

SNACKS & BITES

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

Hummus // 11
Sumac, Peppers, Olive Oil, Grilled Flatbread

Tomato Bisque // 11
Smoked Gouda Grilled Cheese

Whipped Potato Croquettes // 8
Caramelized Onion, Crème Fraiche

Crispy Artichoke Hearts // 9
Garlic Remoulade

Truffle Fries // 10
Grated Parmigiano, White Truffle,
Horseradish-Tomato Aioli

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



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

Crispy Chicken Milanese // 22
Arugula, Tomato Compote, Ricotta Salata

Center Cut Pork Chop // 29
Sautéed Pear & Cranberry Chutney

Slow Braised Lamb // 22
Potatoes, Veggies, Dried Fruit & Spices

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

Hawley Sliders // 18
Smoked Gouda, Horseradish-Tomato Aioli, Pickles

Seasonal Fresh Fish // MP
Ask Your Server for This Evening's Selection

VEGGIES & GRAINS

Shaved Fennel & Wild Arugula Salad // 14
Fresh Citrus, Lemon Vinaigrette
Add Grilled Chicken // 18

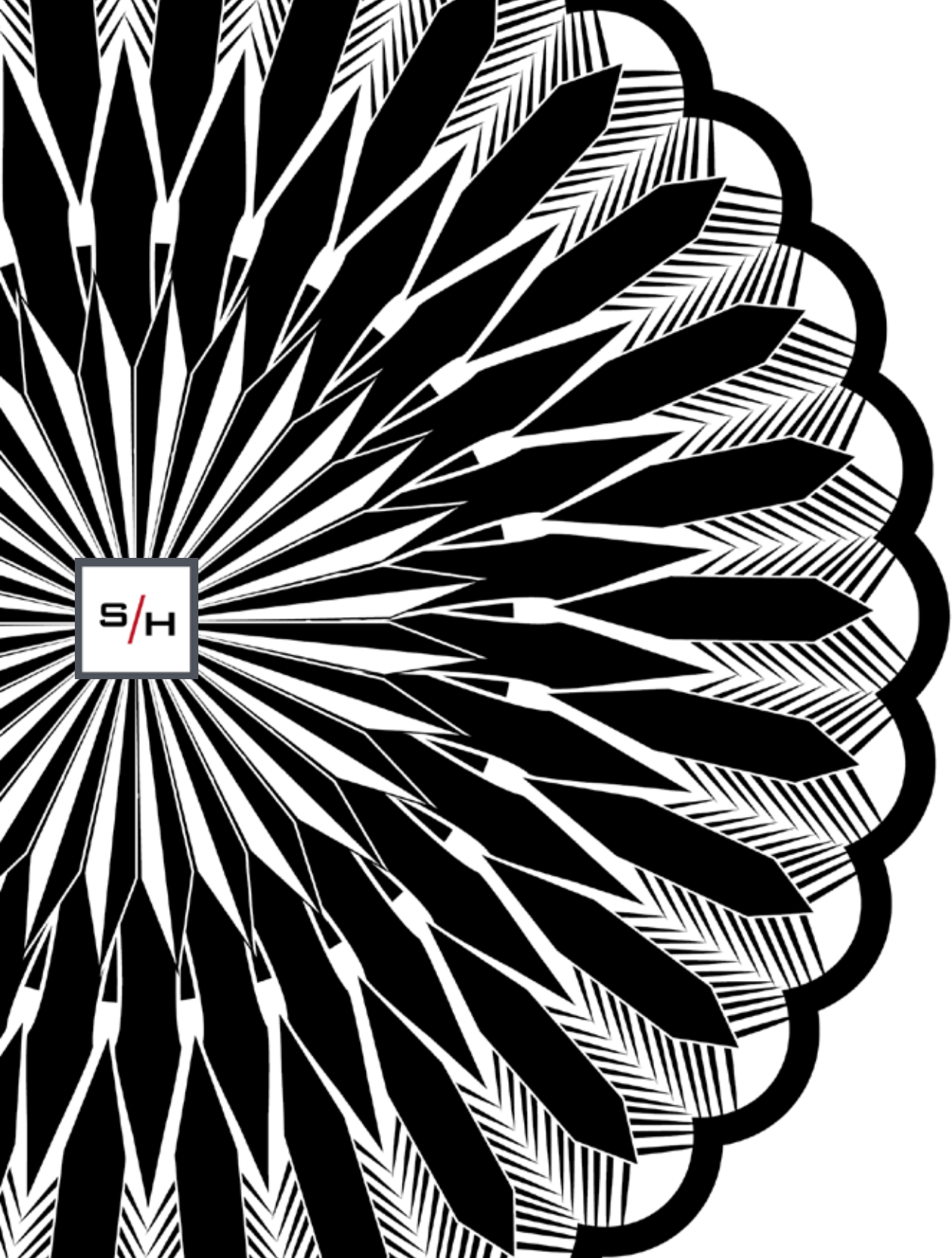
Grilled Vegetable Carpaccio // 10
Seasonal Veggies, Aged Balsamic, Ricotta Salata

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

Sweet Potato Gnocchi // 18
Sautéed Onion & Local Mushrooms
Shaved Parmigiano

Glass Mac & Cheese // 10
4 Cheese Blend

Fried Brussels Sprouts // 8
Cider Gastrique, Aleppo Chili



glass

wine. bar. kitchen