

SMALL PLATES

Grilled Tandoori Naan // 10
Sea-Salt Butter, Roasted Garlic Olive Oil, Onion Jam
& Apple Butter

Mixed Pitted Olives // 9
Fresh Citrus & Spices

Vegetable Spring Rolls // 13
Sweet Chili

Mac & Cheese Bites // 14
Parmigiano

Duck Fat Fries // 12
Thyme-Salt & Truffle Ketchup

Salt & Peppered Crispy Calamari // 16
Marinara Sauce

Chicken & Kimchi Potstickers // 14
Sweet Chili

CHEESE & CHARCUTERIE

EACH // 8

Family Board // 52

Noble Road - Cow- Calkin's Creamery, US

Vampire Slayer Cheddar -Cow- Calkin's Creamery, US

Manchego -Sheep- La Macha, ES

Parmigiano Reggiano -Cow- Parma, IT

Prosciutto - Modena, IT

Capocollo - Piacenza, IT

Saucisson Sec - Auvergne, FR

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

A 3% Surcharge is Added to Credit Card Payments

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SHARED PLATES

Lacinato Kale & Spinach Salad // 16
Anjou Pear, Pomegranate Seeds, Crumbled Feta
Balsamic Vinaigrette

Add Grilled Chicken // 20

Forest Mushroom Risotto // 16
Sautéed Locally Grown Mushrooms,
Toasted Pine Nuts, Parmigiano

Add Grilled Chicken // 20

Rigatoni Pomodoro // 18
Truffle-Ricotta, Parmigiano

Add Grilled Chicken // 22

Potato Gnocchi // 18
Butternut Squash Bisque, Roasted Brussel Sprouts
& Winter Vegetables

Add Grilled Chicken // 22

Chicken Tandoori // 28
Fresh Pomegranate, Grilled Lemon, Pomegranate Molasses,
Lemon-Garlic Aioli, Grilled Naan

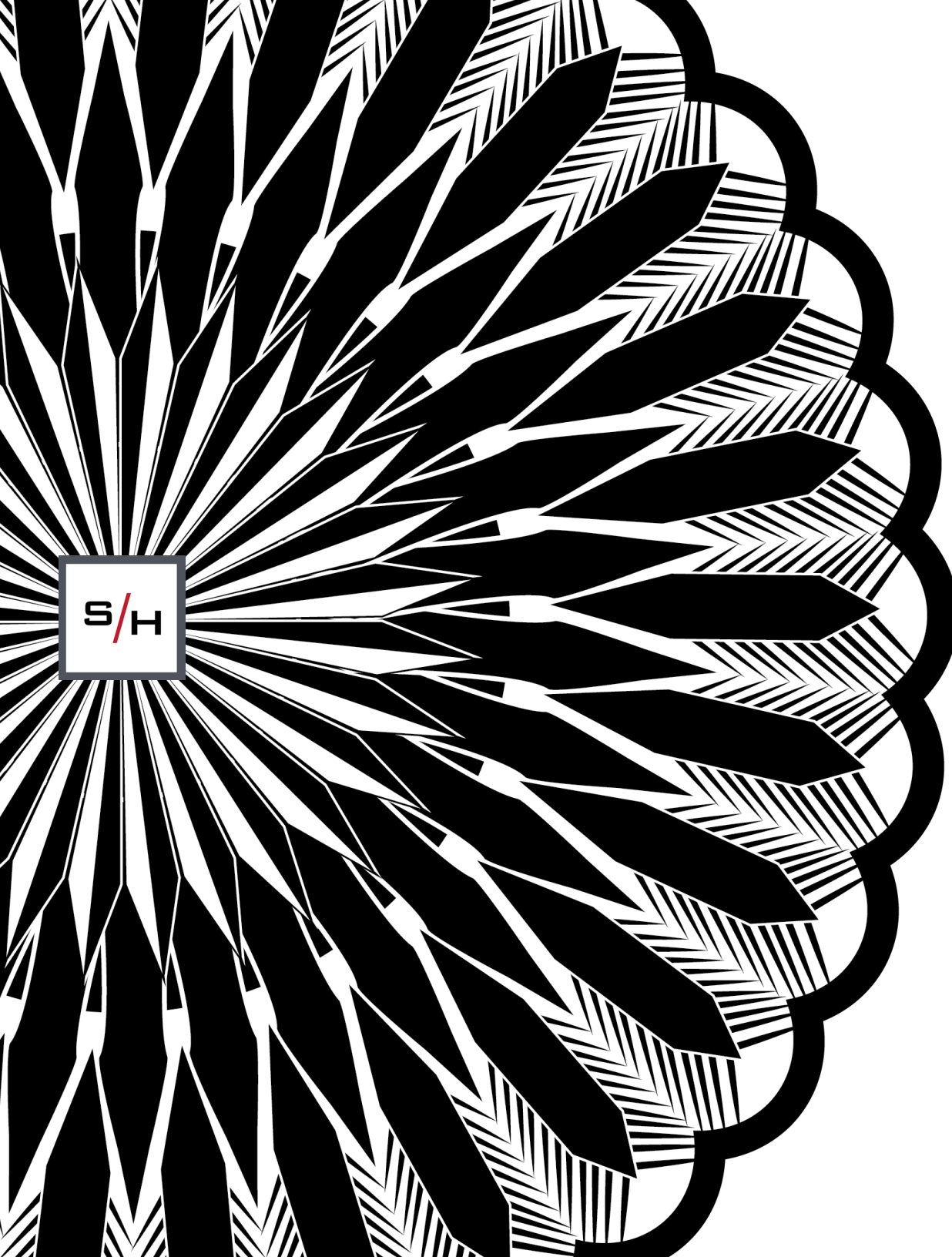
Coq Au Vin // 26
Slow Braised Chicken & Tender Vegetables, Crispy Polenta

Grilled Pork Chop Saltimbocca // 38
Sage, Pepperoncini, Crispy Prosciutto

New York Strip Steak // 46
Caramelized Onion & Balsamic Jam, Bagna Cauda Butter

Cheesesteak Sliders // 20
Sautéed Onions, Melty American Cheese, Pepperoncini

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



g*l*o*s*s



wine. bar. kitchen