

THE HIGHLAND

SMALL PLATES

TOMATO SOUP GF, V

homemade, bowl \$7

add half BLT +\$6

add half chicken salad sandwich +\$6

add whole grilled cheese +\$7

FRENCH ONION SOUP

classic homemade recipe \$12

GRILLED CHEESE V

a true classic, fries \$10

SOFT PRETZEL STICKS V

cheese sauce & spicy mustard \$12

AVOCADO TOAST V, DF

pickled red onion, micro greens,

hard boiled egg \$12

EDAMAME GF, VG

steamed, rock salt \$5

TRUFFLE FRIES GF, V

parmesan \$12

ZAATAR FRIES GF, VG

spiced fries, garlic tahini sauce \$9

HUMMUS VG,

grilled pita \$8

FRIED PICKLES V

HIGH sauce \$8

SALADS

all salads served dressed in

our homemade dressings

add grilled chicken or crispy chicken \$6

add grilled shrimp \$10

add salmon* \$12

add ahi tuna* \$12

add vegan nuggets \$9

HIGHLAND GF

romaine, iceberg, cucumbers, roasted

red peppers, red onion, chickpeas,

tomato, salami, pepperoni,

mild provolone, red wine vinaigrette \$18

FALL GF, V

kale, spinach, goat cheese,

cranberry, roasted delicata squash,

toasted pepitas, citrus vinaigrette \$17

AHI TUNA* DF

sesame seared rare, mixed greens,

shaved vegetables, crispy shallots,

ginger dressing \$21

WEDGE GF

tomato, crispy bacon, shaved egg,

blue cheese crumbles, Russian \$14

add chilled crab and shrimp \$12

CAESAR GF, V

parmesan crisps, spiced cashews \$14

make it vegan \$2

HOUSE

spring mix, cucumber, carrot,

radish, choice of dressing \$10

THE HIGHS

LOADED TOTS

cheese sauce, bacon, scallions \$13

make it vegan +\$2

HIGH FRIES

homemade cheese sauce, old bay \$13

WINGS GF

(12) homemade buffalo sauce,

homemade ranch or blue cheese \$17

VEGAN SEITAN WINGS VG

homemade buffalo sauce \$16

TUNA POKE BOWL* GF, DF

quinoa, seaweed salad,

avocado, cucumbers, carrots,

spicy mayo \$16

PORK BELLY BITES DF

caramelized in homemade bbq \$14

BLACKENED MAHI TACOS GF, DF

shredded slaw, lime spiced aioli \$14

IMPOSSIBLE CHICKEN NUGGETS VG

choice of buffalo, bbq, ketchup \$12

CHEESESTEAK EGGROLLS

homemade spicy ketchup \$14

SIDES

FRIES GF, VG \$6

SWEET FRIES V \$7

TATER TOTS VG \$6

SIDE CAESAR OR HOUSE SALAD

choice of dressing \$7

FRESH FRUIT GF, VG \$5

Ask your server about our swag

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

LUNCH MENU

LUNCH

CHICKEN, BACON, AVOCADO SANDWICH DF

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

BURGER*

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

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

BLT

bacon, lettuce, tomato, mayo, served
on multigrain toast, fries \$14
make it vegan +\$3

CHICKEN SALAD SANDWICH DF

homemade chicken salad, grapes,
lettuce, tomato, multigrain toast,
dressed mixed greens \$13

FRIED CHICKEN SANDWICH

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

CHICKEN CAESAR WRAP

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

FILET SANDWICH

arugula, pickled onion, toasted
brioche bun, horseradish cream,
fries \$20

ZAATAR CHICKEN WRAP DF

spiced grilled chicken, spinach,
cucumber, roasted red peppers,
lemon tahini, wheat wrap, fries \$16

CHICKEN QUESADILLA

grilled chicken, pepper jack,
wheat wrap, salsa \$14

LOBSTER ROLL

buttered toasted brioche,
homemade slaw, fries \$22

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

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

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

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

THE HIGHLAND

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
Weiherstephaner 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**