

BREAKFAST

°items can be modified to be GF
make it egg whites \$2
add peppers & onions
to home fries \$1.50

TWO EGGS*° V

your way, served with
home fries and toast \$11

OMELET**

choose two + cheese
served with home fries and toast \$14
spinach | tomato | onion | broccoli
peppers | avocado | bacon | american

EGGS BENEDICT*

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

SPINACH & TOMATO BENEDICT* V

english muffin, spinach, roasted
tomato, homemade hollandaise,
served with home fries \$15
add jumbo crab \$8

CHICKEN & WAFFLE BENEDICT*

belgium waffle, fried chicken,
homemade hollandaise,
served with home fries \$17

PORK ROLL EGG & CHEESE

served on toasted plain bagel \$12

SHORT RIB HASH GF, DF

shredded short rib, home fries,
peppers and onions, avocado,
fried egg \$18

BREAKFAST BOWL GF, DF

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

HUEVOS RANCHEROS GF, V

crispy tortillas, fried eggs, black beans,
guacamole, homemade salsa,
crema \$16

QUICHE V

spinach, tomato, deep dish pastry
crust, dressed mixed greens \$12

SIDES

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

PORK ROLL GF, DF \$5

TURKEY SAUSAGE GF, DF \$5

PLANT-BASED BACON VG \$5

2 EGGS \$5

KIDS PANCAKE \$3

HOME FRIES GF, VG \$5
peppers & onions +\$1.50

FRIES GF, VG \$6

SWEET FRIES V \$7

BAGEL & CREAM CHEESE V \$4

HOMEMADE HOT SAUCE \$1 rotating flavor

TOASTS

multigrain or sourdough
GF toast +\$1

AVOCADO V, DF

pickled red onion, micro greens,
hard boiled egg \$12

CHEESE V

creamy goat cheese, black pepper,
micro greens \$10

CARAMEL APPLE V

homemade caramel,
candied pecans \$10

BANANA V, DF

creamy peanut butter,
honey \$10

NUTELLA V

fresh strawberries \$10

VEGAN AVOCADO* VG

plant-based bacon, tofu scramble,
spinach and tomato \$14

SWEETS

SEASONAL PANCAKES V

please ask your server \$16

PANCAKES V

lemon sugar, seasonal berries,
powdered sugar, maple syrup \$14

BELGIUM WAFFLE V

powdered sugar, maple syrup \$10
+ fresh berries \$1.50
+ fresh bananas \$1.50

BRIOCHE FRENCH TOAST V

seasonal berries, candied pecans,
powdered sugar \$16

CARAMEL APPLE FRENCH TOAST

apples, homemade caramel \$17

CHICKEN & WAFFLES

belgium waffle, crispy chicken breast,
powdered sugar, maple syrup \$16

CINNAMON BUN V

warm gooey cinnamon, icing \$9

VEGAN BANANA BREAD BUN VG

coconut icing, brulee banana \$12

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

BRUNCH MENU

BRUNCH

BRUNCH BURGER*

short rib, brisket, sirloin, american,
thick cut bacon, fried egg,
caramelized onion aioli, fries \$19

BURGER*

short rib, brisket, sirloin, american,
shredded lettuce, tomato, red
onion, pickles, HIGH sauce, fries \$18

FRIED CHICKEN SANDWICH

shredded lettuce, pickles,
HIGH sauce, fries \$16
add buffalo sauce +\$1

VEGAN BAHN MI VG

hoisin glazed tofu, pickled veggies,
vegan spicy mayo \$16

CHICKEN, BACON, AVOCADO SANDWICH DF

grilled chicken, lime spiced aioli,
tomato, toasted brioche bun,
fries \$16

CHICKEN CAESAR WRAP

crispy chicken, romaine,
wheat wrap, fries \$14

WINGS GF

(12) homemade buffalo sauce,
homemade ranch or blue cheese \$16

CHEESESTEAK EGGROLLS

homemade spicy ketchup \$14

TUNA POKE BOWL* GF, DF

quinoa, seaweed salad, avocado,
cucumbers, carrots, spicy mayo \$16

SALADS

add grilled chicken or crispy chicken \$6

add grilled shrimp \$10

add salmon* \$12

make it vegan \$2

HIGHLAND GF

romaine, iceberg, cucumbers, roasted
red peppers, red onion, chickpeas,
tomato, salami, pepperoni, mild
provolone, red wine vinaigrette \$18

FALL V, GF

kale, spinach, goat cheese,
cranberry, roasted delicata squash,
toasted pepitas, citrus vinaigrette \$17

CAESAR GF, V

parmesan crisps, spiced cashews \$14

*Ask your server about
our swag*

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

Our fryer is NOT gluten free

Not all ingredients used to create a dish
are listed on the menu

BREAKFAST COCKTAILS



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

MORNING AFTER

hot coffee with jack daniels whiskey,
frangelico, spiced agave,
whipped cream \$12

BOOZY HOT COCOA

stoli vanilla, hot chocolate,
whipped cream \$15

ICED COFFEE

option to add homemade caramel
syrup to any coffee +\$1

SUNRISE

homemade pineapple vodka, fresh
strawberry puree, fresh lime \$12

COFFEE / JUICE

la colombe coffee \$4

iced coffee \$4

option to add homemade caramel +\$1

nespresso single \$4 double \$5

fresh squeezed orange juice \$5

apple juice \$4

cranberry juice \$4

CHAMPAGNE FLIGHT

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



BEER

DRAFT

Victory Brotherly Love | Hazy IPA [6.0% ABV] \$7

Bells Two Hearted | American IPA [6.4% ABV] \$8

Downeast | Craft Cider [5.1% ABV] \$6

Fat Head's Head Hunter | West Coast-Style IPA [7.5% ABV] \$7

Fiddlehead | American Hazy IPA [6.2% ABV] \$7

Guinness Draught | Irish Stout [4.2% ABV] \$6

La Chouffe Blond | Belgian Blond [8% ABV] \$8

Miller Light | American Light Lager [4.2% ABV] \$4.5

Stella Artois Lager | International Pale Lager [5% ABV] \$6

Troegs Perpetual IPA | Imperial Pale Ale [7.5% ABV] \$7

Weihenstephaner Hefeweissbier | Weissbier [5.4% ABV] \$8

* Non-Alcoholic Root Beer \$5

THE HIGHLAND

K to Z Collective restaurant
Please visit our sister restaurants

WEST AVENUE
Grille
jenkintown
restaurant & catering



WINE



WHITES

PINOT GRIGIO | I CASTELLI

Della Venezie, Italy
\$12 glass / \$48 bottle
Fresh, bright, deliciously drinkable

PINOT GRIGIO | SANTA MARGHERITA

Trentino-Alto Adige, Italy
\$16 glass / \$64 bottle
Clean, intense aroma, dry golden apple taste

CHARDONNAY | DECOY

Sonoma, CA
\$15 glass / \$60 bottle
Bright, Crisp acidity with layers of citrus

SAUVIGNON BLANC | RATA

Marlborough, NZ
\$12 glass / \$48 bottle
Crisp, racy with aromatic grapefruit type intensity.

PROSECCO SPLIT | BRILLA

\$14 glass
Vicacious, fine and persistent bubbles

ROSÉ | WHISPERING ANGEL

Cotes de provence, France
\$15 glass / \$60 bottle
Dry (zero sugar) and smooth, fresh berry with floral nose

RIESLING | LAMOREAUX LANDING

Finger Lakes, NY
\$13 glass / \$52 bottle
Slightly off-dry with wonderful acidity and
stone fruit flavor

REDS

PINOT NOIR | RASCAL

Willamette Valley, OR
\$13 glass / \$52 bottle
Lean and earthy. Slight strawberry type elegance

CABERNET SAUVIGNON | CHRONIC CELLARS

Pasa Robles, CA
\$15 glass / \$60 bottle
More fruit up front as in all Paso Cabs.
Dark, rich and really enjoyable.

CABERNET | DUCKHORN

Napa Valley, CA
\$22 glass / \$88 bottle
Beautifully rich and complex, enticing and bold

TOSCANA | AIA VECCHIA LAGONE

Tuscany, Italy
\$15 glass / \$60 bottle
Ripe berries, bit of spice. Dry, structured and elegant

GRAN PASSAIA "SUPER TUSCAN"

Tuscany, Italy
\$16 glass / \$64 bottle
Wonderfully approachable. A wine that can make
anyone a lover of Italian

CH LOUVIE ST. EMILLION GRAND CRU

Bordeaux, France
\$16 glass / \$64 bottle
Supple and charming with plenty of berry
and woodland scents