



SNACKS

7.50 EACH

CHICKEN LIVER MOUSSE

Beet gel, pickled mustard seed,
Kimchi Radish
Julia's Bird seed bread

CHORIZO GOUDA DIP

Tortilla chips

WARM PARMESAN ARTICHOKE DIP

Served with baguette bread



BITES

DEVILS ON HORSEBACK//6.5

Bacon wrapped dates, smoked
almond parsnip puree, blue
cheese and apple

FRENCH ONION SOUP BITES// 6.5

Traditional French Onion broth,
baguette, Swiss cheese

GOUGERES AND MORTADELLA// 8

Horseradish and 5yr cheddar
cheese puffs, mostarda



SIDES

5 EACH

Fried Brussel Sprouts

Lukan's Farm honey and vinegar

Cauliflower Au Gratin

Four cheese béchamel, panko

Hawley Fries Mustard Aioli



*Cheeses available for purchase
at Mill Market,
located in the Hawley Silk Mill



FOR THE TABLE

CHEESE SELECTIONS

Calkins Creamery, PA
Smoke Signal* // 4

Chaseholm Farms, NY
Camembert // 4.5

Calkins Creamery, PA
Vampire Slayer* // 4.5

Lively Run, NY
Cayuga Blue* // 4.5

Leraysville, PA
5 Year Cheddar* // 4.5



CHARCUTERIE OPTIONS

Country Mushroom Pate // 4

Krainerwurst // 4.5

Serrano Ham // 6.5

Sopressata// 4.5



SMALL PLATES

MIZUNA AND APPLE SALAD// 7

Walnuts, goat cheese mousse, beets
and red wine vinaigrette

CRISPY SHRIMP TACOS// 16

Salsa, sour cream,
guacamole, queso fresco

FARM HOUSE FLATBREAD// 12

Slow Roasted pork, farmer's
cheese, pepper & onion jam,
mixed greens and radish

BRASATO & GNOCCHI// 18

Braised beef, Red eye demi,
parisienne gnocchi, farm-stand
veggies

HOUSE SMOKED WINGS// 9

Apple and Spice, blue cheese
dressing, sweet sour slaw and
celery

PAN ROASTED SALMON// 16

Parsnip puree, roasted fennel, garlic
and lentil broth

JUMBO SCALLOPS// 18

Kale and Quinoa with crumbled
sausage, pimentos, saffron
vinaigrette

MAC & CHEESE // 8

Three cheeses, panko bread crumbs

BUILD YOUR OWN MAC
(EACH TOPPING .75 ADDITIONAL)

*Bacon, arugula, mushrooms,
peppadews*

PIECE MEAL

ENHANCE ANY OF OUR PLATES
WITH YOUR CHOICE OF...



LAMB CHOP// 8.5 EA

DIABLO STUFFED CLAM// 4.5 EA

YAKITORI CHICKEN
THIGH//5EA



The Story of Ledges Hotel and Glass Wine. Bar. Kitchen.

Ledges Hotel is a unique Pocono Mountains boutique hotel located on Pennsylvania's historic Hawley Silk Mill campus, combining modern style through adaptive design and historical preservation of the O'Connor Glass Factory, which operated at the Ledges Hotel site during the 1890s.

The original building was constructed of hand-cut Pennsylvania bluestone and sits on the edge of a stunning gorge and seasonal waterfall, offering spectacular views from most windows as well as from the hotel's multi-tier decks.

In order to maintain the aesthetic integrity of this National Register-listed building, internationally acclaimed architects Bohlin Cywinski Jackson of Wilkes-Barre, Pennsylvania, were commissioned to convert the building from commercial use to a 19-room boutique hotel whose design incorporates architectural history, natural beauty, and hand-crafted eco-conscious design into every detail.

Ledges Hotel offers the onsite convenience of a full-service and newly renovated lounge and restaurant Glass Wine. Bar. Kitchen. The restaurant specializes in small-plates cuisine, ideal for sharing; while the lounge showcases an all-American wine and beer list with emphasis on American spirits.

In addition to exceptional quality food guests will enjoy stunning views of the river gorge falls in the panoramic dining room and on the decks at Glass. The history of the O'Connor Glass Factory accents the decor of dining room areas with original glass mold prints and displays incorporating the historical features of Ledges Hotel.

In 2013, Ledges Hotel joined its sister hotels, The Settlers Inn, Hawley, Pennsylvania, and The Sayre Mansion, Bethlehem, Pennsylvania in membership in Historic Hotels of America, the official program of the National Trust for Historic Preservation, for preserving and maintaining its historic integrity, architecture and, ambiance.