

# THE HIGHLAND

## WINGS & THINGS

### WINGS GF

(12) choice of buffalo, bbq, sweet chili, or mango habanero \$17  
add mike's hot honey \$2

### CHICKEN TENDERS

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

### VEGAN SEITAN WINGS VG

homemade buffalo sauce \$17

### HIGH FRIES GF

homemade cheese sauce, old bay \$12

### TRUFFLE FRIES GF, V

parmesan \$12

### SWEET POTATO FRIES V \$9

### LOADED TOTS GF

homemade cheese sauce, bacon,  
scallions \$14  
make it vegan \$2

## FLATBREADS

handfired in our pizza oven

### CHEESE V

mozzarella, homemade marinara \$13

### PEPPERONI

mozzarella, homemade marinara,  
cupping pepperoni \$16

### PULLED PORK

mozzarella, red onion jam \$16

### BUFFALO CHICKEN

cheddar, homemade ranch \$16

## SALADS

all salads served dressed in  
our homemade dressings

### STEAK GF, DF

marinated skirt steak, spring mix,  
tomato, red onion, balsamic dressing \$18

### WEDGE GF

tomato, crispy bacon, shaved egg,  
blue cheese crumbles, russian \$15

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

salad enhancements:

add grilled or crispy chicken \$8

add grilled shrimp \$10

add salmon\* \$12

add seared ahi tuna\* \$12

add skirt steak \$12

\*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

craveable apps & shareables

### NACHOS GF, V

homemade tortilla chips, pico de gallo,  
jalapenos, homemade cheese sauce,  
crema, guacamole \$14

VEGAN NACHOS \$16

CHICKEN NACHOS \$20

PULLED PORK NACHOS \$22

### 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 \$15

### CHEESESTEAK EGGROLLS

ketchup \$15

### POTSTICKERS V

organic, veggie,  
sweet sesame soy sauce \$12

### TUNA CRISPY RICE\* GF, DF

spicy tuna, avocado, jalapeno \$16

### FRIED SHRIMP DF

crispy shrimp, breaded & tail on,  
bang bang sauce \$16

### BLACKENED MAHI TACOS GF, DF

shredded slaw, lime spiced aioli \$14

### SOFT PRETZEL STICKS V

cheese sauce & spicy mustard \$12

### MAC & CHEESE V

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

### EDAMAME GF, VG

steamed, rock salt \$6

### ROASTED CARROTS GF, V

whipped ricotta, pickled red onion,  
crushed cashews, mint \$14

### CRISPY BRUSSELS GF, VG

tamari, sesame, sweet chili \$12

*Ask your server about  
our swag*

DINNER

# MENU

## SANDWICHES & WRAPS

### BURGER\*

short rib, brisket, sirloin, american,  
lettuce, tomato, red onion, pickles,  
HIGH sauce, fries \$18  
thick cut bacon \$2.5

### GOAT CHEESE BURGER\*

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

### BLACK BEAN BURGER V

caramelized onions, lettuce,  
HIGH sauce, fries \$18

### CHICKEN, BACON, AVOCADO SANDWICH

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

### FRIED CHICKEN SANDWICH

lettuce, pickles, HIGH sauce,  
fries \$17

### BBQ PORK SANDWICH

coleslaw, brioche bun, fries \$22

### CHICKEN CAESAR WRAP

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

### CRAB CAKE SANDWICH

remoulade, brioche bun, fries \$20

### VEGAN BAHN MI VG

hoisen ginger tofu, pickled  
vegetables, spicy mayo, fries \$16

## ENTREES

### STEAK FRITES GF

grilled marinated skirt steak,  
peppercorn sauce, fries \$24

### ATLANTIC SALMON\* GF

sautéed spinach, blistered tomato  
sauce \$26

### SEARED SESAME AHI TUNA

bok choy, sweet sesame soy sauce  
\$26

### CRAB ALFREDO

jumbo crab, linguini,  
homemade alfredo sauce \$26

OUR FRYER IS CELIAC FRIENDLY

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



391 HIGHLAND AVENUE | GLENSIDE PA | 19038 | P 215.758.2423

THEHIGHLANDGLENSIDE.COM

WHITES

SPARKLING & ROSÉ

WINE



PINOT GRIGIO | I CASTELLI

Della Venezie, Italy  
\$13 glass /\$52 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  
\$16 glass/\$64 bottle  
bright, crisp acidity with layers of citrus

SAUVIGNON BLANC | RATA

Marlborough, NZ  
\$13 glass / \$52 bottle  
crisp, racy with aromatic grapefruit type intensity

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

PROSECCO SPLIT | BRILLA

\$14 glass  
vicacious, fine and persistent bubbles

ROSÉ | WHISPERING ANGEL

Cotes de provence, France  
\$16 glass/ \$64 bottle  
dry (zero sugar) and smooth, fresh berry with floral nose

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  
\$24 glass / \$96 bottle  
beautifully rich and complex, enticing and bold

GRAN PASSAIA “SUPER TUSCAN”

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

FATTORIA LA VALENTINA | MONTEPULCIANO D’ABRUZZO

Montepulciano  
\$16 glass / \$64 bottle  
fresh berries, bit of spice, elegant

BODEGA BENEGAS | JUAN MALBEC

Mendoza  
\$16 glass / \$64 bottle  
fresh red fruit, touch of vanilla, sweet tannins

THE HIGHLAND

BEER

ask about our beer flights

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] \$7
- 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] \$7
- 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] \$7
- Troegs Perpetual IPA | Imperial Pale Ale [7.5% ABV] \$7
- Weihenstephaner Hefeweissbier | Weissbier [5.4% ABV] \$8

ask about our seasonal drafts

BOTTLES + CANS

- Blue Moon Belgian White [5.4%] \$5
- Budweiser American Lager [5%] \$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%] \$5
- 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
- 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
- NA Guinness \$5
- NA Root Beer \$5

SELTZERS

- Stateside Vodka Soda [4.5%] \$9
- Black Cherry | Grapefruit | Orange | Green Tea | Green Tea Lemonade
- 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**