

THE HIGHLAND PUB & KITCHEN

THE HIGHS

CRAVEABLE APPS & SHAREABLES

FRENCH ONION SOUP

classic homemade recipe \$12

GRILLED CHEESE & TOMATO SOUP V

a true classic \$15

CHEESESTEAK EGGROLLS

ketchup \$16

POTSTICKERS V

organic, veggie,
sesame teriyaki sauce \$12

TUNA CRISPY RICE* GF, DF

spicy tuna, avocado, jalapeño \$18

FRIED SHRIMP DF

crispy shrimp, breaded & tail on,
bang bang sauce \$17

MUSSELS

red or white, garlic bread \$17

PHILLY SOFT PRETZEL STICKS V

wit homemade cheese sauce &
spicy mustard \$12

EDAMAME GF, VG

steamed, rock salt \$7

CRISPY BRUSSELS GF, VG

tamari, sesame, sweet chili \$13

HUMMUS & PITA VG \$10

WINGS & THINGS

WINGS GF

(12) choice of buffalo, bbq, sweet chili,
or mango habanero \$18
add mike's hot honey \$2

CHICKEN TENDERS

buffalo, bbq, or honey
mustard for dipping \$12

VEGAN SEITAN WINGS VG

homemade buffalo sauce \$18

HIGH FRIES GF

wit homemade cheese sauce, old bay \$12

FRANKLIN FRIES GF, V

truffle, parmesan \$14

SWEET POTATO FRIES V

chipotle ranch \$10

ONION RINGS V

beer battered,
chipotle ranch \$12

LOADED TOTS

wit homemade cheese sauce, bacon,
scallions \$14 make it vegan \$2

CRISPY CAULIFLOWER V

choice of buffalo, bbq, sweet chili,
or mango habanero \$13
add mike's hot honey \$2

MOZZARELLA STICKS

homemade marinara \$12



TACOS & NACHOS

TACOS ALL 3 TO AN ORDER

CHICKEN TACOS GF, DF

lettuce, avocado, chopped onion,
salsa \$13

BLACKENED MAHI GF, DF

shredded slaw, lime spiced aioli \$15

SHRIMP TACOS GF, DF

guacamole, shredded cabbage,
chipotle aioli \$15

STEAK TACOS GF, DF

chopped onion, salsa verde, cilantro \$15

SWEET POTATO TACOS VG, GF

guacamole, chopped onion, salsa
verde, cilantro \$12

NACHOS GF, V

homemade tortilla chips, jalapenos,
tomatoes, corn, refried black beans,
homemade cheese sauce, salsa,
crema, guacamole \$16

VEGAN NACHOS \$17

CHICKEN NACHOS \$22

CHEESE STEAK NACHOS \$22



ENTREES

SALMON* GF, DF

herb roasted potatoes, spinach,
dijon aioli \$27

CRAB ALFREDO

jumbo crab, linguini, homemade
alfredo sauce \$28

SANDWICHES



THE JAWN

1 lb. ribeye cheesesteak, cooper sharp,
fried onions, seeded long roll \$17
add fries \$3

THE SWOOP

house marinated chicken cheesesteak,
american, seeded long roll \$16
add buffalo \$1 add fries \$3

THE SAUCE

homemade cutlets, homemade marinara,
melted mozzarella, locatelli, seeded
long roll \$16 add fries \$3

BURGER*

short rib, brisket, sirloin, american, lettuce,
tomato, red onion, pickles, HIGH sauce,
toasted brioche bun, fries \$19
add thick cut bacon \$3

THE VET

homemade cutlets, provolone, roasted
peppers, spinach, chipotle aioli \$17

THE GOAT*

short rib, brisket, sirloin burger, citrus aioli,
red wine onion jam, goat cheese, toasted
brioche bun, fries \$22

CHICKEN, BACON, AVOCADO

grilled chicken, lime spiced aioli,
tomato, toasted brioche bun, fries \$17

FRIED CHICKEN SANDWICH

lettuce, pickles, HIGH sauce,
toasted brioche bun, fries \$17

CRAB CAKE SANDWICH

jumbo lump crab, lettuce, tomato,
remoulade, toasted brioche bun,
fries \$27

PHANATIC

crispy chicken, romaine, homemade
caesar, wheat wrap, fries \$16

BUFFALO CHICKEN WRAP

crispy chicken, homemade buffalo
sauce, lettuce, tomato, ranch,
wheat wrap, fries \$16

VEGAN BANH MI VG

hoisin ginger tofu, pickled vegetables,
spicy mayo, fries \$17

sub gluten free bun
for any sandwich \$3.50

THE GREEN ZONE

CAESAR GF, V

parmesan crisps, spiced
cashews \$14 make it vegan \$2
add grilled or crispy chicken \$6

WEDGE GF

tomato, crispy bacon, shaved
egg, blue cheese crumbles,
russian \$15
add lump crab and
grilled shrimp \$13

ALL SALADS SERVED DRESSED
IN OUR HOMEMADE DRESSINGS

STEAK* GF, DF

marinated hanger steak, spring
mix, tomato, red onion,
balsamic dressing \$24

AHI TUNA* DF

sesame seared rare, mixed
greens, shaved vegetables, crispy
shallots, ginger dressing \$21

BUFFALO CHICKEN

crispy buffalo chicken, romaine,
cucumbers, shaved carrots,
blue cheese crumbles,
ranch dressing \$17

★★★ SPECIALITY PIZZAS

HAND FIRED 14"
SERVED CRISPY

BROAD ST. BULLY V

mozzarella, homemade
marinara, locatelli \$14

HAT TRICK V

mozzarella, swirled
vodka, pesto &
homemade marinara \$17

ICE RINK V

homemade roasted garlic
puree, mozzarella, ricotta,
locatelli, homemade
garlic oil \$16

GRITTY

crispy chicken, mozzarella,
blue cheese, homemade
buffalo sauce \$17

STANLEY CUP

mozzarella, homemade
marinara, capping
pepperoni \$16



OUR FRYER IS CELIAC FRIENDLY V vegetarian, GF gluten free, VG vegan, DF dairy free

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

THE HIGHLAND PUB & KITCHEN



ask about our beer flights
ask about our seasonal drafts

WINE



WHITES
SPARKLING & ROSÉ
REDS

PINOT GRIGIO, CA DEL SARTO \$9
Friuli, IT

CHARDONNAY, CANYON OAKS \$9
Arroyo Seco, CA

CHARDONNAY, SEAN MINOR \$14
Central Coast, CA

SAUVIGNON BLANC, KURANUI \$11
Marlborough, NZ

PROSECCO, NINO ARDEVI \$12
Veneto, IT

ROSE, CELLIER LES DAUPHINS \$11
Rhone Valley, FR

ROSE, WHISPERING ANGEL \$15
Cotes de Provence, FR

PINOT NOIR, NASH \$9
North Coast, CA

PINOT NOIR, BROWNE FAMILY "HERITAGE" \$14
Willamette Valley, OR

CABERNET SAUVIGNON | OLD MOUNTAIN \$11
Sonoma, California

SUPER TUSCAN, BRUNI, "POGGIO D'ELSA" \$14
Tuscany, IT

MALBEC, PARCELEROS \$11
Mendoza, AR



BEER

DRAFT

- Yuengling Lager | Light Lager 4.5% ABV] \$5
- Bells Two Hearted | American IPA [6.4% ABV] \$8
- Downeast | Craft Cider [5.1% ABV] \$8
- Fat Head's Head Hunter | West Coast-Style IPA [7.5% ABV] \$8
- Fiddlehead | American Hazy IPA [6.2% ABV] \$8
- Guinness Draught | Irish Stout [4.2% ABV] \$7
- La Chouffe Blond | Belgian Blond [8% ABV] \$9.50
- Miller Light | American Light Lager [4.2% ABV] \$4.5
- Stella Artois Lager | International Pale Lager [5% ABV] \$7
- Troegs Perpetual IPA | Imperial Pale Ale [7.5% ABV] \$7
- Allagash White | Belgium Wheat [5.2% ABV] \$8.50

BOTTLES + CANS

- Blue Moon Belgian White [5.4%] \$5
- Budweiser American Lager [5%] \$5
- Coors Light American | Light Lager [4.2%] \$5
- Corona Extra Pale | Lager [4.5%] \$6
- Corona Light | Light Lager [4.5%] \$6



- Michelob Ultra | Light Lager [4.2%] \$6
- Miller High Life [4.2%] \$5
- Miller Light [4.2%] \$5
- Modelo Especial | Pilsner Style Lager [4.4%] \$6
- Rolling Rock | American Lager [4.4%] \$5
- Yuengling Lager | American Lager [4.4%] \$5
- NA Stella \$6
- NA Guinness \$6

SELTZERS

- Stateside Vodka Soda [4.5%] \$9 / bucket (5) \$32
- Black Cherry | Grapefruit | Orange | Cucumber
- Surfside [4.5%] \$9
- Iced Tea | Ice Tea Lemonade
- Green Tea | Green Tea Lemonade
- Mango Green Tea
- Strawberry Lemonade
- Black Cherry Lemonade

There will be a 3% charge for all credit transactions
Parties of 6+ will automatically be charged 20% gratuity
Please notify your server with any food allergies for accommodations
Not all ingredients used to create a dish are listed on the menu



EVENTS & CATERING Ready to elevate your next event with mouthwatering delights? Whether it's a corporate gathering, celebration, or neighborhood festival, our catering team is here to delight your guests with delectable dishes and unforgettable flavors. Don't settle for ordinary - let us bring the extraordinary to your event. **Contact us now to book your date and experience the culinary magic firsthand! 215.450.5597**