

THE HIGHLAND

WINGS & THINGS

WINGS GF

(12) choice of buffalo, bbq, sweet chili, mike's hot honey \$17

CHICKEN TENDERS

choice of buffalo, bbq, ketchup for dipping \$9

VEGAN SEITAN WINGS VG

homemade buffalo sauce \$16

IMPOSSIBLE CHICKEN NUGGETS VG

choice of buffalo, bbq, ketchup for dipping \$12

HIGH FRIES GF

homemade cheese sauce, old bay \$13

TRUFFLE FRIES GF, V

parmesan \$11

FRIES GF, VG \$9

SWEET POTATO FRIES V \$9

LOADED TOTS GF

homemade cheese sauce, bacon, scallions \$13

VEGAN TOTS GF, VG

vegan cheese sauce, vegan bacon, scallions \$15

FLATBREADS

handfired in our pizza oven

CHEESE V

mozzarella, homemade marinara \$13

HONEY JAWN

mozzarella, homemade marinara, cupping pepperoni, mike's hot honey \$16

SHORT RIB

mozzarella, caramelized onions, blue cheese \$16

BUFFALO CHICKEN

mozzarella, homemade ranch \$16

PESTO POTATO VG

thinly sliced potatoes, homemade pesto \$16

SALADS

all salads served dressed in our homemade dressings

add grilled or crispy chicken \$6

add grilled shrimp \$10

add salmon* \$12

add seared ahi tuna* \$12

add vegan nuggets \$8

SEASONAL V, GF

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

WEDGE GF

tomato, crispy bacon, shaved egg, blue cheese crumbles, russian \$14

add jumbo crab and grilled shrimp \$12

CAESAR GF, V

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

AHI TUNA* DF

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

THE HIGHS

craveable apps & shareables

NACHOS GF, V

homemade tortilla chips, black beans, corn, tomatoes, jalapenos, homemade cheese sauce, crema, guacamole \$14

VEGAN NACHOS \$16

CHICKEN NACHOS \$17

SHORT RIB NACHOS \$20

MEZZE BOARD VG

hummus, fresh veggies, olives, grilled pita \$16

FRENCH ONION SOUP

classic homemade recipe \$12

GRILLED CHEESE & TOMATO SOUP V

a true classic \$14

CHEESESTEAK EGGROLLS

homemade spicy ketchup \$14

PEROGIES V

served crispy, caramelized onion crema \$8

EDAMAME GF, VG

steamed, rock salt \$5

ROASTED CARROTS GF, V

whipped feta, pickled red onion, crushed pistachio, mint \$12

CRISPY BRUSSELS GF, VG

tamari, sesame, sweet chili \$10

POTSTICKERS V

organic, veggie, sweet sesame soy sauce \$10

TUNA CRISPY RICE* GF, DF

spicy tuna, avocado, jalapeno \$16

TUNA TARTAR

capers, crispy onions, lemon remoulade, wonton chips \$16

PEEL & EAT SHRIMP GF, DF

½ pound seasoned and served warm, homemade cocktail sauce \$16

MUSSELS

red or white, toasted baguette \$16

BLACKENED MAHI TACOS GF, DF

shredded slaw, lime spiced aioli \$14

SHORT RIB TACOS

horseradish cream, crispy onions \$15

SOFT PRETZEL STICKS V

cheese sauce & spicy mustard \$12

MAC & CHEESE V

homemade, creamy white cheeses, toasted bread crumbs \$16

SANDWICHES & WRAPS

BURGER*

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

homemade pimento cheese +\$2

GOAT CHEESE BURGER*

short rib, brisket, sirloin, citrus aioli, red wine onion jam, goat cheese, fries \$21

BLACK BEAN BURGER V

caramelized onions, lettuce, HIGH sauce, fries \$15

CHICKEN, BACON, AVOCADO SANDWICH

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

FRIED CHICKEN SANDWICH

shredded lettuce, pickles, HIGH sauce, fries \$16

homemade pimento cheese +\$2

CRISPY BBQ CHICKEN WRAP

lettuce, tomato, crispy onions, fries \$16

CHICKEN CAESAR WRAP

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

LOBSTER ROLL

buttered toasted brioche, homemade slaw, fries \$MP

VEGAN BAHN MI VG

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

ENTREES

FILET* GF

8 oz center cut, red wine demi, crispy potatoes, broccolini \$37

add jumbo crab \$12

add lobster meat \$15

ATLANTIC SALMON* GF

creamy risoto, leek butter, wilted greens \$26

STUFFED SQUASH VG, GF

seasonal squash, quinoa pilaf, chipotle pumpkin puree \$20

CRAB ALFREDO

jumbo crab, linguini, homemade alfredo sauce \$24

CHICKEN PASTA

braised chicken, cream sauce, greens \$22

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

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

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

DINNER MENU



WINE



WHITES

PINOT GRIGIO | I CASTELLI

Della Venezia, 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

SPARKLING | FETE D'OR CUVEE

Burgundy, France
\$12 glass / \$48 bottle
Dry, and vibrant. Blend of Chardonnay and Pinot Blanc.

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

Ask your server about our swag

BEER

ask about our seasonal draft beers

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

BOTTLES + CANS

Blue Moon Belgian White [5.4%] \$5
Budweiser American Lager [5%] \$4.5
Coors Light American | Light Lager [4.2%] \$4.5
Corona Extra Pale | Lager [4.5%] \$6
Corona Light | Light Lager [4.5%] \$6
Destihl Deadhead IPA | West Coast-Style IPA [7.6%] \$7
Michelob Ultra | Light Lager [4.2%] \$4.50
Miller High Life [4.2%] \$4.5
Miller Light [4.2%] \$4.5

Modelo Especial | Pilsner Style Lager [4.4%] \$6
Rolling Rock | American Lager [4.4%] \$4.5
Victory Golden Monkey | Belgian Tripel [9.5%] \$6
Victory Sour Monkey | Sour Brett Tripel [9.5%] \$6
Yuengling Lager | American Lager [4.4%] \$5
NA Stella \$5

SELTZERS

Stateside Vodka Soda [4.5%] \$9
Black Cherry | Grapefruit | Orange | Green Tea
Surfside [4.5%] \$9
Iced Tea Vodka | Ice Tea | Lemonade Vodka
High Noon Tequila | Hard Seltzer [4.5%] \$9
Strawberry | Lime | Grapefruit | Passion Fruit

EVENTS & CATERING

Ready to elevate your next event with mouthwatering delights? Whether it's a corporate gathering, celebration, or neighborhood festival, our catering team or our food truck are both 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**