

THE HIGHLAND PUB & KITCHEN

BREAKFAST

Hangover Cure*

2 eggs your way, thick cut bacon,
1 pancake, served with home fries \$18

Two Eggs* v

served your way, served with
home fries and toast \$12

Omelet*

served with home fries and toast
choose two + cheese
spinach I tomato I onion I mushrooms
peppers I avocado I bacon \$15
american, cheddar, feta or goat +\$1

Breakfast Bowl* DF

scrambled eggs, peppers & onions,
bacon, avocado, tater tots,
spicy aioli \$16

Eggs Benedict*

english muffin, poached eggs,
canadian bacon,
homemade hollandaise,
served with home fries \$16

Chicken & Waffle Benedict*

belgium waffle, fried chicken,
poached eggs, homemade hollandaise,
served with home fries \$18

Steak & Eggs*

marinated hanger steak, eggs your way,
served with home fries and toast \$26

Bacon, Egg & Cheese*

toasted plain bagel, served with
home fries \$15

Philly Cheesesteak Bowl* GF

ribeye meat, home fries, peppers &
onions, avocado, fried egg \$18

egg whites \$2
add peppers & onions
to home fries \$1



SWEETS

CINNAMON SWIRL PANCAKES v

gooey cinnamon sauce,
cream cheese icing \$17

BUTTERMILK PANCAKES v

powdered sugar, maple syrup \$15

BELGIUM WAFFLE v

powdered sugar, maple syrup \$15
+ fresh berries \$1.50
+ fresh bananas \$1.50

BRIOCHE FRENCH TOAST v

powdered sugar, maple syrup \$15

CARAMEL APPLE FRENCH TOAST

apples, homemade caramel,
cream cheese icing \$18

CHICKEN & WAFFLES

belgium waffle, crispy chicken
breast, powdered sugar,
maple syrup \$18



THICK CUT BACON (3) GF, DF \$8

TURKEY SAUSAGE GF, DF \$6

VEGAN SAUSAGE VG \$6

2 EGGS \$5

KIDS PANCAKE \$5

HOME FRIES GF, VG \$5

peppers & onions +\$1

FRIES GF, VG \$6

SWEET FRIES v \$7

BAGEL & CREAM CHEESE v \$4



HAND FIRED 14"
SERVED CRISPY



SPECIALITY PIZZAS

BROAD ST. BULLY v

mozzarella, homemade
marinara, locatelli \$16

HAT TRICK v

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

SLAP SHOT

mozzarella, bacon,
scallions, sunny eggs,
everything bagel
seasoning crust \$20

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

BRUNCH

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

FRENCH ONION SOUP

classic homemade recipe \$12

BRUNCH BURGER*

short rib, brisket, sirloin, american, thick
cut bacon, fried egg, caramelized onion
aioli, toasted brioche bun, fries \$22

BURGER*

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

THE VET

homemade cutlets, provolone, roasted
peppers, spinach, chipotle aioli, seeded
long roll \$18 add fries +\$3

THE GOAT*

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

LEJAWN

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

add fries \$3

THE GREEN ZONE

CAESAR GF, V

parmesan crisps, spiced
cashews \$14
make it vegan \$2

add grilled or crispy chicken \$6

STEAK* GF, DF

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

BUFFALO CHICKEN WRAP

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

FRIED CHICKEN SANDWICH

lettuce, pickles, HIGH sauce,
toasted brioche bun, fries \$17
add buffalo sauce \$1



BLT

bacon, lettuce, tomato, mayo,
multigrain toast, fries \$15
make it vegan \$2

CHICKEN, BACON, AVOCADO SANDWICH

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

PHANATIC

crispy chicken, romaine, homemade
caesar, wheat wrap, fries \$17

WINGS GF

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

CHEESESTEAK EGGROLLS

ketchup \$16

VEGAN BAHN MI VG

hoisin glazed tofu, pickled veggies,
vegan spicy mayo \$17

sub gluten free bun for
any sandwich \$3.50

ALL SALADS SERVED DRESSED
IN OUR HOMEMADE DRESSINGS

AHI TUNA* DF

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

BUFFALO CHICKEN

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



OUR FRYER IS CELIAC FRIENDLY

v vegetarian, GF gluten free, VG vegan, DF dairy free

MAKE YOUR BRUNCH BOOZY!

take advantage of
\$5 bloody marys and mimosas

HIGHLAND MARY

vodka, signature mix, jumbo shrimp,
thick cut bacon, celery, olives \$14

THE HOUSE CUP

pimm's No. 1, gin, cucumber, lemon,
mint, splash of bubbly \$13

PALOMA

espolon, grapefruit, lime, agave,
salt rim \$13

APEROL SPRITZ

aperol, sparkling water,
champagne \$13

COFFEE / JUICE

rival brothers coffee \$4
cold brew \$4
nespresso single \$6 double \$7
orange juice \$5
apple juice \$4
cranberry juice \$4

CHAMPAGNE FLIGHT

bottle of champagne,
choice of 3 fresh juices \$35
cranberry, pineapple,
orange, blueberry,
strawberry

WINE



WHITES

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
Rhône 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 / pitcher \$24

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

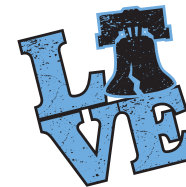
Corona Extra Pale | Lager [4.5%] \$6

Corona Light | Light Lager [4.5%] \$6

Michelob Ultra | Light Lager [4.2%] \$6

ask about our beer flights

ask about our seasonal drafts



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

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

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



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**



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