

THE HIGHLAND

SMALL PLATES

CHARCUTERIE BOARD

chefs choice of 3 meats,
3 cheeses, almonds, assorted
accompaniments \$20

MEZZE BOARD VG

hummus, fresh veggies, olives,
grilled pita \$15

EDAMAME GF, VG

steamed, rock salt \$5

SHISHITOS GF, V, DF

spicy mayo, rock salt \$10

SPINACH & ARTICHOKE DIP GF, V

homemade tortilla chips, salsa,
sour cream \$14

CRISPY BRUSSELS GF, VG

tamari, sesame, sweet chili \$10

TUNA TARTAR* DF,

cucumber, avocado, toasted sesame,
sweet soy, crispy wonton \$16

TRUFFLE FRIES GF, V

parmesan \$10

POTSTICKERS V

organic, veggie,
sweet sesame soy sauce \$10

SALADS

all salads served dressed in
our homemade dressings

add grilled chicken \$6

add grilled shrimp \$10

add salmon* \$12

add seared ahi tuna* \$12

WEDGE GF

tomato, crispy bacon, shaved egg,
blue cheese crumbles, Russian \$11
add chilled crab and shrimp \$12

CAESAR GF, V

parmesan crisps, spiced cashews \$12
make it vegan +\$2

VERDE V, DF

romaine, arugula, avocado,
green beans, lima beans, asparagus,
sherry vinaigrette \$15

AHI TUNA* DF

sesame seared rare, mixed greens,
shaved vegetables, crispy shallots,
ginger dressing \$18

MANDARIN V, DF

romaine, iceberg, cucumber,
mandarin orange, toasted almonds,
crispy wontons, sweet
ponzu dressing \$15

*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 HIGHS

NACHOS GF, V

homemade tortilla chips, black beans,
corn, tomatoes, jalapeños,
homemade cheese sauce, sour cream,
guacamole \$14
grilled chicken +\$6
make it vegan +\$2

JUMBO PIGS IN A BLANKET

homemade, everything but the bagel,
homemade mustard sauce \$12

CORN RIBS V

queso fresco, lime aioli \$12

TUNA CRISPY RICE* GF, DF

spicy tuna, avocado, jalapeño \$16

BUFFALO CAULIFLOWER V

homemade buffalo sauce, blue cheese
crumbles \$11

LOADED TOTS GF

homemade cheese sauce, bacon,
scallions \$13
make it vegan +\$2

BLACKENED MAHI TACOS GF, DF

shredded slaw, lime spiced aioli \$14

THAI CALAMARI

honey chili, peanuts \$14

WINGS GF

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

VEGAN SEITAN WINGS VG

sweet & sticky or
homemade buffalo sauce \$16

CHEESESTEAK EGGROLLS

homemade spicy ketchup \$14

SIDES

FINGERLING POTATOES GF, V

lemon remoulade \$7

HARICOTS VERTS GF, VG

lemon, crushed cashews \$7

BROCCOLINI GF, VG

shallots, lemon \$7

CORN SUCCOTASH GF \$7

FRIES GF, VG \$5

SWEET FRIES V \$5

SIDE CAESAR OR HOUSE SALAD

choice of dressing \$7

SEA

CRAB COCKTAIL GF, DF

(3oz) homemade mustard sauce \$18

SHRIMP COCKTAIL GF, DF

(4) jumbo shrimp, homemade
cocktail sauce \$16

LOBSTER ROLL

buttered toasted brioche,
homemade slaw, fries \$20

FISH & CHIPS DF

battered cod, fries, malt mayo \$18

ATLANTIC SALMON* GF, DF

honey citrus glaze with quinoa,
broccolini \$26

AHI TUNA* GF, DF

chili marinated cucumber salad,
roasted garlic scallion aioli \$24

SEARED SCALLOPS GF

corn succotash, citrus puree \$28

LAND

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

BBQ CHICKEN SANDWICH

homemade slaw, pickles,
chipotle ranch, fries \$16

VEAL MILANESE

marinated tomato, arugula,
balsamic glaze \$22

FILET* GF

8 oz center cut, fingerling potatoes,
haricots verts, homemade herbed
butter \$36

add jumbo crab \$12

add lobster meat \$15

CAULIFLOWER STEAK GF

harissa glaze, quinoa, hummus \$20

*Ask your server about
our swag*

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

DINNER

MENU

WINE



WHITES

PINOT GRIGIO | I CASTELLI

Della Venezia, Italy
\$11 glass / \$44 bottle
Fresh, bright, deliciously drinkable.

PINOT GRIGIO | SANTA MARGHERITA

Trentino-Alto Adige, Italy
\$15 glass / \$60 bottle
Clean, intense aroma, dry golden apple taste.

CHARDONNAY | DECOY

Sonoma, CA
\$14 glass / \$56 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
\$14 glass / \$55 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

BEER

DRAFT

Victory Brotherly Love | Hazy IPA [6.0% ABV] \$7
Bells Two Hearted | American IPA [6.4% ABV] \$7.50
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
Mango Cart | Wheat Ale [4% ABV] \$7
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
Yards Pale Ale | American Pale Ale [4.6% ABV] \$7

* Non-Alcoholic Root Beer \$5

ask about our seasonal draft beers

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%] \$5
Corona Light | Light Lager [4.5%] \$5
Destihl Deadhead IPA | West Coast-Style IPA [7.6%] \$6
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%] \$5.25

New Belgium Voodoo Ranger | Juicy Haze | Hazy IPA [7.5%] \$6

New Planet Pale Ale [6.4%] \$6 GF

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%] \$4.5

NA Stella \$5

SELTZERS

Stateside Vodka Soda [4.5%] \$8

Black Cherry | Grapefruit | Orange

Stateside Surfside | Iced Tea Vodka [4.5%] \$8

High Noon Tequila | Hard Seltzer [4.5%] \$8

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