

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 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

**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 peach 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 & pea shoot 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**

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

**DESSERTS**

**Strawberry Rhubarb Tart 12**

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

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 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

 **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 peach slaw, cilantro, 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

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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**

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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**

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

 **DESSERTS**

**Strawberry Rhubarb Tart 12**

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

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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

**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 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**

**El Tigre 15**

*weekly special*  
reposado tequila, mezcal, Mexican pilsner syrup, orange bitters, mole bitters, luxardo and grapefruit spritz

**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**

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

# — THE — 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

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

### Korean BBQ Eggs Benedict 22

short rib, 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     | 5  |
| 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

### Strawberry Rhubarb Tart 12

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

### Lemon Poppyseed Cake 12

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### Mint Chocolate Cheesecake 13

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

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