

WAVERLY

Kitchen & Bar

Today's Raw Bar

* Daily Selection of
East Coast Oysters 3.50/each (gf)

Shrimp Cocktail 3.50/each (gf)

* Yellowfin Tuna Ceviche 20 (m-gf)
avocado, cucumber, mango, aji aguachile,
pepitas, crispy tortillas

SMALL PLATES

PULL-APART PARKER HOUSE ROLLS 8
sesame, sea salt, whipped honey butter

CHICKEN & DUMPLING SOUP 12
Herb-roasted chicken, potato gnocchi,
English peas, chives, cream

WHIPPED FETA DIP 16 (m-gf)
Cucumber salad, Calabrian chili honey, toasted
sesame seeds, grilled pita bread

SWEET POTATO CROQUETTES 15
smoked gouda, yellow cheddar,
maple-fresno aioli

FRENCH ONION SOUP DUMPLINGS 17
caramelized onion & wagyu beef dumplings,
French onion broth, Emmental swiss,
crushed garlic croutons

SHORT RIB ARANCINI 16
chives, black truffle bearnaise sauce

CRISPY BRUSSELS SPROUTS 16
garlic breadcrumbs, Pecorino Romano,
lemony Caesar, za'atar

SALADS

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

ROASTED BROCCOLI CAESAR 15 (m-gf)
baby kale, radicchio, grated egg yolk,
Parmigiano Reggiano, olive oil croutons,
roasted garlic-caesar dressing

GREEN GODDESS 16 (gf)
baby lettuce, goat cheese, quinoa, cherry tomatoes,
cucumbers, celery, radish, green goddess dressing

MEDITERRANEAN RICE BOWL 16 (gf)
wild rice, baby kale, cherry tomatoes, cucumber,
curried cauliflower, toasted pepitas,
currants, tahini vinaigrette

* 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.

** Please notify your server if you have food allergies.

(gf) Indicates this item is gluten free

(m-gf) Indicates gluten free if modified. Please talk to your
server about modifications to make this item gluten free.

HOUSE-MADE PASTA

TAGLIATELLE BOLOGNESE 26
hand-cut pasta, beef and pork ragu, pecorino

PAPPARDELLE CON BURRATA 27
sweet Italian sausage, pink vodka sauce,
broccoli rabe

MUSHROOM & SPINACH CAVATELLI 27
black truffle, parmesan cream,
roasted local mushrooms

ENTREES

* STEAK FRITES 32 (m-gf)
6oz bavette steak, cacio e pepe frites,
house steak sauce, rosemary hollandaise,
watercress salad

PAN ROASTED BRANZINO 37 (gf)
gigante bean minestrone, Tuscan kale, Castelvetro
olives, shaved fennel & caper salad, lemon oil

CHICKEN POT PIE 28
black truffle, roasted mushrooms, heirloom carrot,
herb velouté, phyllo pastry crust

EGGPLANT MILANESE 27 (m-gf)
crispy Italian eggplant, Calabrian chili-whipped
ricotta, smoked mozzarella, roasted cherry
tomatoes, dressed arugula

GRILLED ATLANTIC SWORDFISH 34 (m-gf)
lemon-garlic miso butter sauce,
mushroom risotto, watercress salad

BRAISED SHORT RIB 40 (m-gf)
French onion whipped potatoes, charred broccoli,
crispy onion strings, red wine jus

FRIED CHICKEN SANDWICH 18
house maple-mustard sauce, sliced jalapenos, baby
lettuce, pickles, sesame brioche bun

* WAVERLY BURGER 20
8oz prime beef, bacon-onion jam,
Vermont white cheddar, Grillo's pickles,
special sauce, sesame brioche
- * add sunny egg +2
gluten free bun available upon request +3

SIDES

WAVERLY MAC AND CHEESE 15
scotch & smoked gouda cheese sauce, thick-cut
house bacon, rigatoni, butter biscuit crumbs

CACIO E PEPE FRIES & SPECIAL SAUCE 10

GRILLED BROCCOLI RABE 9 (gf)

FRENCH ONION WHIPPED POTATOES 8 (gf)

Cocktails

APPLE PICKIN' SPRITZ

Aperol, brown sugar apple,
prosecco, soda - 15

SWEATER WEATHER

Barr Hill Tomcat Gin, apple cider,
honey cinnamon, lemon - 16

HOT HONEY DROP

Ghost tequila, lemon, jalapeno honey- 15

THE (GREAT) PUMPKIN MARTINI

vanilla vodka, fresh pumpkin, Rumchata,
pumpkin cold foam - 16

JUNEBUG

Grey Goose Strawberry Lemongrass,
elderflower, lemon, mint, pomegranate - 14

ESPRESSO MARTINI

vanilla vodka, Atomic espresso liq,
cold brew, Irish cream, coffee bitters - 16

GUAVA LAVA

Ghost tequila, guava lemonade,
orange liqueur, lime - 14

PAPER AEROPLANE

Barr Hill Tom Cat Gin, Aperol,
Vecchio Amaro del capo, lemon - 16

S.S. BELAFONTE

Dos Maderas rum, lime, house orgeat,
banana oleo saccarum -16

MAPLE OLD FASHIONED

Smuggler's Notch Maple Bourbon,
all spice, maple syrup -16

SPARKLING WINE

PROSECCO, MIONETTO, VENETO, IT. 12/46
green apples & honey

SPARKLING ROSÉ, SCARPETTA, IT. 13/50
juicy strawberries, fresh herbs, crisp

CAVA, GRAMONA LA CUVEE, PENEDES, ES. 16/62*
elegant, medium bodied, round

ROSÉ WINE

HOUSE ROSÉ, CAMPUGET ROSÉ, RHONE, FR. 13/50
light bodied, fresh berries, refreshing

ROSÉ, CHÂTEAU LES MESCLANCES,
PROVENCE, FR. 16/62*
medium body, red currants, round & complex

WHITE WINE

PINOT GRIGIO, ANTERRA, VENETO, IT. 12/46
clean & crisp

ASSYRTIKO, STAMNAKI, PELOPONNESE, GREECE 13/50
crisp, juicy, energetic acidity with notes of lemon

GRÜNER VELTLINER, KARL LAGLER, AUSTRIA. 14/54
light bodied, bright fresh and clean

SAUVIGNON BLANC, PETER YEALANDS,
MARLBOROUGH, NZ. 14/54
grapefruit peel, perfume

SAUVIGNON BLANC, DOMAIN REVERDY DUCROUX
SANCERRE, FR. 20/76
round, balanced, finesse with orange and apricot

CHARDONNAY, VALRAVN, SONOMA COUNTY, CA. 16/62*
marzipan, citrus blossom, honeysuckle & stone fruits

CHARDONNAY, GROSSOT, CHABLIS, FR. 19/74*
ripe pear, citrus, honey and minerals

RED WINE

PINOT NOIR, PAVETTE, CENTRAL COAST, CA. 13/50
cherry, raspberry, cranberry, balanced

MONTEPULCIANO, POLIZIANO, TUSCANY IT. 14/54
red amarena, plum, black pepper, earthy

MALBEC, COMBEL LA SERRE, CAHORS, FR. 14/54*
unoaked with vibrant fresh flavor

NEBBIOLO, CANTINE ASCHERI, PIEMONTE, IT. 16/62
elegant and powerful wine, with lengthy tannins

CABERNET SAUVIGNON, BOOMTOWN, WA 16/62
blackberries, lavender, full-bodied, juicy and grippy tannins

NAPA CABERNET SAUVIGNON, SCATTERED PEAKS 19/74
intense black fruit, dark cacao and vanilla

*organic, biodynamic and or sustainable.

DRAFT BEER

Mast Landing 'Waverly' IPA, ME 6.3% 10
Fiddlehead IPA, VT 6.2% 9
Foam Brewers rotating DIPA VT 8% 10
Allagash White, ME 5.2% 9
Zero Gravity Oktoberfest, VT 5.4% 9
Jack's Abby 'Pumpkin Crop' Lager, MA 4.5% 10
Von Trapp 'Vienna' Lager, VT 5.2% 10
Guinness Stout, IRE 4.2% 9

PACKAGED BEER

Bud Light 6
Budweiser 6
Coors Light 6
Corona 7
High Life Pony Bottles 4
Downeast Cider Original & Pumpkin 8
Athletic Free Wave non-alcoholic IPA 7
Guinness Zero non-alcoholic Stout 8

MOCKTAILS

LEAF PEEPER 10
apple cider, pumpkin, lemon & ginger beer
GOOD BUNNY 10
carrot ginger juice, lemon, agave
BUNKER HILL BREEZE 10
blood orange juice, lemon, soda