



## SNACKS & BITES

**Black Bean Hummus** // 7.5  
Roasted red peppers, pickled carrots, EVOO, flatbread

**Perogies** // 7.5  
**Family size** // 22  
Potato and cheddar  
Served with sour cream

**Mexican Street Dip** // 9  
Corn, black beans, house-made pico de gallo, tortilla chips

**Pickled Platter** // 8  
Buffalo-style pickled eggs, crumbled bleu cheese, half-sour pickles, pickled onions, grilled celery



## CHEF'S PLATES

**Spring Mix salad** // 9  
**Family size** // 18  
Mixed berries, balsamic, olive oil and goat cheese

**Steak Tacos** // 16  
Grilled steak, corn salsa, cotija cheese, sour cream, guacamole, Pow Pow Sauce

**Ahi Tuna Fish Tacos\*** // 14  
Pan-seared Ahi tuna, sweet & sour slaw, guacamole, corn salsa, Pow Pow sauce

**Pulled Pork Sliders** // 12  
BBQ Style pulled pork, crunchy slaw, garlic dill pickles



**Marinated Olives** // 5.5

A great addition, for the table, or your cheese and meat platter

### CHEESE SELECTIONS\*

5 Spoke Creamery, NY  
Forager // 6

Battleboro, VT  
Grafton 2 Year Cheddar // 7

Old Chatham Creamery, NY  
Nancy's Camembert // 9

Calkins Creamery, PA  
Vampire Slayer // 4.5

### CHARCUTERIE OPTIONS

Rosetta de Lyon // 6

Jamon Serrano // 9



Capicola // 5

### Cheese & Charcuterie Family Size Platter // 35

Includes all cheese and meat selections with a delicious accompaniment of sides, crackers & toast

## BUTCHER'S BLOCK

**Cubano Shrimp** // 16  
Sofrito sautéed shrimp, Espania sauce, creamy grits, charred peppers

**Lamb Chop\*** // 8.5  
Two pesto marinated rib chops

**Grilled Bistro Steak\*** // 20  
Sherry marinated, grilled celery, pickled onions and crumbled blue cheese

**Seared Ahi Tuna\*** // 14  
Apple & cabbage slaw, Sesame dressing

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



## SIDE PLATES

**Charred Edamame** // 6

**Spanish Rice & Beans** // 7

**Hawley Fries** // 5.5  
Silk Mill seasoning

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



## DESSERTS

**Brownies** // 6

**Strawberry Shortcake** // 6



## **The Story of Ledges Hotel and Glass Wine. Bar. Kitchen.**

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 20-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 cocktail 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.