

## SNACKS & BITES

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

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

Ahi Tuna Carpaccio // \$19  
Capers, Toasted Pine Nuts, Pommery-Mustard Aioli

Whipped Potato Croquettes // \$8  
Caramelized Onion, Crème Fraiche

Crispy Artichoke Hearts // \$9  
Sundried Tomato Pesto

Truffle Fries // \$10  
Grated Parmigiano, White Truffle, Remoulade

## CHEESE & CHARCUTERIE

EACH // \$8

Family Board // \$48

Noble Road – Calkin's Creamery

Drunken Goat – Mitica de Espana

Vampire Slayer – Calkin's Creamery

Parmigiano – Reggio Emilia

Sweet Soppressata - Calabria

Prosciutto – Reggio Romagna

Hot Capocollo - Daniele

Marinated Gigante Beans – Divina Greece



wine. bar. kitchen

## 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 decor of 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

Grilled Chicken Piccata // \$22  
Chicken Breast, Toasted Focaccia, Lemon-Caper Sauce

Center Cut Pork Chop // \$29  
Sautéed Apple & Cranberry Chutney

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

Grilled Ribeye // \$42  
Chimichurri, Sherry-Kissed Caramelized Onion

Seasonal Fresh Fish // MP  
Ask Your Server for This Evenings Selection

## VEGGIES & GRAINS

Mediterranean Salad // \$14  
Romaine, Cracked Olives, Tomato, Fetta, Herb Vinaigrette  
Add Grilled Chicken // \$18

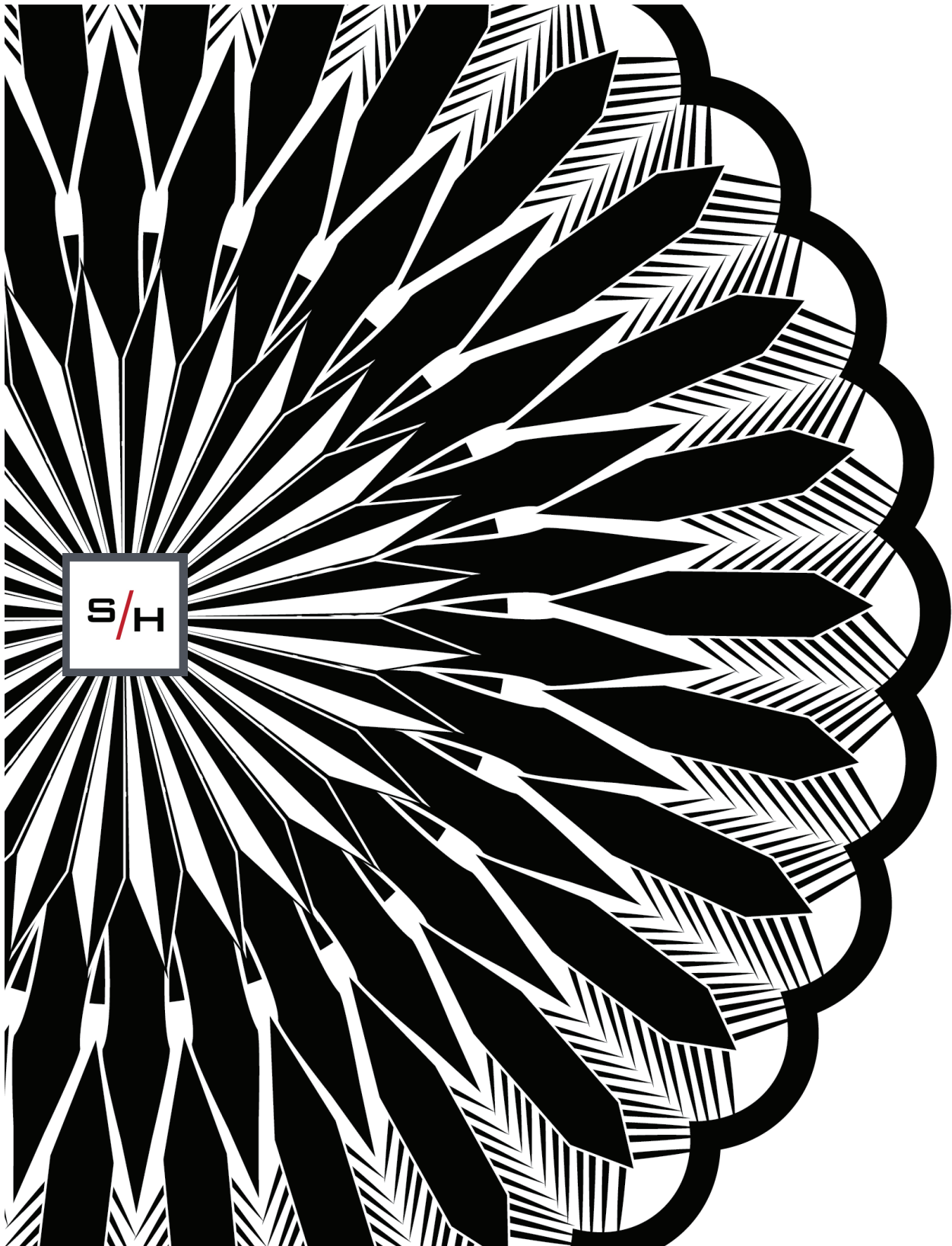
Autumn Caponata // \$8  
Cocoa-Balsamic Braised Fall Squash, Eggplant & Pine Nuts

Veggie Paella // \$8  
Smoked Pimenton, Saffron, Seasonal Veggies

Sweet Potato Gnocchi // \$18  
Sautéed Onion & Local Forest Mushrooms, Parmigiano

Glass Mac & Cheese // \$10  
4 Cheese Blend

Fried Brussel Sprouts // \$8  
Cider Gastrique, Aleppo Chili



glass

wine. bar. kitchen