



SNACKS & BITES

Patatas Bravas // 11

Crispy potato, roasted garlic aioli, pimento, scallion

Prosciutto Crostini // 9

Crumbled Manchego cheese, fig jam, spicy almonds

Peach Crostini // 9

Caramelized peaches, whipped goat cheese, lavender, basil oil

Tomato Mozz Crostini // 9

Roasted tomato, mozzarella, basil oil

Chef's Crostini Sampler // 21

3 Pairs of crostini – prosciutto, peach and tomato mozz

Charred Edamame // 8

Crispy chili garlic, lime



CHEF'S PLATES

Panzanella Salad // 14

Fresh tomato, mozzarella, focaccia croutons, basil vinaigrette

Shrimp Cocktail // 19

5 Jumbo shrimp, Tequila lime cocktail sauce, lemon

Beef Yakitori Bites // 16

Red peppers, cabbage, sesame seeds, Yakitori sauce

Vegetarian Cavatelli // 20

Beyond Sausage, mushrooms, squash, rosa sauce, herb puree



Wine. Bar. Kitchen.

Marinated Olives // 7

Pimento, EVOO

Marcona Almonds // 7

Chili, lime, sea salt

CHEESE SELECTIONS*

La Mancha, ESP
Manchego // 7

Devon, UK
Tickler English Cheddar // 7

Newton, IA
Maytag Bleu Cheese // 7

Calkins Creamery, PA
Vampire Slayer // 7

CHARCUTERIE OPTIONS

Sweet Soppressata // 7

Jamon Serrano // 7



Mushroom Pate // 7

Cheese & Charcuterie Family Size Platter // 42

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



BUTCHER'S BLOCK

Chicken Breast // 22

Warm roasted tomato and caramelized peach chutney

Lamb Chops* // 10

2 Lollipop-style rib chops, cucumber yogurt salad Ras El Hanout seasoning

Grilled N.Y. Strip Steak* // 36

12-ounce cut, guacamole, elote corn salad, salsa roja

Seared Ahi Tuna* // 19

Sesame encrusted, jicama and apple slaw, sweet onion dashi, fried shallots



Duck Breast* // 24

Carrot puree, charred pickled pearl onions, watermelon cucumber glaze, root veggies

SIDE PLATES



Green Beans Almandine // 10

Sauteed green beans, figs, almonds

Hawley Fries // 9

Duck fat, parm cheese, herb

Mac & Cheese // 9

Four cheeses, toasted panko

Mexican Street Corn // 10

Lancaster corn, tomato lime chili aioli, Cotija cheese, cilantro



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.