, sweet potatoes, crispy quinoa

Greek Salad 14

romaine, cherry tomatoes, camelot valley feta, oregano vinaigrette, lemon dill greek yogurt, kalamata olives, crispy honeyed phyllo

Kale Caesar Salad 15

romaine, kale, shaved brussels sprouts, red onion caesar dressing, parmesan, garlic parmesan crouton crumble, white anchovies

SIDES

Hand-Cut Fries	6	Malt Vinegar Pub Chips	5
Mixed Green Salad	5	Biscuit	4
Thick Cut Bacon	7	Seasonal Vegetable	5
Cheddar Grits	5	Grilled Chicken	10
Egg	3	Seared Salmon	13
Toast w/ Butter	2	Pulled Pork	10
Breakfast Potatoes	4	Grilled Portobello	7
Seasonal Fruit	6		

Desserts

Mexican Hot Chocolate Brownie 9

gluten free, spiced chocolate sauce, toasted marshmallow fluff, dulce de leche
-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

Apple Cobbler 10

apple filling, brown sugar cinnamon crisp, honey cinnamon whip cream

Earl Grey Cheesecake 11

graham cracker crust, whipped cream, lemon curd, candied lemon

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