

WAVERLY

Kitchen & Bar

CHARLESTOWN

MID-DAY MENU

RAW BAR

Shrimp Cocktail
3.50 each

***YELLOWFIN TUNA CEVICHE 20 (m-gf)**
*avocado, cucumber, mango, aji aguachile,
pepitas, crispy tortillas*

**East Coast Oysters*
3.50 each

SNACKS

Sweet Potato Croquettes 15
smoked gouda, cheddar, maple-fresno aioli

Waverly Mac & Cheese 15
*scotch & smoked gouda cheese sauce, thick-cut house
bacon, rigatoni, butter biscuit crumbs*

Local Burrata 17 (m-gf)
*grilled yellow peaches, Calabrian hot honey, pistachio,
fresh basil, grilled garlic focaccia*

Cacio Pepe Fries 10
flavor sauce

SOUP & SALADS

Lobster & Corn Bisque \$12 (gf)
rich lobster stock, cream, white wine, fresh herbs

Roasted Broccoli Caesar 15 (m-gf)
*roasted garlic-Caesar dressing, baby kale, radicchio, grated egg
yolk, Parmigiano Reggiano, olive oil croutons*

Green Goddess 16 (gf)
*baby lettuce, goat cheese, quinoa, cherry tomatoes,
cucumbers, celery, radish, green goddess dressing*

Elote Salad 16 (m-gf)
*chipotle-lime vinaigrette, sliced avocado, roasted
corn, crispy zucchini, pickled red onion, tomato,
baby greens, tajin yogurt*

**ADD: falafel 6, grilled chicken 8,
salmon 15, sauteed shrimp 14**

SANDWICHES

Waverly Brown Butter Lobster Roll 38
*Maine lobster, brown butter vinaigrette, chives, griddled
brioche, Old Bay fries*

***Waverly Burger 20**
*8 oz. prime beef, bacon-onion jam, Vermont white
cheddar, Grillo's pickles, special sauce, sesame brioche
- * add sunny egg 2*

* These items may be raw or undercooked

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