

SNACKS & BITES

Grilled Tandoori Naan // 10
Sea-Salt Butter, Roasted Garlic Olive Oil
Tomato Chutney & Fig Jam

Mixed Pitted Olives // 9
Fresh Citrus & Spices

Duck Fat Fries // 12
Thyme-Salt, Harissa & Preserved Lemon Remoulade

Shrimp & Vegetable Gyoza // 13
Ponzu Sauce

Crispy Artichoke Hearts // 14
Togarashi Aioli

Mac & Cheese Bites // 13

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

Prosciutto – Modena, IT

Spicy Soppresata – Campania, IT

Mortadella con Pistacchio – Santo Stefano, IT

Beef Bresaola – Valtellina, IT



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 Shawarma // 26
House Pickled Seasonal Veggies, Harissa & Preserved Lemon
Remoulade, Naan Bread

Pork Belly Char Siu Bao // 18
Glazed Pork Belly, Asian Slaw, Lotus Buns

Veal Porterhouse Chop // 40
Spiced Carrot & Flame Current Salad

14oz New York Strip // 51
Balsamic Glazed Cipollini Onions & Roasted Tomato Chutney

Hawley Sliders // 18
Vampire Slayer Cheddar, Togarashi Aioli, B&B Pickles

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

VEGGIES & GRAINS

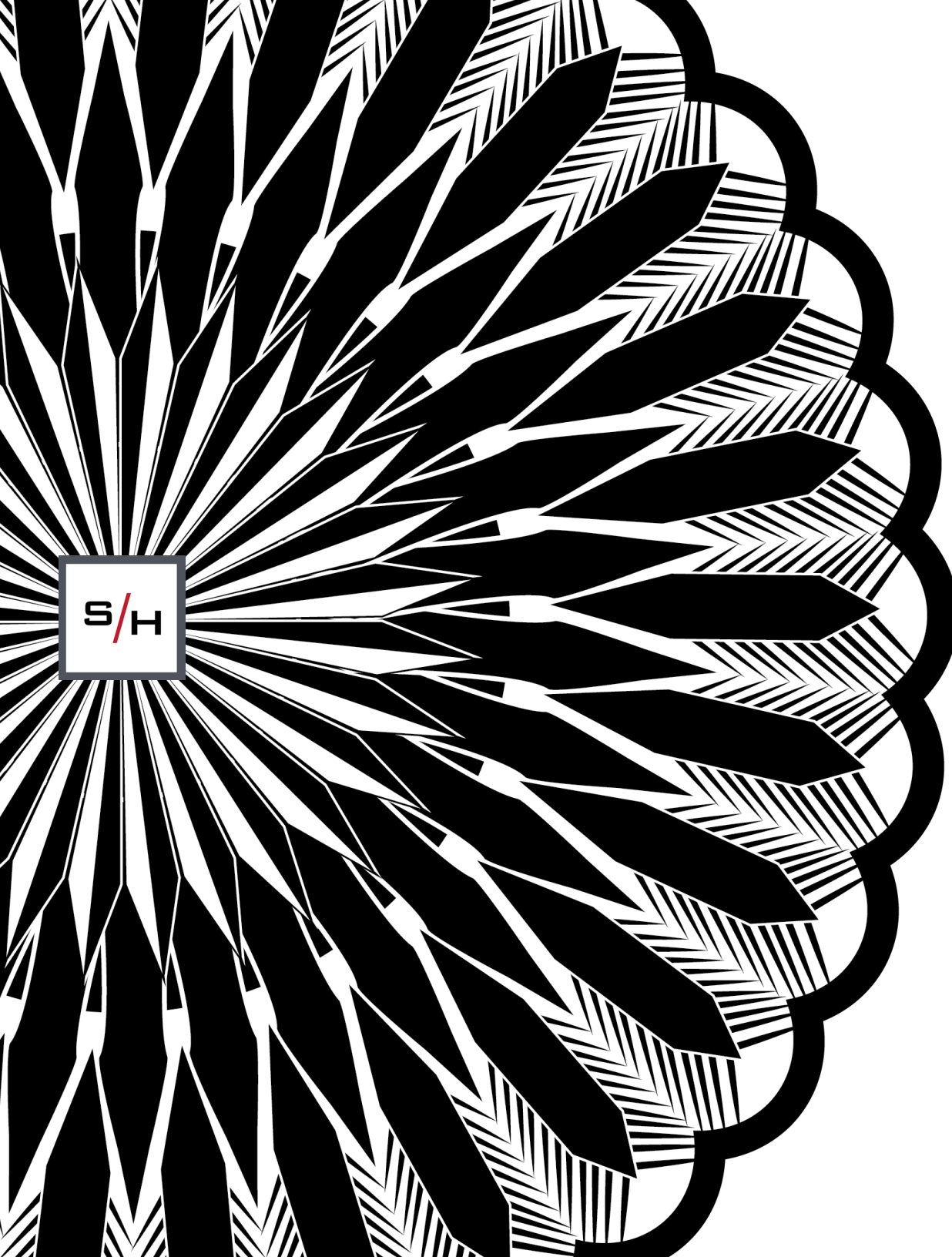
Wild Arugula & Fennel Salad // 16
Fresh Orange & Grapefruit, Heirloom Cherry Tomatoes, Spring
Berry Vinaigrette
Add Grilled Chicken // 20

Cabbage Yamitsuki // 10
Toasted Garlic, Shiro Miso, Chili & Sesame

Roasted Broccoli // 14
Harissa & Preserved Lemon Remoulade

Gemelli Pasta // 20
Heirloom Cherry Tomatoes, Basil Pesto, Mascarpone Cheese

Kimchi Fried Rice // 13
Stir-Fried Local Mushrooms
Add Grilled Chicken // 17



g*l*o*s*s



wine. bar. kitchen