SNACKS & BITES

Steak Crostini // 8
Steak, crusty bread, herbed cream cheese, roasted peppers, Modena Balsamic

P.A. Pierogies // 6.5
Potato, cheddar, sour cream, Hawaiian pink salt

Spinach Artichoke Dip // 7.5
Spinach, artichoke, parmesan and fontina cheese baked golden brown, grilled baguette

French Onion Soup Bites // 6.5
Fontina and Provolone cheese, traditional beef broth, sherry wine

CHEF’S PLATES

Apple and Spinach Salad // 8
Quinoa, pumpkin seeds, beets, pickled butternut squash, radish, maple poppy vinaigrette

Cauliflower Tacos // 14
Topped with pow pow, served with salsa roja, sour cream, sweet and sour slaw & guacamole

Steak Tacos // 16
Topped with chimichurri, served with salsa roja, sour cream, sweet and sour slaw & guacamole

Ahí Tuna steak // 16
Sweet butternut squash puree, onion dashi sliced radish and salmon roe

BUTCHER’S BLOCK

Braised Chicken // 14
Garlic sauce, sautéed spinach, manchego, creamy polenta

Lamb Chop // 8.5
Pesto cous-cous with peas

Grilled Bistro Steak // 20
Blue cheese quark, pickled onions and grilled celery

Pan Roasted Salmon // 12
Maple Miso glazed, butternut hash with apples

Stuffed Clam // 4.5
Diablo-style clam, lemon juice

SIDE PLATES

Maple Chili Carrots // 7
Roasted Carrots, chili pepper, Shemanski’s Maple Syrup

Fried Brussel Sprouts // 5
Lukán’s Farm honey, vinegar

Hawley Fries // 4.5
Silk Mill seasoning, Sir Kensington’s ketchup

Mac & Cheese // 8
Four cheeses, panko bread crumbs

Pesto Beans // 5.5
Marinated green beans sautéed with pesto, grated parmesan

FOR THE TABLE

Olive Medley // 4.5
Mixed olives, pickled pepper, cold-pressed olive oil, herbs

CHEESE SELECTIONS*

Cooperstown, NY
Toma Celena // 6.5
Cypress Grove, CA
Humbolt Fog // 9
Lerayville, PA
6 Year Cheddar // 4.5
Calkins Creamery, PA
Vampire Slayer // 4.5

CHARCUTERIE OPTIONS

Kielbasa // 5.5
Speck // 6.5
Chorizo // 6
Bacon Leberwurst // 5

= Denotes suggested wine pairing

*Cheeses available for purchase at Cocoon Coffeehouse & Bakery

= Denotes suggested wine pairing

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. An automatic 20% gratuity will be added to parties of 8 or larger.

Ledges Hotel is a unique Pocono Mountains boutique hotel located on Pennsylvania’s historic Hawley Silk Mill campus, combining modern style through adaptive design and historical preservation of the O’Connor Glass Factory, which operated at the Ledges Hotel site during the 1890s.

The original building was constructed of hand-cut Pennsylvania bluestone and sits on the edge of a stunning gorge and seasonal waterfall, offering spectacular views from most windows as well as from the hotel’s multi-tier decks.

In order to maintain the aesthetic integrity of this National Register-listed building, internationally acclaimed architects Bohlin Cywinski Jackson of Wilkes-Barre, Pennsylvania, were commissioned to convert the building from commercial use to a 19-room boutique hotel whose design incorporates architectural history, natural beauty, and hand-crafted eco-conscious design into every detail.

Ledges Hotel offers the onsite convenience of a full-service and newly renovated lounge and restaurant Glass Wine. Bar. Kitchen. The restaurant specializes in small-plates cuisine, ideal for sharing; while the lounge showcases an all-American wine and beer list with emphasis on American spirits.

In addition to exceptional quality food guests will enjoy stunning views of the river gorge falls in the panoramic dining room and on the decks at Glass. The history of the O’Connor Glass Factory accents the decor of dining room areas with original glass mold prints and displays incorporating the historical features of Ledges Hotel.

In 2013, Ledges Hotel joined its sister hotels, The Settlers Inn, Hawley, Pennsylvania, and The Sayre Mansion, Bethlehem, Pennsylvania in membership in Historic Hotels of America, the official program of the National Trust for Historic Preservation, for preserving and maintaining its historic integrity, architecture and, ambiance.