

THE HIGHLAND

SMALL PLATES

CHARCUTERIE BOARD

chefs choice of 3 meats,
3 cheeses, almonds, assorted
accompaniments \$21

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

EDAMAME GF, VG

steamed, rock salt \$5

CRISPY BRUSSELS GF, VG

tamari, sesame, sweet chili \$10

TUNA TARTAR*

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

TRUFFLE FRIES GF, V

parmesan \$11

POTSTICKERS V

organic, veggie,
sweet sesame soy sauce \$10

SOFT PRETZEL STICKS V

cheese sauce & spicy mustard \$12

ROASTED CARROTS GF V

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

IMPOSSIBLE CHICKEN NUGGETS VG

choice of buffalo, bbq, ketchup \$12

CHICKEN TENDERS

choice of buffalo, bbq, ketchup \$9

SALADS

all salads served dressed in
our homemade dressings

add grilled chicken or crispy chicken \$6

add grilled shrimp \$10

add salmon* \$12

add seared ahi tuna* \$12

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

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

NACHOS GF, V

homemade tortilla chips, black beans,
corn, tomatoes, jalapeños,
homemade cheese sauce, crema,
guacamole \$14 add grilled chicken +\$6
add short rib +\$9 make it vegan +\$2

HIGH FRIES

homemade cheese sauce, old bay \$13

TUNA CRISPY RICE* GF, DF

spicy tuna, avocado, jalapeño \$16

BUFFALO CAULIFLOWER V

homemade buffalo sauce, blue cheese
crumbles \$12

LOADED TOTS GF

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

MUSSELS

red or white, toasted baguette \$16

SHORT RIB TACOS

horseradish cream, crispy onions \$15

BLACKENED MAHI TACOS GF, DF

shredded slaw, lime spiced aioli \$14

WINGS GF

(12) homemade buffalo sauce,
homemade ranch or blue cheese \$17

VEGAN SEITAN WINGS VG

homemade buffalo sauce \$16

CHEESESTEAK EGGROLLS

homemade spicy ketchup \$14

PORK BELLY BITES DF

caramelized in homemade bbq \$14

MAC & CHEESE V

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

PEROGIES V

served crispy, caramelized
onion crema \$8

SIDES

CRISPY POTATOES V, GF, DF \$7

HIGH sauce

SWEET POTATO MASH V, GF \$7

BROCCOLINI GF, VG

shallots, lemon \$7

FRIES GF, VG \$6

SWEET FRIES V \$7

SIDE CAESAR OR HOUSE SALAD

choice of dressing \$7

SEA

PEEL & EAT SHRIMP GF, DF

1/2 pound seasoned and served warm,
homemade cocktail sauce \$16

LOBSTER ROLL

buttered toasted brioche,
homemade slaw, fries \$22

FISH & CHIPS DF

battered cod, fries, malt mayo \$18

CRAB ALFREDO

jumbo crab, linguini, homemade
alfredo sauce \$24

ATLANTIC SALMON* GF

lentils, leek butter, wilted greens \$26

AHI TUNA* GF, DF

wasabi pea crust, sweet potato mash,
broccolini, soy reduction \$24

LAND

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

FRIED CHICKEN SANDWICH

shredded lettuce, pickles,
HIGH sauce, fries \$16
homemade pimento cheese +\$2

CHICKEN PASTA

braised chicken, cream sauce,
greens, \$22

STUFFED DELICATA SQUASH VG, GF

quinoa pilaf, chipotle pumpkin
puree \$20

VEGAN BAHN MI VG

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

FILET* GF

8 oz center cut, red wine demi,
crispy potatoes, broccolini \$37
add jumbo crab \$12
add lobster meat \$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.

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 CUVÉE

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
Stateside Surfside | Iced Tea Vodka [4.5%] \$9
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**