

SNACKS & BITES

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

Hummus // 11
Sumac, Peppers, Olive Oil, Grilled Flat Bread

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

Fritto Misto // 18
Shrimp Tempura, Breaded Calamari, Crispy Scallops,
Garlic Aioli

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

Crispy Summer Squash // 9
Garlic Aioli

CHEESE & CHARCUTERIE

EACH // 8

Family Board // 48

Noble Road – Calkin's Creamery, US

Vampire Slayer Cheddar – Calkin's Creamery, US

Smokin' Goat – Fuerteventura, ES

Aged Gouda X.O. – Beemster, NL

Spicy Sopressata – Campania, IT

Prosciutto – Modena, IT

Beef Bresaola – Valtellina, IT

Truffle Mousse Pate – Trois Petits Cochons, US



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

Korean Style Pork Tenderloin // 26
Bulgogi Barbecue, Pickled Red Onion

Grilled Australian Lamb Chops // 28
Lemon & Mint Haydari

16 oz New York Strip // 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

Grilled Peach Salad // 14
Tender Greens, Cucumber, Tomato, Crumbled Feta,
Poppy Seed Vinaigrette
Add Grilled Chicken // 18

Roast Artichoke & Tomato Salad // 14
Olive Oil, Aged Balsamic, Toasted Semolina

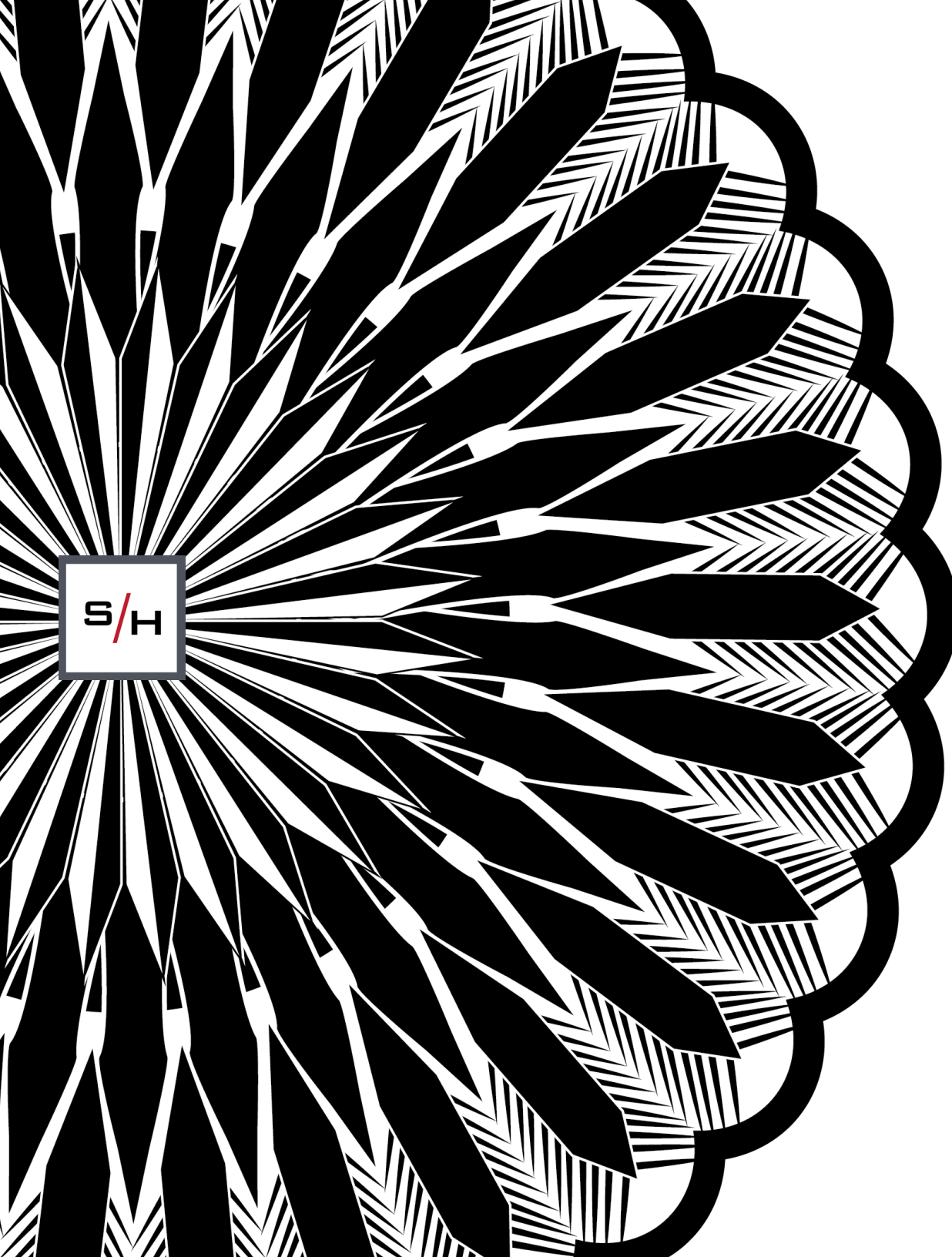
Grilled Sweet Corn // 14
Chili-Yakiniku Glaze

Charred Edamame // 8
Chili-Lime

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

Cavatelli // 18
Roasted Tomatoes & Corn, Calkin's Creamery Cheese Curd,
Basil Pesto

Glass Mac & Cheese // 10
3 Cheese Blend



g*l*o*s*s



wine. bar. kitchen