

SNACKS & BITES

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

Roasted Garlic & Gorgonzola Fonduta // 12
Tomato Focaccia

Smoked Norwegian Salmon // 20
Wakame-Seaweed Salad, Yuzu-Unagi Drizzle

Braised MeatBalls // 13
Beef, Pork & Veal, Marinara Sauce, Parmigiano

Duck Fat Fries // 12
Grated Parmigiano, Thyme, Sea Salt

Crispy Chicken & Cabbage Potstickers // 12
Ponzu Sauce

CHEESE & CHARCUTERIE

EACH // 8

Family Board // 48

Noble Road – Calkin's Creamery, US

Vampire Slayer Cheddar – Calkin's Creamery, US

Smokin' Goat – Fuerteventura, ES

Parmigiano Reggiano – Parma, IT

Spicy Sopressata – Campania, IT

Prosciutto – Modena, IT

Beef Bresaola – Valtellina, IT

Duck Rillettes – 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

Grilled Chicken Contadina // 22
Slow Roasted Tomatoes & Grilled Artichokes, Balsamic Glaze

Bone-in Pork Chop // 32
Miso Butter

Grilled Lamb Chops // 38
Spiced Apricot & Cranberry Chutney

Grilled Beef Petite Filet // 28
Cognac - Peppercorn Demi

Hawley Sliders // 18
Vampire Slayer Cheddar, Tiger Sauce, Pickles

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

VEGGIES & GRAINS

Shaved Brussels & Tender Greens Salad // 14
Pomegranate Poached Pears, Bleu Cheese Crumble, Hazelnuts
Honey Dijon Vinaigrette
Add Grilled Chicken // 18

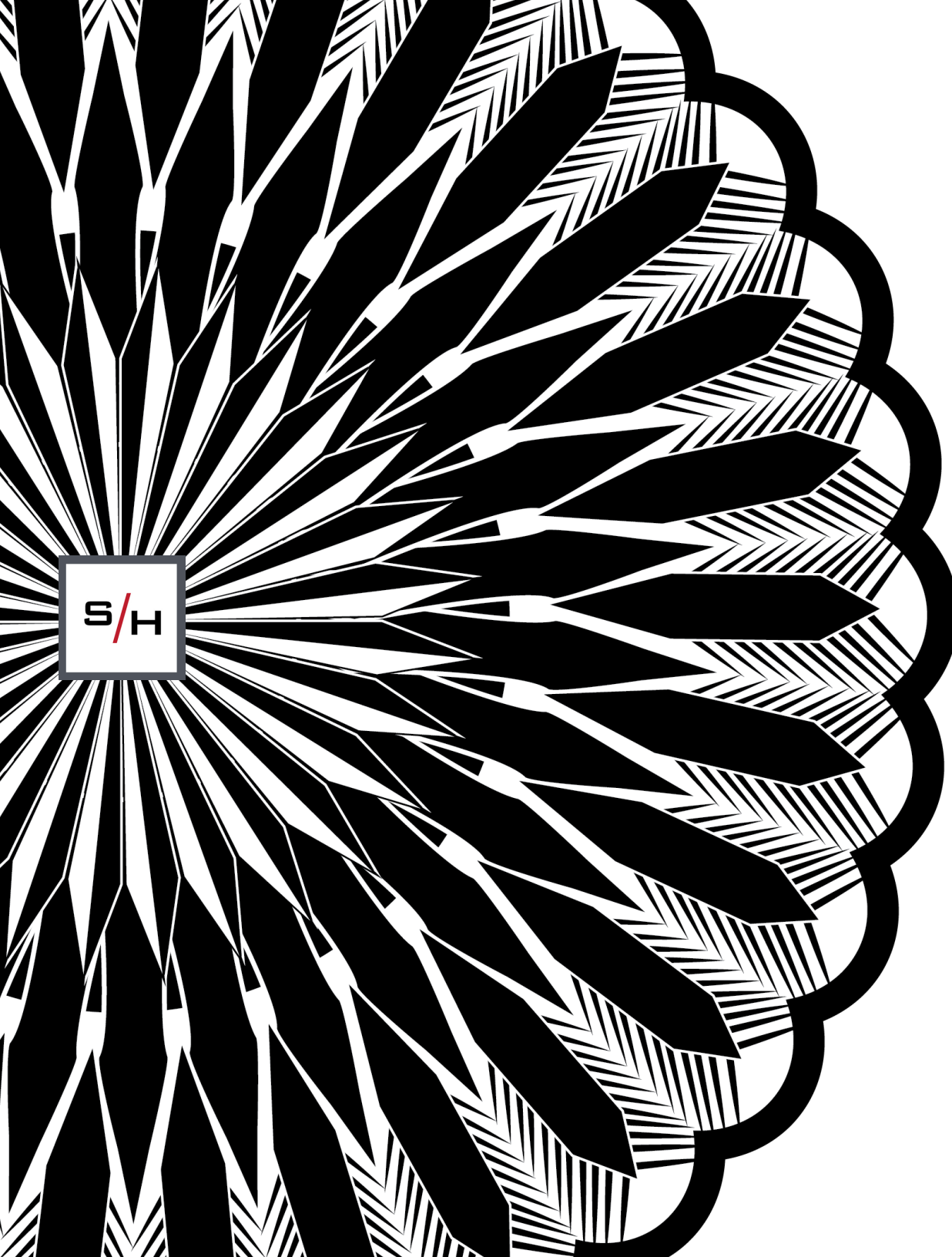
Quinoa & Edamame Salad // 12
Garbanzo Beans, Kale, Citrus Vinaigrette

Roasted Autumn Root Veggies // 8
Carrots, Sweet Potato, Parsnips, Maple Glaze

Forest Mushroom Risotto // 12
Locally Grown Mushrooms, Shredded Parmigiano

Potato Gnocchi // 18
Marinara & Calkin's Creamery Mozzarella

Glass Mac & Cheese // 10
3 Cheese Blend
Add Roasted Tomato or Grilled Chicken // 14



g*l*o*s*s



wine. bar. kitchen