

# WATERSHED

GOOD FOOD — PUB — CRAFT BEER

CAMP HILL, PENNA

## SMALL PLATES

### Fire Roasted Eastern Oysters (4) \$12

smoked red chile butter, house infused vermouth, pickled peppers, fresh herbs

### Raw Chesapeake Bay Oysters \$14

½ dozen served with lemon, house fermented hot sauce and pink peppercorn mignonette

Ask about our delivered fresh daily oyster selection.

### Rockfish Ceviche \$12

Chesapeake bay rockfish, lime, jalapeno, pickled red onion, shaved celery, charred tomato, cilantro, house fried tortillas

### Blue Crab Dip \$15

Maryland blue crab, PA preferred white wine, philly cream cheese, house made bay spice, roasted garlic, grilled bread

### Boneless Turtle Wings \$14

buffalo style farm raised Maryland snapping turtle, naturally fermented house hot sauce, shaved celery, blue cheese, micro cilantro

### Steamed Mussels \$12

white wine, Millworks Brewery hefeweizen roasted garlic & shallots, potatoes, herbs, and tomatoes served with grilled rustic bread

### Crab Imperial Fries \$12

fresh hand cut local potatoes, creamy crab dip, fresh picked Maryland crab, house bay spice

### Crispy Fried Clam Strips \$13

buttermilk marinated clams, pickled peppers, charred scallion tartar sauce

## VEGETABLES

### Wood Grilled Peach and Radicchio Salad \$11

local peaches, shaved radicchio, scallion, toasted walnuts, camelot valley feta, lemonette, jalapeno honey

### Wood Grilled Caesar Salad \$13

romaine lettuce, buttered whole wheat brioche croutons, shaved local romano, white anchovy, house made classic caesar dressing

### Marinated Beets \$12

roasted and quick pickled beets, blue cheese, crispy warm polenta croutons, heirloom radish, baby arugula

### Watershed House Salad \$10

organic baby kale greens, pickled carrots, green beans, edamame, radish, carrot ginger dressing, toasted sesame, cilantro

### Spiced Grains \$10

heirloom quinoa, toasted couscous, green beans, kale, edamame, roasted beets, Kennett Square mushrooms, Calicutts Spices zaatar

## SIDES

Fries	\$5	Garbanzo Bean Salad	\$5
Mixed greens	\$5	Add Chicken:	\$6
Slaw	\$5	Add NY Strip:	\$10
Grits	\$5	Add Grilled Swordfish:	\$10

## SANDWICHES

### Po' Boy Sandwich

choice of hand dredged seafood. cabbage and brassica cole-slaw, pickled mustard seed remoulade, butter lettuce, organic tomato, hoagie roll, bay spice. served with garbanzo bean salad  
Add house cut french fries \$2

Clam \$15

Day boat scallops \$17

Catfish \$17

Chicken \$14

Maryland Snapping turtle \$17

### Watershed Cheeseburger \$15

wood grilled USDA prime local beef or vegan burger, raw milk sharp cheddar, sauce gribiche, butter lettuce, organic tomato, shaved red onion, Sandi's whole wheat brioche bun, served with garbanzo bean salad  
Add house cut french fries \$2

### Beyond Plant Based Vegan Burger \$15

## LARGE PLATES

### Cast Iron Seared Fish and Chips \$24

tapioca crusted Maryland fluke, s&p shoestring fries, sauce gribiche, malt vinegar beurre blanc, herb oil

### Long Island Swordfish Loin \$28

wood grilled sustainable swordfish, stone ground raw milk cheddar grits, wilted kale, tomatoes, roasted kennett square mushrooms, malt vinegar beurre blanc.

### Wild Mushroom Ravioli \$20

cracked black pepper pasta, mushroom duxelle, tomato bruschetta, house made vegan ricotta, crispy basil, balsamic reduction

### Koji Aged Beef Short Rib \$29

braised grass fed local harvest beef short rib, creamy raw milk cheddar polenta, natural jus, red watercress

## DESSERTS

### Hot Spiced Doughnuts \$7

house fried doughnut holes, cinnamon sugar, chocolate, caramel, and chai creme anglaise dipping sauce

### Cast Iron Baked Warm Brownie \$7

gluten free, salted caramel, whipped double cream, candied walnuts

### Fox Meadow Sustainable Ice Cream \$7

rotating flavors

### French Press Coffee \$4

Elementary coffee



## MILLWORKS BREWERY

### Homestead Lager\* \$6

5%ABV, 20 IBU. light body, clean, balanced lager. Light golden in color. Grainy, malty, hint of hop spiciness. Easy drinking lager.

### Urban Radler \$6

4.8% ABV, 20 IBU. light body lemon infused lager. Radler, German for cyclist, is a refreshing blend of our homestead lager and house made lemonade. not available in crowlers & growlers.

### La Cerveza\* \$6

4.5% ABV, 10 IBU. light body, easy drinking lager. Straw in color. Crisp and refreshing, this south of the border style lager is served with a lime and sunshine.

### 100 Acres Hefeweizen\* \$6

4.6% ABV, 12 IBU. light body traditional wheat beer. hazy straw in color. clove and light banana notes from the spicy German wheat yeast. refreshing and easy to drink.

### Apple Spiced Hefeweizen \$6

4.6% ABV, 12 IBU. light/medium body, fresh apple cider and spice infused ale. cinnamon, nutmeg, clove, and sweet cider complement our hefeweizen.

### Pilsner\* \$6

5.0% ABV, 30 IBU. light body, hoppy lager. pale golden in color. clean and crisp german style lager featuring mandarina bavaria hops with light citrus and floral notes.

### Gose\* \$6

4.5% ABV, 2 IBU. light body, tart ale. blonde in color. brewed with sea salt and toasted coriander, this sour wheat ale has notes of sourdough bread and lemon.

### Market Day IPA\* \$6

5% ABV, 30 IBU. light body, hop-forward ale. deep gold in color. floral and citrus notes, easy drinking, lower alcohol session IPA.

### Single Hop IPA #14 - Cashmere\* \$7

6.0% ABV, 50 IBU. medium body, hoppy ale. hazy golden in color. ipa brewed entirely with cashmere hops. notes of tangerine, melon, coconut, and tropical fruit.

### Hazy IPA\* \$7

6.5% abv, 20 ibu. medium body, juicy ipa. hazy golden in color. brewed with copious amounts of tropical fruit-forward hops and raw wheat, this smooth bodied ipa will please any hophead.

### Haymaker Double IPA \$7

8.8% ABV, 80 IBU. full body, hoppy, bitter but balanced ale. Light amber in color. tropical fruit, citrus, and pine notes with malt and hop balance.

### Mocha Stout\* \$7

5% ABV, 15 IBU. medium body, coffee and chocolate infused stout, black in color, brewed with coffee roasted at Elementary coffee, cocoa nibs, and lactose.

### People's Imperial Stout\* \$7

9.5% ABV, 60 IBU. full body, strong dark ale. intense flavors and aromas of bittersweet cocoa, coffee, and roasted grains with notes of caramel and dried fruit.

### Millworks Beer Flights Available \$12

choose four 5oz samples

### Happy Valley Hard Pressed Cider \$8

Happy Valley Winery

\* denotes six packs available to-go

guest wifi password: SaveTheBay!

## THE GOOD STUFF

### Made from Pa Spirits

### Thimble Shoal \$12

habanero tincture, fresh lime, Kinsey triple sec, orange gomme syrup, hibiscus-infused Cradle of Liberty agave spirit, mint

### Middle Ground \$14

cherry-walnut bitters, creme de cacao, Kinsey zinfandel cask rye, burnt orange

### The Willoughby \$12

fresh lemon, Kinsey triple sec, grapefruit liqueur, cranberry, citrus-infused vodka

### Kent Point Fizz \$11

matcha-infused vodka, grapefruit liqueur, fresh lemon, melon-mint simple syrup, egg white, club soda

### Havre de Grace \$12

lavender-hibiscus honey syrup, fresh lemon, gin

### Wolfe Trap \$14

apple-cinnamon bitters, spiced simple, persimmon-infused whiskey, Stoll & Wolfe rye, absinthe rinse, burnt lemon

### Watershed Bloody Mary \$10

house made bloody mary mix with choice of house infused jalapeno vodka or celery and peppercorn vodka

### Marithyme Negroni \$12

house made campari, thyme infused gin, Sand Castle sweet vermouth

## COCKTAIL ADJACENT

### Cove Collins \$6

chamomile simple, fresh lemon, club soda

### Blueberry Ginger Kombucha \$6

Moody Culture

## WINE

### Sparkling / Rosé

Galen Glen Bubbly Rose \$11

Fero Dry Sparkling Rosé \$14

Galen Glen Rosé (still) \$10

Happy Valley Brut by the bottle \$70

### White

Pinnacle Ridge Pinot Grigio \$10

Tonnino Grillo organic \$10

Tonnino Pinot Grigio Ramato organic \$11

Galen Glen Gruner Veltliner \$12

Happy Valley Chardonnay \$14

### Red

Fero 1812 \$12

Fero Bison Roots Blue \$14

Happy Valley Tempranillo \$14

Tonnino Syrah \$10

