

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 garlic 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

Root Vegetable Chips \$5

beet and sweet potato chips, balsamic reduction, shaved local romano

Bacon Mac & Cheese \$11

house smoked bacon, lykens valley cheddar sauce, fasta squid ink trumpet pasta, toasted herbed bread crumbs

VEGETABLES

Wood Grilled Pear and Radicchio Salad \$13

wood grilled asian pear, 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

Fall Grain Bowl \$10

warm spiced quinoa, sweet potato, red onion, apple, dried cranberry, pumpkin seeds, roasted chickpeas, kale, micro cilantro

Fried Brussel Sprouts \$11

housemade apple butter, blistered jalapeno, crispy shallots, blue cheese crumbles

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

Catfish \$17

Day Boat Scallops

Clam

\$17

\$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

SIDES

Bay Fries \$5

Arugula Salad \$5

Slaw \$5

Grits \$5

Garbanzo Bean Salad \$5

Add Chicken \$6

Add Swordfish \$12

DESSERTS

Hot Spiced Doughnuts \$7

house fried cinnamon sugar doughnut holes, chocolate, caramel, and pumpkin creme anglaise dipping sauces

Cast Iron Baked Warm Brownie \$7

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

Fox Meadows Sustainable Ice Cream \$7

rotating flavors

PB & J Tandy Kake \$5

butter cake topped with green ridge acres peanut butter and house-made concord grape coating

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Brunch Menu**SMALL PLATES****Hot Spiced Doughnuts \$7**

house fried cinnamon sugar doughnut holes, chocolate, caramel, and pumpkin creme anglaise dipping sauces

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.

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 Pear and Radicchio Salad \$13**

wood grilled asian pear, 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

-gluten free english muffins available

Smoked Cod Eggs Benedict \$18

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

-gluten free english muffins available

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, spinach, vegan sriracha aioli

Add sunny side up egg \$2

Baked Brioche French Toast \$14

skillet baked brioche french toast, apple 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,

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 la cerveza and house made lemonade.

PA Chili Blonde \$6



4.8% ABV, 10 IBU. blonde ale brewed with local chilis. moderate pepper flavor with mild heat. hatch, cayenne, shishito, and serrano chilis from greider's over the mountain produce in halifax and malt from double eagle.

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 \$7

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

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

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.

Oatmeal Stout \$6

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

Millworks Beer Flight \$12

choose four 5oz samples

COCKTAILS

Calvert Cliff \$12

strawberry infused rum, chamomile simple, lime, mint, topped with raspberry lemon kombucha

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	\$11 \$38
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 Vineyard Sauvignon Blanc	\$14 \$52
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!