

# THE HIGHLAND PUB & KITCHEN

## BREAKFAST

### Hangover Cure\*

2 eggs your way, thick cut bacon, 1 pancake, served with home fries \$18

### Two Eggs\* v

served your way, served with home fries and toast \$12

### Omelet\*

served with home fries and toast  
choose two + cheese  
spinach | tomato | onion | mushrooms  
peppers | avocado | bacon \$15  
american, cheddar, feta or goat +\$1

### Breakfast Bowl\* DF

scrambled eggs, peppers & onions, bacon, avocado, tater tots, spicy aioli \$16

### Eggs Benedict\*

english muffin, poached eggs, canadian bacon, homemade hollandaise, served with home fries \$16

### Chicken & Waffle Benedict\*

belgium waffle, fried chicken, poached eggs, homemade hollandaise, served with home fries \$18

### Steak & Eggs\*

marinated hanger steak, eggs your way, served with home fries and toast \$26

### Bacon, Egg & Cheese\*

toasted plain bagel, served with home fries \$15

### Philly Cheesesteak Bowl\* GF

ribeye meat, home fries, peppers & onions, avocado, fried egg \$18



egg whites \$2  
add peppers & onions  
to home fries \$1



## SPECIALITY PIZZAS

HAND FIRED 14" SERVED CRISPY

### BROAD ST. BULLY v

mozzarella, homemade marinara, locatelli \$14

### HAT TRICK v

mozzarella, swirled vodka, pesto & homemade marinara \$17

### SLAP SHOT

mozzarella, bacon, scallions, sunny eggs, everything bagel seasoning crust \$18

### ICE RINK v

homemade roasted garlic puree, mozzarella, ricotta, locatelli, homemade garlic oil \$16

### GRITTY

crispy chicken, mozzarella, blue cheese, homemade buffalo sauce \$17

### STANLEY CUP

mozzarella, homemade marinara, cupping pepperoni \$16



## SWEETS

### CINNAMON SWIRL PANCAKES v

gooey cinnamon sauce, cream cheese icing \$16

### BUTTERMILK PANCAKES v

powdered sugar, maple syrup \$14

### BELGIUM WAFFLE v

powdered sugar, maple syrup \$14  
+ fresh berries \$1.50  
+ fresh bananas \$1.50

### BRIOCHE FRENCH TOAST v

powdered sugar, maple syrup \$14

### CARAMEL APPLE FRENCH TOAST

apples, homemade caramel, cream cheese icing \$17

### CHICKEN & WAFFLES

belgium waffle, crispy chicken breast, powdered sugar, maple syrup \$17



THICK CUT BACON (3) GF, DF \$8

TURKEY SAUSAGE GF, DF \$6

VEGAN BACON VG \$6

2 EGGS \$5

KIDS PANCAKE \$5

HOME FRIES GF, VG \$5

peppers & onions +\$1

FRIES GF, VG \$6

SWEET FRIES v \$7

BAGEL & CREAM CHEESE v \$4

## BRUNCH

sub gluten free bun for any sandwich \$3.50

### FRENCH ONION SOUP

classic homemade recipe \$12

### BRUNCH BURGER\*

short rib, brisket, sirloin, american, thick cut bacon, fried egg, caramelized onion aioli, toasted brioche bun, fries \$22

### BURGER\*

short rib, brisket, sirloin, american, lettuce, tomato, red onion, pickles, HIGH sauce, toasted brioche bun, fries \$19

### THE VET

homemade cutlets, provolone, roasted peppers, spinach, chipotle aioli \$17

### THE GOAT\*

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

### THE JAWN

1 lb. ribeye cheesesteak, cooper sharp, fried onions, seeded long roll \$17  
add fries \$3

### BUFFALO CHICKEN WRAP

crispy chicken, homemade buffalo sauce, lettuce, tomato, ranch, wheat wrap, fries \$16

## THE GREEN ZONE

### CAESAR GF, V

parmesan crisps, spiced cashews \$14  
make it vegan \$2  
add grilled or crispy chicken \$6

### STEAK\* GF, DF

marinated hanger steak, spring mix, tomato, red onion, balsamic dressing \$23

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

ALL SALADS SERVED DRESSED IN OUR HOMEMADE DRESSINGS

### AHI TUNA\* DF

sesame seared rare, mixed greens, shaved vegetables, crispy shallots, ginger dressing \$21

### BUFFALO CHICKEN

crispy buffalo chicken, romaine, cucumbers, shaved carrots, blue cheese crumbles, ranch dressing \$17

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



OUR FRYER IS CELIAC FRIENDLY v vegetarian, GF gluten free, VG vegan, DF dairy free

## MAKE YOUR BRUNCH BOOZY!

take advantage of  
\$5 bloody marys and mimosas

### HIGHLAND MARY

vodka, signature mix, jumbo shrimp,  
thick cut bacon, celery, olives \$14

### THE HOUSE CUP

pimm's No. 1, gin, cucumber, lemon,  
mint, splash of bubbly \$13

### PALOMA

espolon, grapefruit, lime, agave,  
salt rim \$13

### APEROL SPRITZ

aperol, sparkling water,  
champagne \$13

### COFFEE / JUICE

rival brothers coffee \$4  
cold brew \$4

nespresso single \$6 double \$7

fresh squeezed orange juice \$5

apple juice \$4

cranberry juice \$4

## CHAMPAGNE FLIGHT

bottle of champagne,  
choice of 3 fresh juices \$35  
cranberry, pineapple,  
orange, blueberry,  
strawberry

# WINE



## WHITES

**PINOT GRIGIO, CA DEL SARTO \$9**  
Friuli, IT

**CHARDONNAY, CANYON OAKS \$9**  
Arroyo Seco, CA

**CHARDONNAY, SEAN MINOR \$14**  
Central Coast, CA

**SAUVIGNON BLANC, KURANUI \$11**  
Marlborough, NZ

**PROSECCO, NINO ARDEVI \$12**  
Veneto, IT

**ROSE, CELLIER LES DAUPHINS \$11**  
Rhone Valley, FR

**ROSE, WHISPERING ANGEL \$15**  
Cotes de Provence, FR

**PINOT NOIR, NASH \$9**  
North Coast, CA

**PINOT NOIR, BROWNE FAMILY "HERITAGE" \$14**  
Willamette Valley, OR

**CABERNET SAUVIGNON | OLD MOUNTAIN \$11**  
Sonoma, California

**SUPER TUSCAN, BRUNI, "POGGIO D'ELSA" \$14**  
Tuscany, IT

**MALBEC, PARCELEROS \$11**  
Mendoza, AR

## SPARKLING & ROSÉ

## REDS



# BEER

## DRAFT

Yuengling Lager | Light Lager 4.5% ABV \$5

Bells Two Hearted | American IPA [6.4% ABV] \$8

Downeast | Craft Cider [5.1% ABV] \$8

Fat Head's Head Hunter | West Coast-Style IPA [7.5% ABV] \$8

Fiddlehead | American Hazy IPA [6.2% ABV] \$8 / pitcher \$24

Guinness Draught | Irish Stout [4.2% ABV] \$7

La Chouffe Blond | Belgian Blond [8% ABV] \$9.50

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

Allagash White | Belgium Wheat [5.2% ABV] \$8.50

## BOTTLES + CANS

Blue Moon Belgian White [5.4%] \$5

Budweiser American Lager [5%] \$5

Coors Light American | Light Lager [4.2%] \$5

Corona Extra Pale | Lager [4.5%] \$6

Corona Light | Light Lager [4.5%] \$6



Michelob Ultra | Light Lager [4.2%] \$6

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

Yuengling Lager | American Lager [4.4%] \$5

NA Stella \$6

NA Guinness \$6

## SELTZERS

Stateside Vodka Soda [4.5%] \$9

Black Cherry | Grapefruit | Orange | Cucumber

Surfside [4.5%] \$9

Iced Tea | Ice Tea Lemonade

Green Tea | Green Tea Lemonade

Mango Green Tea

Strawberry Lemonade

Black Cherry Lemonade

ask about our beer flights

ask about our seasonal drafts



**EVENTS & CATERING** Ready to elevate your next event with mouthwatering delights? Whether it's a corporate gathering, celebration, or neighborhood festival, our catering team is 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**

