

SNACKS & BITES

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

Falafel & Haydari // 14
Crispy Chickpea Patties, Pita & Herbed Yogurt

Ahi Tuna Poke // 18
Mango, Cucumber, Sesame-Soy, Tiger Sauce, Rice Crackers

Fritto Misto // 16
Shrimp Tempura, Breaded Calamari, Crispy Artichoke,
Aioli & Fresh Lemon

Crispy Artichoke Hearts // 9
Garlic Aioli

Truffle Fries // 10
Grated Parmigiano, White Truffle,
Tiger Sauce

CHEESE & CHARCUTERIE

EACH // 8

Family Board // 48

Noble Road – Calkin's Creamery

Vampire Slayer Cheddar – Calkin's Creamery

Cambozola Triple Blue – Bavaria

Gouda X.O. Aged 3 Years – Holland

Finochiona Salami – Toscana

Prosciutto – Reggio Romagna

Beef Bresaola – Valtellina

Jambon De Paris – Île-de-France



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

Izakaya Chicken Yakitori // 22
Katsu Glazed Chicken Breast, Yamitsuki Cabbage

Bone in Pork Chop // 36
Tart Cherry Glace

Korean Style Picanha Steak // 32
Bulgogi Barbecue, Pickled Red Onion

Grilled Ribeye // 42
Garlic-Herb Butter, Pepperoncini

Hawley Sliders // 18
Smoked Provolone, Tiger Sauce, Pickles

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

VEGGIES & GRAINS

Spring Green Salad // 14
Fresh Strawberries, Cucumber, Crumbled Feta,
Lemon-Rhubarb Vinaigrette
Add Grilled Chicken // 18

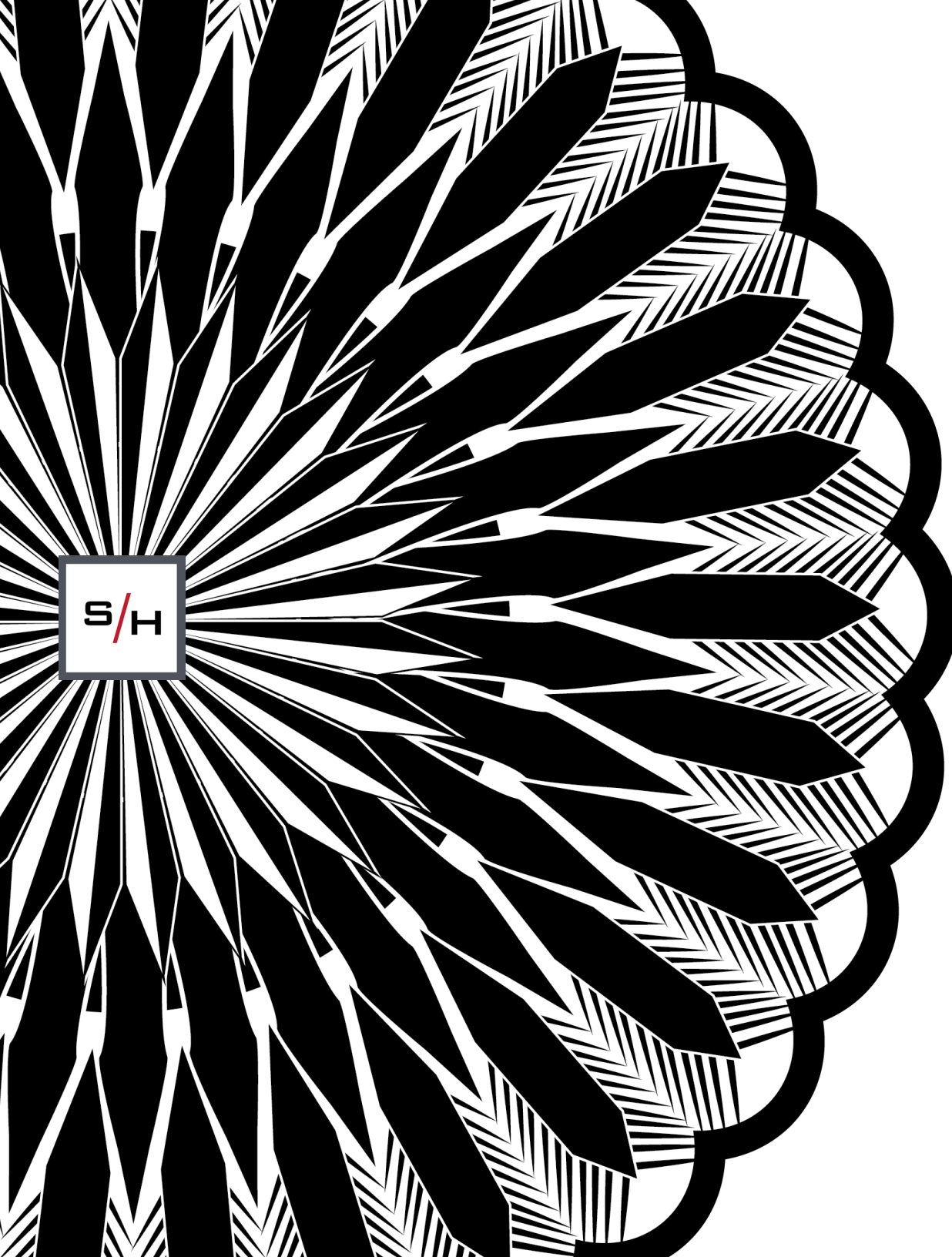
Charred Edamame // 8
Chili-Lime

Grilled Asparagus // 14
Garlic Aioli, Aged Balsamic, Ricotta Salata

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

Cavatelli // 18
Roasted Tomatoes, Asparagus, Calkin's Creamery
Mozzarella Curd, Basil Pesto

Glass Mac & Cheese // 10
3 Cheese Blend



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