

THE HIGHLAND PUB & KITCHEN

BREAKFAST

Hangover Cure*

2 eggs your way, thick cut bacon,
1 pancake, served with home fries \$17

Two Eggs* v

served your way, served with
home fries and toast \$12

Omelet*

served with home fries and toast
choose two + cheese
spinach | tomato | onion | mushrooms
peppers | avocado | bacon \$15
american, cheddar, feta or goat +\$1

Breakfast Bowl* DF

scrambled eggs, peppers & onions,
bacon, avocado, tater tots,
spicy aioli \$16

Eggs Benedict*

english muffin, poached eggs,
canadian bacon,
homemade hollandaise,
served with home fries \$16

Chicken & Waffle

Benedict*

belgium waffle, fried chicken,
poached eggs, homemade hollandaise,
served with home fries \$18

Steak & Eggs*

marinated skirt steak, eggs your way,
served with home fries and toast \$22

Bacon, Egg & Cheese*

toasted plain bagel, served with
home fries \$15

Philly Cheesesteak Bowl* GF, DF

100% ribeye meat, home fries, peppers &
onions, avocado, fried egg \$18



SWEETS

CINNAMON SWIRL PANCAKES v

gooey cinnamon sauce,
cream cheese icing \$16

BUTTERMILK PANCAKES v

powdered sugar, maple syrup \$14

BELGIUM WAFFLE v

powdered sugar, maple syrup \$13
+ fresh berries \$1.50
+ fresh bananas \$1.50

BRIOCHE FRENCH TOAST v

powdered sugar, maple syrup \$14

CARAMEL APPLE FRENCH TOAST

apples, homemade caramel,
cream cheese icing \$17

CHICKEN & WAFFLES

belgium waffle, crispy chicken
breast, powdered sugar,
maple syrup \$17

OUR FRYER IS CELIAC FRIENDLY

V vegetarian, GF gluten free, VG vegan,
DF dairy free



THICK CUT BACON (3) GF, DF \$8

TURKEY SAUSAGE GF, DF \$6

VEGAN BACON VG \$6

2 EGGS \$5

KIDS PANCAKE \$5

FRENCH ONION SOUP

classic homemade recipe \$12

BRUNCH BURGER*

short rib, brisket, sirloin, american, thick
cut bacon, fried egg, caramelized onion
aioli, toasted brioche bun, fries \$21

BURGER*

short rib, brisket, sirloin, american,
lettuce, tomato, red onion, pickles,
HIGH sauce, toasted brioche bun,
fries \$18

THE GOAT*

short rib, brisket sirloin burger, citrus
aioli, red wine onion jam, goat cheese,
toasted brioche bun, fries \$22

THE JAWN

1 lb. ribeye cheesesteak, cooper sharp,
fried onions, seeded long roll \$16
add fries \$3

FRIED CHICKEN SANDWICH

lettuce, pickles, HIGH sauce, toasted
brioche bun, fries \$16
add buffalo sauce \$1

STEAK* GF, DF

marinated skirt steak, spring mix,
tomato, red onion, balsamic
dressing \$19

CAESAR GF, V

parmesan crisps, spiced
cashews \$14
make it vegan \$2

BRUNCH

BLT

bacon, lettuce, tomato, mayo,
multigrain toast, fries \$14
make it vegan \$2

CHICKEN, BACON, AVOCADO SANDWICH

grilled chicken, lime spiced aioli,
tomato, toasted brioche bun,
fries \$16

PHANATIC

crispy chicken, romaine, homemade
caesar, wheat wrap, fries \$16

WINGS GF

(12) choice of buffalo, bbq,
mango habanero, sweet chili \$18
add mike's hot honey \$19

CHEESESTEAK EGGROLLS

ketchup \$15

VEGAN BAHN MI VG

hoisin glazed tofu, pickled veggies,
vegan spicy mayo \$16

add gluten free bun
for any sandwich \$2

SALAD ENHANCEMENTS:
grilled or crispy chicken \$6
grilled shrimp \$10
salmon,* seared ahi tuna,*
or skirt steak \$12
jumbo lump crabcake \$15

ALL SALADS SERVED DRESSED
IN OUR HOMEMADE DRESSINGS

THE GREEN ZONE



There will be a 3% charge for all credit transactions
Parties of 6+ will automatically be charged
20% gratuity
Please notify your server with any food allergies for
accommodations
Not all ingredients used to create a dish are listed
on the menu

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS.



SPECIALITY PIZZAS

HAND FIRED 14"
SERVED CRISPY

BROAD ST. BULLY v

mozzarella, homemade
marinara, locatelli \$13

HAT TRICK v

mozzarella, swirled
vodka, pesto &
homemade marinara \$16

ICE RINK v

homemade roasted
garlic puree, mozzarella,
ricotta, locatelli,
homemade garlic oil \$14



GRITTY

crispy chicken,
mozzarella, blue cheese,
homemade buffalo
sauce \$16

STANLEY CUP

mozzarella, homemade
marinara, cupping
pepperoni \$15