

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

Crispy Vegetable Pot Stickers // 14
Ponzu

Mac & Cheese Bites // 13
Parmigiano

Shrimp Tempura // 16
Togarashi 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

Parmigiano Reggiano – Parma, IT

Prosciutto – Modena, IT

Spicy Soppressata – Campania, IT

Hot Capocollo – Piacenza, 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
Spiced Carrots, Flamed Currant Salad, Harissa & Preserved
Lemon Remoulade, Grilled Naan Bread

Pork Belly Char Siu Bao // 18
Glazed Pork Belly, Fresh Cucumber, Steamed Lotus Buns

Grilled Organic Lamb Chops // 42
Grilled Lemon & Tzatziki
Single Grilled Chop // \$10

New York Strip Steak // 46
Roasted Tomato Chutney & Cipollini Agrodolce

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

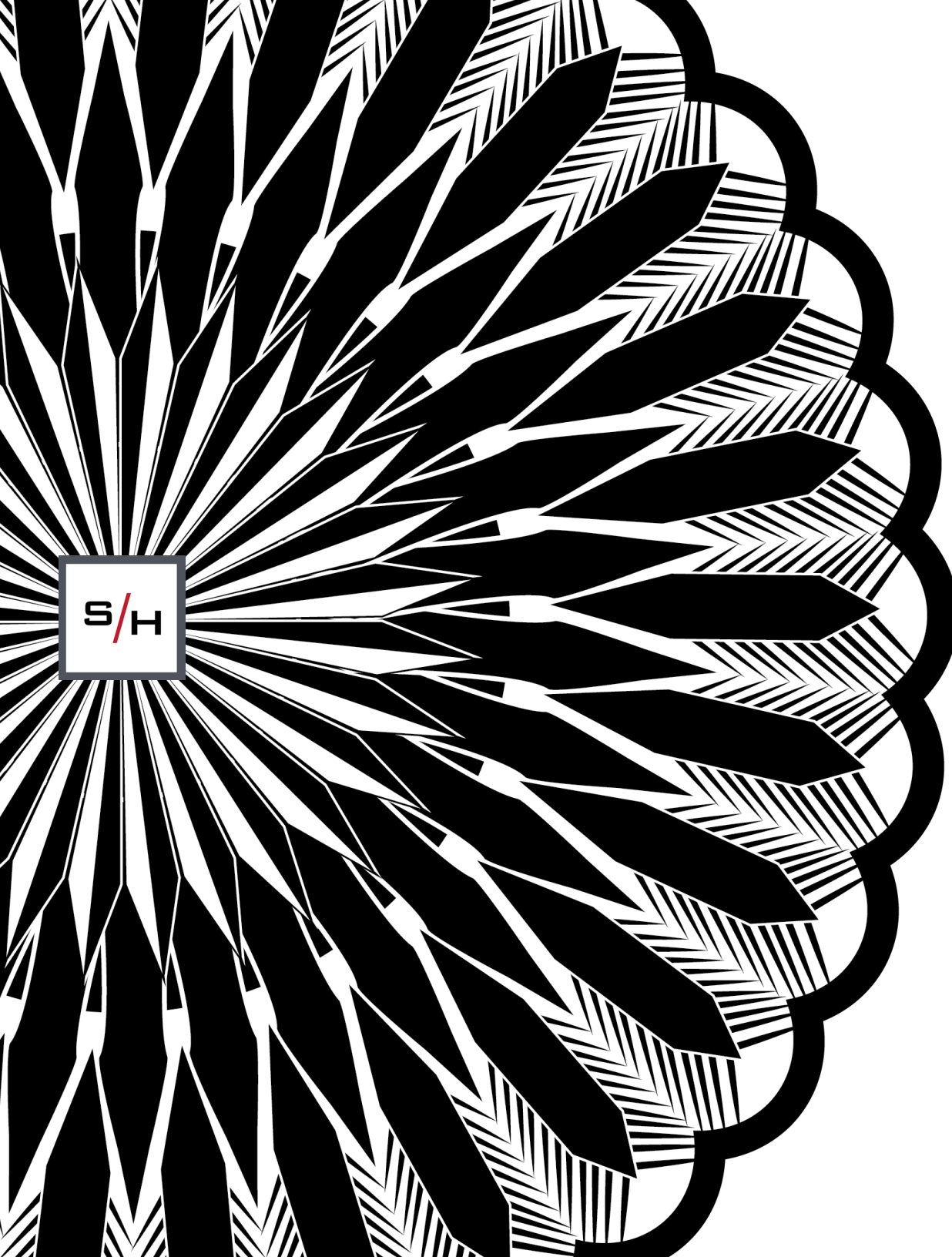
Wild Arugula & Roasted Peach Salad // 16
Cucumber, Heirloom Cherry Tomatoes,
Poppyseed Vinaigrette
Add Grilled Chicken // 20

Chilled Watermelon & Jicama Salad // 16
Guajillo Chili, Fresh Mint, Lime

Gemelli Pasta // 20
Fresh Tomatoes, Basil Pesto, Mascarpone Cheese
Add Grilled Chicken // 24

Kimchi Fried Rice // 13
Roasted Corn & Sweet Peas
Add Grilled Chicken // 17

Grilled Mountain View Mushrooms // 15
Locally Cultivated for Glass - Wine. Bar. Kitchen
Roasted Garlic Oil, Aged Balsamic, Parmesan Tuiles



g*l*o*s*s



wine. bar. kitchen