

WATERSHED

GOOD FOOD — PUB — CRAFT BEER

CAMP HILL, PENNA

Dinner Menu

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.

Blue Crab Dip \$15

maryland blue crab, white wine, philadelphia 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, jalapeño, pickled red onion, shaved celery, charred tomato, cilantro, house fried tortillas

Crispy Fried Clam Strips \$13

buttermilk marinated clams, pickled peppers, charred scallion tartar sauce

VEGETABLES

Wood Grilled Peach and Radicchio Salad \$13

wood grilled peaches, shaved radicchio, arugula, scallion, toasted walnuts, camelot valley feta, lemonette, jalapeño 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

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 Swordfish	\$12
Grits	\$5		

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
Catfish	\$17	Clam	\$15

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, heirloom 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 polenta, 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 polenta, 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 Meadows 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

GOOD FOOD — PUB — CRAFT BEER

CAMP HILL, PENNA

Brunch Menu

SMALL PLATES

Hot Spiced Doughnuts \$7

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

Fire Roasted Eastern Oysters (4) \$12

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

Raw Chesapeake Bay Oysters \$14½ dozen served with lemon, house fermented hot sauce and pink peppercorn mignonette
-ask about our delivered fresh daily oyster selection.**Ceviche \$12**

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

Blue Crab Dip \$15

maryland blue crab, white wine, philadelphia 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 Peach and Radicchio Salad \$13

wood grilled peaches, shaved radicchio, arugula, scallion, toasted walnuts, camelot valley feta, lemonette, jalapeño honey

Wood Grilled Caesar Salad \$13

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

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**Catfish \$17 Clam \$15****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

Short Rib Eggs Benedict \$18

chipotle hollandaise, fried onion, pickled jalapeño, 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 \$14breakfast 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, peach compote, whipped cream, maple syrup

SIDES

Bay Fries	\$5	Garbanzo Bean Salad	\$5
Arugula Salad	\$5	Add Chicken	\$6
Thick Cut Bacon	\$5	Add Grilled Swordfish	\$12
Cheddar Grits	\$5	Breakfast Potatoes	\$4
Fruit	\$4	Toast and Butter	\$2

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,

Kudos To The Cooks \$3

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

MILLWORKS BREWERY

Summertime Blonde \$5

4.2% ABV, 10 IBU. light body refreshing ale. blonde in color. easy drinking summertime beer lightly spiced with tangerine and grapefruit peel.

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 la cerveza and house made lemonade.

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.

Pilsner \$6

5.0% ABV, 30 IBU. medium body, hoppy lager. our modern take on a german classic lager. brewed with mandarina bavaria hops for a crisp citrus and floral finish.

Summer Saison \$6

5.0% ABV, 10 IBU. light body, spiced farmhouse ale. refreshing summertime beer brewed with lemongrass, ginger, pink peppercorns, and a spicy belgian saison yeast.

Tropical Daydream \$7

5.0% ABV, 10 IBU. medium body fruited tart ale. sour ale brewed with pink guava, passionfruit, and cara cara orange puree. slightly sweet, refreshingly tart, and delightfully fruity. contains lactose

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.

Oktoberfest \$6

5.4% ABV, 20 IBU. medium body, malty lager. amber in color. based on a german marzen, this clean and malt forward festbier has notes of toast and caramel.

PA Comet SMASH IPA \$7

5.3% ABV, 20 IBU single malt and single hop session ipa brewed with comet hops from gems farm in Carlisle and rustic ale from double eagle malt huntingdon valley. notes of grapefruit, grass, and sweet malt.

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.

Citra IPA \$7

6.5% ABV, 50 IBU. medium body, hazy golden in color. ipa brewed entirely with the popular american hop variety citra. notes of grapefruit, citrus, and passion fruit

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.

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

Tilghman Island \$12

cucumber infused gin, fresh lime, rosemary simple

Middle Ground \$13

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

Wolfe Trap \$13

spiced persimmon whiskey, stoll & wolfe rye, apple cinnamon bitters, absinthe rinse, simple, 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 Riesling	\$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 valley vineyard & winery

NON-ALCOHOLIC

Grace Collins \$6

lavender-hibiscus honey syrup, fresh lemon, club soda

Moody Culture Kombucha \$6

raspberry lemon or watermelon mint

guest wifi password: SaveTheBay!