

MILLWORKS BREWERY
 — THE —
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.

Crispy Fried Clam Strips \$13

buttermilk marinated clams, pickled peppers, charred scallion tartar sauce

Blue Crab Dip \$15

maryland blue crab, white wine, philly cream cheese, house made bay spice, shallots, toasted bread

Steamed Mussels \$12

white wine, 100 acres hefeweizen roasted garlic & shallots, potatoes, herbs, and tomatoes served with grilled rustic bread

Crab Imperial Fries \$14

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

Ceviche \$12

seasonal mid-atlantic fish, lime, jalapeno, pickled red onion, shaved celery, charred tomato, cilantro, house fried tortillas

VEGETABLES

Wood Grilled Apple and Radicchio Salad \$13

apples, shaved radicchio, arugula, 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

Spring Salad \$13

little gem lettuce, shaved fennel, asparagus, red onion, smoked almonds, white balsamic, honey feta dressing, lemon zest

Spiced Grains \$10

heirloom quinoa, toasted couscous, green beans, fava beans, kale, roasted beets, kennett square mushrooms, calicutts spices zaatar

SIDES

Bay Fries	\$5	Garbanzo Bean Salad	\$5
Arugula Salad	\$5	Add Chicken	\$6
Slaw	\$5	Add NY Strip	\$12
Grits	\$5	Add Grilled Swordfish	\$12

SANDWICHES

Po' Boy Sandwich

choice of hand dredged seafood. coleslaw, pickled mustard seed remoulade, butter lettuce, organic tomato, hoagie roll, bay spice. served with garbanzo bean salad
 substitute house cut bay seasoned french fries \$2
 substitute arugula salad \$2

Chicken	\$14	Day Boat Scallops	\$17
Clam	\$15	Catfish	\$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
 substitute house cut bay seasoned french fries \$2
 substitute arugula salad \$2
 add thick cut bacon \$2

LARGE PLATES

Wild Mushroom Ravioli \$22

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

Moroccan Spiced Monkfish \$26

wood grilled monkfish, lemonette, calicutts moroccan spice, toasted couscous, squash, tomato, dried apricot, smoked almonds, citrus mint crème fraîche

Long Island Swordfish Loin \$28

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

Koji Aged Beef Short Rib \$31

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

DESSERTS

Hot Spiced Doughnuts \$7

house fried doughnut holes, cinnamon sugar, chocolate, caramel, and lemon curd 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

Kudos To The Cooks \$3

enjoy your meal? send some love to the hard working scratch kitchen staff.

WATERSHED

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SMALL PLATES

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buttermilk marinated clams, pickled peppers, charred scallion tartar sauce

Ceviche \$12

rotating mid-atlantic fish, lime, jalapeno, pickled red onion, shaved celery, charred tomato, cilantro, house fried tortillas

Blue Crab Dip \$15

maryland blue crab, white wine, philly cream cheese, house made bay spice, shallots, toasted bread

Crab Imperial Fries \$14

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

VEGETABLES

Wood Grilled Apple and Radicchio Salad \$13

apple, shaved radicchio, arugula, 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

Spring Salad \$13

little gem lettuce, shaved fennel, asparagus, red onion, smoked almonds, white balsamic, honey feta dressing, lemon zest

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served with garbanzo bean salad

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substitute arugula salad \$2

add thick cut bacon \$2

LARGE PLATES

Short Rib Eggs Benedict \$18

chipotle hollandaise, fried onion, pickled jalapeno, poached eggs, english muffin, short rib, micro cilantro, served with breakfast potatoes

Smoked Cod Eggs Benedict \$18

hollandaise, arugula, pickled onion, dill, fried capers, poached eggs, english muffin, smoked cod, served with breakfast potatoes

Chicken and Waffles \$15

hot honey tossed chicken, green onion, maple syrup, sourdough waffle

Cheesesteak Hash \$21

crispy smashed potatoes, shaved ny strip, caramelized onion, cheddar sauce, pickled peppers, sunny side up egg, green onion

Veggie Skillet \$14

breakfast potatoes, sautéed tomatoes, onions, peppers, mushrooms, arugula, vegan sriracha aioli
Add sunny side up egg \$2

Baked Brioche French Toast \$14

skillet baked brioche french toast, strawberry compote, whipped cream, maple syrup

SIDES

Bay Fries	\$5	Garbanzo Bean Salad	\$5
Arugula Salad	\$5	Add Chicken	\$6
Thick Cut Bacon	\$5	Add NY Strip	\$12
Cheddar Grits	\$5	Add Grilled Swordfish	\$12
Fruit	\$4	Breakfast Potatoes	\$4
		Toast, Jam, & Whipped Butter	\$3

BRUNCH DRINKS

Elementary Coffee \$4

Mimosa \$8

sparkling wine, orange juice

Watershed Bloody Mary \$10

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

Espresso Martini \$11

house infused coffee vodka, cold brew concentrate, simple

Maple Bacon Old Fashioned \$13

house infused bacon whiskey, aromatic bitters, maple syrup, habanero tincture, cherry juice,

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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 pilsner. radler, german for cyclist, is a refreshing blend of our homestead lager and house made lemonade

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.

Spring Saison \$6

5.5% ABV, 15 IBU. light body, farmhouse ale. hazy golden in color. refreshing belgian-style ale brewed with local honey, lightly hopped with mandarina bavaria hops, and fermented with a spicy saison yeast.

Old School IPA \$6

6.0% ABV, 60 IBU. medium body, classic american ipa. light amber in color. brewed with classic american hops for a firm bitterness and notes of citrus and pine. balanced by a bready malt backbone.

Cherry Berry Gose \$7

4.5% ABV, 2 IBU. light body, tart fruit ale. rose in color. sour wheat beer fermented on sweet and tart cherries, strawberries, and blackberries and balanced with a touch of sea salt.

Key Lime Sour \$7

5.0% ABV, 2 IBU. light body, tart fruit ale. golden in color. sour wheat beer with key lime puree, lactose, and vanilla for a touch of sweetness.

Single Hop IPA #15 - Lemondrop \$7

6.0% ABV, 50 IBU. medium body, hoppy ale, hazy golden in color. ipa brewed entirely with a fairly new variety of lemon-drop hops. notes of lemons candy, mint and green tea.

Single Hop IPA #16 - Belma \$7

6.0% ABV, 30 IBU. medium body, hazy golden in color. ipa brewed entirely with belma hops. subtle notes of strawberry, melon, 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.

Oatmeal Stout \$6

5.5% ABV, 15 IBU. medium body, traditional stout. brewed with english malts and oats for a smooth mouthfeel. classic stout with notes of chocolate, roasted grain, and caramel.

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 Flight \$12

choose four 5oz samples

COCKTAILS

Calvert Cliff \$12

strawberry infused rum, chamomile simple, lime, mint, topped with cherry berry gose

Havre de Grace \$12

lavender-hibiscus honey syrup, fresh lemon, gin

Thimble Shoal \$12

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

The Willoughby \$12

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

Marithyme Negroni \$12

house made campari, thyme infused gin, sand castle sweetvermouth

Middle Ground \$13

cherry-walnut bitters, house made creme de cacao, zinfandel cask whiskey, burnt orange

Wolfe Trap \$13

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

WINE

Sparkling / Rosé

Galen Glen Rosé	\$10 \$35
Galen Glen Bubbly Rosé - Draft	\$11 \$38
Mazza Perfect Bubbly	\$11 \$38
Happy Valley Brut	- \$70

White

Tonnino Pinot Grigio Ramato	\$12 \$42
Galen Glen Gruner Veltliner	\$12 \$42
Happy Valley Chardonnay	\$13 \$46
Waltz Cellar 1599 Sauvignon Blanc	\$13 \$46
Waltz Cellar 1599 Moscato	\$13 \$49
Waltz Vineyard Crisp Semi-Dry Apple Wine	\$12 \$42

Red

Tonnino Syrah	\$12 \$42
Happy Valley Tempranillo	\$13 \$49
Waltz Cellar 1599 Cabernet Sauvignon	\$13 \$49
Waltz Vineyard Rock Red Semi-Sweet Merlot	\$13 \$49

CIDER

Happy Valley Hard Pressed Cider \$8

happy vallery vineyard & winery

NON-ALCOHOLIC

Grace Collins \$6

lavender-hibiscus honey syrup, fresh lemon, club soda

Moody Culture Kombucha \$6

raspberry lemon

guest wifi password: SaveTheBay!