



Our Dine Out Brunch menu is available Monday-Friday from August 4th through August 15th
\$27 per person, tax & gratuity not included

WAVERLY

Kitchen & Bar

C H A R L E S T O W N

FIRST COURSE

Griddled Banana Bread

maple-pecan cream cheese

Broccoli Caesar Salad

baby kale, radicchio, grated egg yolk,
Parmigiano Reggiano, olive oil croutons,
roasted garlic caesar dressing

Lobster & Corn Bisque

rich lobster stock, cream, white wine, fresh herbs

Add - Ons:

Cacio Pepe Fries: \$10

Waverly Mac & Cheese: \$15

Sticky Pecan Roll: \$4

Cocktail Special:

Summertime Spritz \$15

peach & thai basil, lemon, prosecco

SECOND COURSE

Buttermilk Pancakes

3 cakes, honey butter, Vermont maple syrup Add: blueberries, chocolate chip, or banana

Huevos Rancheros

Ranchero sauce, refried black beans, chorizo verde, tostada, tres quesos, avocado, heirloom pico de gallo, sunny eggs

Eggs Benedict

Lemon hollandaise, crème de brie, garlic spinach, home fries
Choice of bacon, breakfast sausage, or avocado

Mission Style Breakfast Burrito

House smoked bacon, scrambled egg, avocado salsa verde, tres quesos, crispy hash brown patty, hot sauce
Served with crema & house salad

Mediterranean Pita Wrap

Choice of marinated Chicken or Crispy herb falafel;
Cucumber yogurt, za'atar marinated tomatoes, cornichons, pickled red onions, arugula, chili oil



Our Dine Out Boston Dinner menu is available from
Sunday, August 3rd until Saturday August 16th

\$46 per person, tax & gratuity not included

WAVERLY

Kitchen & Bar
CHARLESTOWN

FIRST COURSE

Sweet Potato Croquettes

smoked gouda, yellow cheddar, maple-fresno aioli

Broccoli Caesar Salad

baby kale, radicchio, grated egg yolk, Parmigiano
Reggiano, olive oil croutons, roasted garlic
caesar dressing

Lobster & Corn Bisque

rich lobster stock, cream, white wine, fresh herbs

SECOND COURSE

Chicken a la Plancha

harissa yogurt, grilled broccoli rabe, roasted potato & leek hash (gf)

Eggplant Milanese

crispy Italian eggplant, Calabrian chili whipped ricotta, smoked mozzarella, roasted
cherry tomatoes, dressed arugula

Tagliatelle Bolognese

hand-cut pasta, beef and pork ragu, pecorino

Parpardelle con Burrata

sweet Italian sausage, pink vodka sauce, broccoli rabe

Steak Frites

6oz bavette steak, cacio e pepe frites, house steak sauce, rosemary hollandaise, watercress
salad

DESSERT

Tiramisu

espresso, gluten free ladyfinger cookies, sweetened whipped mascarpone, cocoa, amaretto (gf)

Seasonal Sorbet

assorted flavors

Add - Ons:

Parker House Rolls \$8

Cacio Pepe Fries \$10

Waverly Mac & Cheese \$15

Bartenders Choice: \$30

Bottle of Pinot Noir or
Sauvignon Blanc

Cocktail Special:

Summertime Spritz \$15
peach, thai basil,
lemon & prosecco