

Dinner 4p-9p

SMALL PLATES

Deviled Eggs 11

candied bacon, balsamic reduction, fried jalapeno, chives

Smoked Hummus 11

garlic chili crunch, micro cilantro, garlic herb flatbread

Whipped Feta Dip 12

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

Reuben Pierogies 14

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

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 oil, parmesan, parsley, black pepper garlic aioli

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

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 Lamb Chops 40

Israeli couscous, artichokes, red peppers, chick peas, mint chimichurri, zaatar seasoning

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

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

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

Lunch
11a-4p
SMALL PLATES

Deviled Eggs 11
candied bacon, balsamic reduction, fried jalapeno, chives

Smoked Hummus 11
garlic chili crunch, micro cilantro, garlic herb flatbread

Whipped Feta Dip 12
marinated artichoke, spinach, jalapeño honey, garlic & herb flatbread

Reuben Pierogies 14
shaved corned beef, mash potatoes, and swiss cheese filled pierogies, sauerkraut, toasted caraway seeds, 1000 island

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 oil, parmesan, parsley, black pepper garlic aioli

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
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

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

Honey Walnut Salmon 34
tempura crisps, candied walnuts, honey sauce, chili crunch broccoli, coconut rice, scallions

Smoked Short Rib 38
mole, stone ground grits, pistachio gremolata, blistered shishitos, micro cilantro

Harvest Ravioli 26
ricotta stuffed ravioli, pumpkin cream sauce, roasted mushrooms, crispy kale, brown butter walnut crumble

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	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

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

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

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, Night Ride West Coast IPA 16oz 7
ABV 6.5% | IBU 54 - heavy citrus notes, strawberry, tropical, Riwaka and Cashmere hops

Dancing Gnome, Pounce Hazy IPA 16oz 7
ABV 6% - dank wild berry and ripe grapefruit



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

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 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

Inevitable Bloom 13 *cocktail special*
Single Prop White rum, watermelon cucumber cordial, lime, agave

Tropic Like It's Hot 15 *margarita style*
coconut washed tequila, Oxbow Louisiane Rhum Agricole, guava, passion fruit, lime, orange sage honey, orange air

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

Blue Berry Lavender 8
Blueberry Lavender syrup, fresh lemon, seltzer base



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, and ginger juices, cayenne, orange ginger foam

Market Cold Brew 7
signature or salted caramel

— THE —
WATERSHED

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

SMALL PLATE

Carrot Cake Cinnamon Bun 9
cream cheese icing, candied walnuts, toasted coconut

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

Smoked Hummus 11
garlic chili crunch, micro cilantro, garlic herb flatbread

Whipped Feta Dip 12
marinated artichoke, spinach, jalapeño honey, 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

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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

Korean BBQ Eggs Benedict 20
smoked pork, english muffin, Korean BBQ, blistered shishito pepper, micro cilantro, poached eggs, charred scallion hollandaise, served with breakfast potatoes
-add pulled pork 5
-substitute gluten free english muffin 3

Croissant Croque Madame 18
croissant, maple coffee glazed ham, havarti cheese, mornay, sunny side egg, whole grain mustard drizzle

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	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

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