

SNACKS & BITES

Mixed Pitted Olives // 8
Citrus, Herbs, Moroccan Spices

Roasted Garlic Hummus // 11
Sumac, Peppers, Olive Oil, Flatbread

Spicy Tuna Cracker // 18
Ahi Tuna, Tiger & Eel Sauce, Tobiko*

Whipped Potato & Cheddar Pierogies // 11
Caramelized Onion, Chive Crème Fraiche

Crispy Artichoke Hearts // 9
Caper Rémooulade

Truffle Fries // 10
Grated Parmigiano, White Truffle, Roasted Garlic Aioli

CHEESE & CHARCUTERIE

Each 7

Family Board 43

Noble Road – Calkin's Creamery

Drunken Goat – Mitica de Espana

Vampire Slayer – Calkin's Creamery

Parmigiano – Reggio Emilia

Applewood Smoked Napoli Salami - Ollie

Prosciutto – Bellentani

Hot Capocollo - Daniele

Vegetable Terrine – Trois Petits



HISTORY

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

Ledges Hotel is a unique, adaptive design and historical preservation of the O'Connor Glass Factory, which operated at this site during the 1890s.

The building, listed on the National Register of Historic Places, is constructed of hand-cut Pennsylvania Bluestone. It sits on the edge of a stunning gorge and seasonal waterfall, offering spectacular views. A hand-crafted, eco-conscious design incorporated the building's architectural history and natural beauty into every detail.

The history of the O'Connor Glass Factory accents the décor of the dining room with original glass mold prints and displays incorporating the historical features of the building.

119 Falls Avenue | Hawley, PA 18428
570.226.1337 | LedgesHotel.com

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

MEAT & FISH

Chicken Souvlaki // 18
Tzatziki, Pepperoncini, Grilled Pita & Lemon*

Hawley Sliders // 18
Wagyu Beef, American Cooper Sharpe, Tiger Sauce, Pickles*

New York Strip // 39
Chimichurri, Roasted Forest Mushrooms*

Center Cut Pork Chop // 28
Tart Cherry Glace, Spring Vegetable Slaw*

Mediterranean Whole Roasted Fish // MP
Tomato, Onion & Fennel Confit, Lemon & Olive Oil*
(Ask your Server for Weekly Availability)

VEGGIES & GRAINS

Hybrid Romaine & Heirloom Tomato Salad // 11
Toasted Focaccia Croutons & Buttermilk Ranch

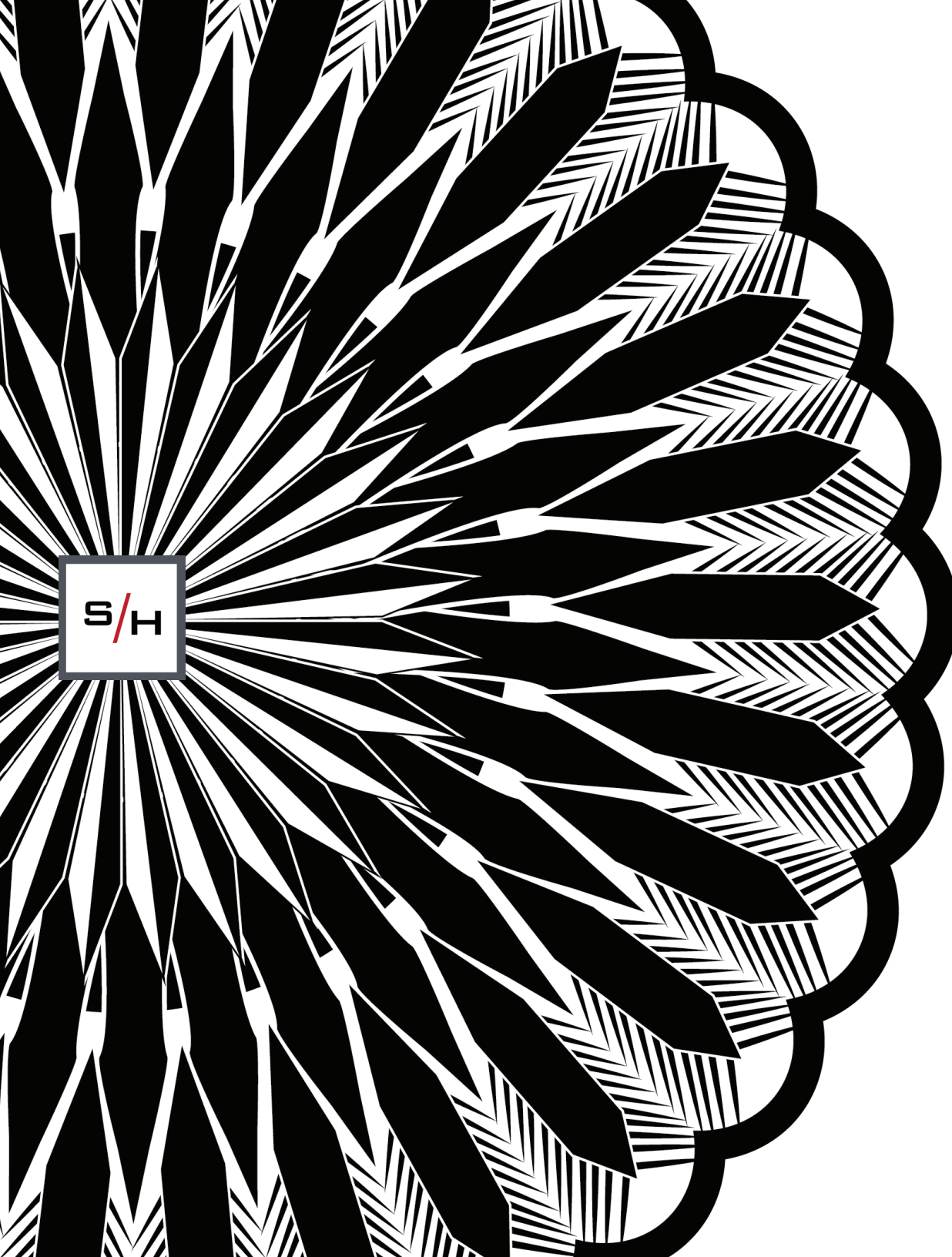
Marinated Gigante Bean Salad // 12
Local Forest Mushrooms, Artichoke Hearts,
Sherry Vinaigrette

Veggie Fried Rice // 10
Egg & Soy

Cheese Ravioli Primavera // 19
Blistered Tomatoes, Red Onion, Asparagus,
Shaved Parmigiano

Glass Mac & Cheese // 10
4 Cheese Blend

Grilled Asparagus // 12
Roasted Garlic Aioli, Aged Balsamic & Parmigiano



g*l*o*s*s



wine. bar. kitchen