

THE HIGHLAND

PUB & KITCHEN

THE HIGHS

FUN FOR THE TABLE

THE HIGH TOWER

(12) tenders, mountain of fries,
(5 dipping sauces) \$45

add mozz sticks \$10

add fried shrimp \$15

add fries smothered in cheese \$6

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 \$13

FRIED SHRIMP DF

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

TUNA CRISPY RICE* GF, DF

spicy tuna, avocado, jalapeno \$18

MUSSELS

red or white, garlic bread \$17

PHILLY SOFT PRETZEL STICKS V

wit homemade cheese sauce &
spicy mustard \$13

EDAMAME GF, VG

steamed, rock salt \$8

CRISPY BRUSSELS GF, VG

tamari, sesame, sweet chili \$13

HUMMUS & PITA VG \$13

cucumbers & carrots

WINGS & THINGS

WINGS GF

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

CHICKEN TENDERS

(5) buffalo, bbq, or honey mustard for dipping \$13

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 \$14
add mike's hot honey \$2

MOZZARELLA STICKS

homemade marinara \$12



★★★ SPECIALITY PIZZAS

HAND FIRED 14"
SERVED CRISPY

BROAD ST. BULLY V

mozzarella, homemade
marinara, locatelli \$16

HAT TRICK V

mozzarella, swirled vodka,
pesto & homemade marinara \$19

ICE RINK V

homemade roasted garlic puree,
mozzarella, ricotta, locatelli,
homemade garlic oil \$18

GRITTY

crispy chicken, mozzarella,
blue cheese, homemade
buffalo sauce \$20

STANLEY CUP

mozzarella, homemade
marinara, cupping
pepperoni \$18

make it gluten free +\$4

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, shredded cabbage, cilantro \$12

NACHOS GF, V

homemade tortilla chips, jalapeños,
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 \$28

CRAB ALFREDO

jumbo crab, linguini,
homemade alfredo sauce \$28

LEJAWN

1 lb. ribeye cheesesteak, cooper sharp,
fried onions, seeded long roll \$18
add fries \$3

THE SWOOP

house marinated chicken cheesesteak,
american, seeded long roll \$17
add buffalo \$1 **add** fries \$3

THE SAUCE

homemade cutlets, homemade
marinara, melted mozzarella, locatelli,
seeded long roll \$17 **add** fries \$3

THE VET

homemade cutlets, provolone, roasted
peppers, spinach, chipotle aioli, seeded
long roll \$18 **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 GOAT*

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

THE GREEN ZONE

CAESAR GF, V

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

VODKA PARM

homemade cutlets, vodka
sauce, melted mozzarella, over
pasta \$26

STEAK FRITES* GF

grilled marinated hanger steak,
peppercorn sauce, fries \$29

SANDWICHES

CHICKEN, BACON, AVOCADO

grilled chicken, lime spiced aioli,
lettuce, 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 \$17

BUFFALO CHICKEN WRAP

crispy chicken, homemade buffalo
sauce, lettuce, tomato, ranch,
wheat wrap, fries \$17

VEGAN BANH MI VG

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

sub gluten free bun for
any sandwich \$3.50

WEDGE GF

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

BUFFALO CHICKEN

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

STEAK* GF, DF

marinated hanger steak,
spring mix, tomato,
red onion, balsamic
dressing \$25

AHI TUNA* DF

sesame seared rare,
mixed greens,
shaved vegetables,
crispy shallots,
ginger dressing \$22

ALL SALADS SERVED DRESSED IN OUR HOMEMADE DRESSINGS

MAC & CHEESE V

homemade, creamy white
cheeses, toasted bread
crumbs \$15
add crispy buffalo chicken \$4

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

WHITES
SPARKLING & ROSÉ
REDS

WINE



- PINOT GRIGIO, CA DEL SARTO \$10**
Friuli, IT
- CHARDONNAY, CANYON OAKS \$10**
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 \$10**
North Coast, CA
- PINOT NOIR, BROWNE FAMILY "HERITAGE" \$14**
Willamette Valley, OR
- CABERNET SAUVIGNON | OLD MOUNTAIN \$11**
Sonoma, CA
- SUPER TUSCAN, BRUNI, "POGGIO D'ELSA" \$14**
Tuscany, IT
- MALBEC, PARCELEROS \$11**
Mendoza, ARG



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
- Super Lyte [4.5%] \$9
- Fruit Punch | Blue Chill

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**

