

Dinner 4p-9p

SMALL PLATES

Olive Tapenade 13

whipped chevre, lemon zest, crostini

Deviled Eggs 11

candied bacon, balsamic reduction, fried jalapeno, chives

Whipped Feta Dip 12

marinated artichoke, spinach, jalapeño honey, garlic & herb flatbread

Fried Calamari 15

pickled peppers, lemon aioli

Salmon Cakes 16

citrus pickled pepper remoulade, pickled lemon, dill

Truffle Parmesan Fries 10

house cut fries tossed in truffle salt, 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

Spring Cobb Salad 13

mixed greens, asparagus, Danish bleu cheese, bacon, hard boiled egg, red onion, tomato, ranch dressing

Beet Salad 13

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

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

Verde Pizza 17

shredded cheese blend, green olives, artichokes, spinach, jalapeño, basil pesto, arugula, parmesan, lemonette

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

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, brioche bun

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

Polynesian Wood Grilled New York Strip 45

10 oz wood grilled New York strip with Bush Doctor glaze, sticky fried rice, pineapple, red peppers, snap peas, onion, lime, micro cilantro

Ravioli 24

red beet and goat cheese filled ravioli, dill cream sauce, asparagus, dill & arugula salad, lemonette

Smoked Ribs 29

half rack pork ribs, Carolina BBQ, smoked baked beans, cornbread, pickle salad

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

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	Smoked Pulled Pork	10
Seasonal Vegetables	7	Grilled Portobello	7
Garlic Herb Flatbread	4		

DESSERTS

Lemon Poppysed Cake 12

mascarpone buttercream, lemon zest, blueberry compote, edible pansies

Fox Meadows Ice Cream 7

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

Strawberry Rhubarb Tart 14

shortbread crust, pea flower whipped cream, fresh strawberries, strawberry dust

Mint Chocolate Cheesecake 13

chocolate cookie crust, chocolate sauce, chocolate shard, candied mint

Lunch

11a-4p

SMALL PLATES

Deviled Eggs 11

candied bacon, balsamic reduction, fried jalapeno, chives

Olive Tapenade 13

whipped chevre, lemon zest, crostini

Whipped Feta Dip 12

marinated artichoke, spinach, jalapeño honey, garlic & herb flatbread

Fried Calamari 15

pickled peppers, lemon aioli

Salmon Cakes 16

citrus pickled pepper remoulade, pickled lemon, dill

Truffle Parmesan Fries 10

house cut fries tossed in truffle salt, 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

HANDHELDS

served with malt vinegar pub chips

substitute: mixed green salad 2 | hand cut fries 3

truffle parmesan fries 4 | seasonal vegetables 3

Thai Chicken Salad Sandwich 16

soy marinated chicken, sweet soy sesame aioli, scallions, cabbage, red pepper, sesame seeds, brussel sprout kimchi, cilantro, brioche bun

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

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, brioche bun

PIZZA

Gluten Free Crust 4

Verde Pizza 17

shredded cheese blend, green olives, artichokes, spinach, jalapeño, basil pesto, arugula, parmesan, lemonette

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

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

Spring Cobb Salad 13

mixed greens, asparagus, Danish bleu cheese, bacon, hard boiled egg, red onion, tomato, ranch dressing

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

Pork Fried Rice Bowl 18

sticky fried rice, smoked pork, pineapple, snap peas, red peppers, coconut lime crema, scallions, pickled red onion, 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

Polynesian Wood Grilled New York Strip 45

10 oz wood grilled New York strip with Bush Doctor glaze, sticky fried rice, pineapple, red peppers, snap peas, onions, lime, micro cilantro

Ravioli 24

red beet and goat cheese filled ravioli, dill cream sauce, asparagus, dill & arugula salad, lemonette

Smoked Ribs 29

half rack pork ribs, Carolina BBQ, smoked baked beans, cornbread, pickle salad

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

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

Strawberry Rhubarb Tart 14

shortbread crust, hibiscus whipped cream, fresh strawberries, strawberry dust

Lemon Poppyseed Cake 12

mascarpone buttercream, lemon zest, blueberry compote, edible pansies

Mint Chocolate Cheesecake 13

chocolate cookie crust, chocolate sauce, chocolate shard, candied mint

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



MILLWORKS
ART · FOOD · BREWERY

Czech Pale Lager 16oz 6

ABV 4.2% | IBU 30 - brilliant gold, bready maltiness, clover honey, floral & spicy hop, balanced

Que Bueno Bueno, Mexican Pilsner 6

ABV 4.8% | IBU 19 - crisp, refreshing and bright

1787 Tmavé Pivo, Czech-style Dark Lager 16oz 7

ABV 5.5% | IBU 26 - dark caramel, roasted nuts, raisins, rich malt, bittersweet chocolate

Hefeweizen 16oz 6

ABV 5.4% | IBU 12.5 - hazy yellow/gold, ripe banana, spicy clove, doughy fresh wheat

Pale Ale 16oz 6

ABV 5% | IBU 36 - pineapple, passionfruit, pine, spring citrus flowers

Pure Phase, Hazy IPA 16oz 8

ABV 7% | IBU 26 - ripe mango, orange creamsicle, pine. Citra & Mosaic DDH

Beer Flights 13

GUEST TAPS

Sly Fox, Softly Falling Darkness Oatmeal Stout 16oz 8

ABV 5.9% | IBU 30 - notes of dark chocolate, coffee, roasted malt

Forest & Main, Fellow English Pale Mild Ale 16oz 7

ABV 4% | IBU 54 - Whole wheat sourdough toast aroma with notes of baked pears with caramel and fruity earthy spice

CIDER

Ploughman, Birdwatcher 12oz 8

ABV 6.9% | dry and tart with apples & peaches

Ploughman, Dornick 12oz 8

ABV 6.9% | bold robust apples, dry, easy drinking

WINES

Sparkling / Rosé

Galen Glen Rosé	12 42
Waltz Vineyard Rosé	13 49
Mazza Perfect Bubbly	12 42
Galen Glen Bubbly 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

CRAFT COCKTAILS

Crystal Cove 15

clarified with tiki vibes
coconut washed tequila, Oxbow Louisiane Rhum Agricole, coconut blend, cinnamon syrup, pineapple gomme syrup, grapefruit, guava, passion fruit, orange sage honey

Secret of Baie Rouge 15

rum punch.style riff
dark rum, amaretto, red wine reduction, orange juice, lime

Root & Roast 14

carrot cake inspired espresso-tini
vodka, Americano amaro, spiced carrot syrup, cold brew, cream cheese foam, candied carrot

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)

The Nocturnalist 13

tart, sweet, & refreshing
Copper Bonnet Gin, Fell to Earth dry vermouth, blueberry lavender syrup, fresh lemon, egg white

London Layover 13

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

White Sangria 13

sweet, fruity, refreshing
white wine, rose wine, elderflower gin, orange honey sage, lemon

The Willoughby 13

cosmo inspired cocktail
citrus-infused vodka, triple sec, fresh lemon, grapefruit, cranberry

Apologue Spritz 13

classic spritz.style
Apolouge persimmon liqueur, house syrup, orange bitters, soda, sparkling wine

CRAFT PUB SELTZERS

featuring house made seltzer and syrups. contains alcohol

Blueberry Lavender 8

blueberry lavender syrup, lemon, seltzer

Passionfruit Vanilla 8

passionfruit puree, vanilla syrup, lime, seltzer

Watermelon Cucumber 8

watermelon and cucumber cordial, lime, seltzer

NON-ALCOHOLIC

Mad Lenny 6

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

The Alchemist 6

blueberry lavender syrup, fresh lemon, soda

Yellow Jacket 7

orange, lime, guava, passionfruit, ginger juice, cayenne, orange ginger foam

Market Cold Brew 7

signature or salted caramel

WATERSHED

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

SMALL PLATE

Lemon Poppyseed Waffle 12

Belgian lemon poppyseed waffle, mixed berry coulis, lemon glaze, maple syrup

Deviled Eggs 11

smoked salmon, crispy capers, fresh dill

Truffle Parmesan Fries 10

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

Whipped Feta Dip 12

marinated artichoke, spinach, jalapeño honey, garlic & herb flatbread

Olive Tapenade 13

whipped chevre, lemon zest, crostini

PIZZA

Bacon, Egg & Cheese 18

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

Verde Pizza 17

shredded cheese blend, green olives, artichokes, spinach, jalapeño, basil pesto, arugula, parmesan, lemonette

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

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

butter milk 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 3

Korean BBQ Eggs Benedict 22

pulled pork, english muffin, Korean BBQ, blistered shishito pepper, micro cilantro, poached eggs, charred scallion hollandaise, served with breakfast potatoes
-substitute gluten free english muffin 3

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

Spring Cobb Salad 13

mixed greens, asparagus, Danish bleu cheese, bacon, hard boiled egg, red onion, tomato, ranch dressing

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	7
Egg	3	Grilled Chicken	10
Toast w/ Butter	2	Seared Salmon	13
Breakfast Potatoes	4	Pulled Pork	10
Seasonal Fruit	6	Grilled Portobello	7

DESSERTS

Grapefruit Panna Cotta 12

pineapple coconut compote, coconut whip cream, candied pineapple, pineapple chip

Lemon Poppyseed Cake 12

mascarpone buttercream, lemon zest, blueberry compote, edible pansies

Fox Meadows Ice Cream 7

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

Strawberry Rhubarb Tart 12

shortbread crust, hibiscus whipped cream, fresh strawberries, strawberry dust

Mint Chocolate Cheesecake 13

chocolate cookie crust, chocolate sauce, chocolate shard, candied mint

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