

THE HIGHLAND

SMALL PLATES

TOMATO SOUP GF, V
homemade, bowl \$8
add half BLT +\$6
add half chicken salad sandwich +\$6
add whole grilled cheese +\$8

FRENCH ONION SOUP
classic homemade recipe \$12

GRILLED CHEESE V
a true classic, fries \$12

SOFT PRETZEL STICKS V
cheese sauce & spicy mustard \$12

AVOCADO TOAST V, DF
pickled red onion, hard boiled egg \$13

EDAMAME GF, VG
steamed, rock salt \$6

TRUFFLE FRIES GF, V
parmesan \$12

ZAATAR FRIES GF, VG
spiced fries, garlic tahini sauce \$10

HUMMUS VG
grilled pita \$8

FRIED PICKLES V
HIGH sauce \$8

SALADS

all salads served dressed in
our homemade dressings

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

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 \$15
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
salad enhancements:
add grilled or crispy chicken \$8
add grilled shrimp \$10
add salmon* \$12
add ahi tuna* \$12
add skirt steak \$12

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

THE HIGHS

HIGH FRIES
homemade cheese sauce, old bay \$12

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

VEGAN SEITAN WINGS VG
homemade buffalo sauce \$17

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

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

TUNA POKE BOWL* GF, DF
quinoa, avocado, cucumbers, carrots,
spicy mayo \$16

BLACKENED MAHI TACOS GF, DF
shredded slaw, lime spiced aioli \$14

CHEESESTEAK EGGROLLS
ketchup \$15

FLATBREADS

handfired in our pizza oven

CHEESE V
mozzarella, homemade marinara \$13

PEPPERONI
mozzarella, homemade marinara,
cupping pepperoni \$15

SIDES

FRIES GF, VG \$6

SWEET FRIES V \$7

SIDE CAESAR OR HOUSE SALAD
choice of dressing \$7

*Ask your server about
our swag*

LUNCH

MENU

LUNCH

CHICKEN, BACON, AVOCADO SANDWICH
grilled chicken, lime spiced aioli,
tomato, toasted brioche bun, fries \$16

BURGER*
short rib, brisket, sirloin, american,
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 \$22

BLACK BEAN BURGER V
caramelized onions, lettuce,
HIGH sauce, fries \$18

BLT
bacon, lettuce, tomato, mayo,
multigrain toast, fries \$14
make it vegan +\$2

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

FRIED CHICKEN SANDWICH
lettuce, pickles, HIGH sauce, fries \$17

CHICKEN CAESAR WRAP
crispy chicken, romaine, wheat wrap,
fries \$16

STEAK SANDWICH
arugula, red onion jam, toasted
brioche bun, horseradish cream,
fries \$21

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

CRAB CAKE SANDWICH
remoulade, brioche bun, fries \$20

OUR FRYER IS CELIAC FRIENDLY

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

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

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
- Weihestephaner 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**