

WAVERLY

Kitchen & Bar

Today's Raw Bar

* YELLOWFIN TUNA TARTARE 22
mandarin, avocado, jalapeno, cilantro,
coconut leche de Tigre, tajin spiced
tortilla chips (m-gf)

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

Shrimp Cocktail 3.50/each (gf)

SMALL PLATES

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

PORK BELLY CLAM CHOWDER 12 (m-gf)
local clams, house smoked pork belly, spring herbs &
vegetables, new potatoes, paprika crackers

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

DUCK CONFIT TOASTIES 17 (m-gf)
red onion marmalade, Vermont cheddar, gruyere,
sourdough, French onion jus

THUMBELINA CARROTS 15 (gf)
Stracciatella, pistachio dukkah,
fresh herbs, truffle honey

SALADS

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

SNAP PEA SALAD 17 (gf)
baby greens, shaved fennel, radish, mandarin
orange, fresh herbs, pecorino Romano, pistachio
dukkah, lemon vinaigrette

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

* 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

CRAB SPAGHETTINI 32
burst cherry tomatoes, uni butter, tarragon
calabrian chili crumb

ENTREES

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

PAN SEARED SCALLOPS 37 (m-gf)
spring onion risotto, snap pea chimichurri,
fines herbs, crispy prosciutto

CHICKEN A LA PLANCHA 29 (m-gf)
harissa yogurt, grilled asparagus,
roasted potato & leek hash

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

HALIBUT MEUNIERE 37 (m-gf)
brown butter, capers, lemon, marinated artichokes,
sweet stem cauliflower, potato puree

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 ASPARAGUS WITH
HARISSA YOGURT 9 (gf)

FRENCH ONION
WHIPPED POTATOES 8 (gf)

Cocktails

VIOLETTE 75

Stoli blueberry vodka, hibiscus,
lemon, prosecco - 16

ITALICUS ROSSO

St. George citrus vodka, italicus,
apertivo, blood orange, eggwhite -16

HOT & DIRTY

Stoli hot vodka, pepperoncini, olive
juice & green tabasco - 16

ROADRUNNER

mezcal, hibiscus, lime,
pineapple, select apertivo - 16

GIMLET IN THYME

Barr Hill Gin, lime & Thyme- 16

JUNEBUG

strawberry vodka, elderflower, lemon,
mint, pomegranate - 15

ESPRESSO MARTINI

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

GUAVA LAVA

Ghost tequila, guava lemonade,
orange liqueur, lime - 15

PAPER AEROPLANE

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

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

ORANGE, GIORNATA ORANGOTANGO,
PASO ROBLES, CA. 16/62*
creamsicle vibes, marmelade, mango & subtle tannins

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

BORDEAUX, CHATEAU BLAIGNAN, MEDOC, FR 16/62
blackcurrant, black cherries and a hint of spice

*organic, biodynamic and or sustainable.

DRAFT BEER

Mast Landing 'Waverly' IPA, ME 6.3% 10
Fiddlehead IPA, VT 6.2% 9
Foam Brewers 'Canvas' Pale Ale VT 4.5% 11
Allagash White, ME 5.2% 9
Fox Farm 'Helmhold' Dunkel CT 5.3% 11
Jack's Abby 'Shippin Up To Boston'
Amber Lager, MA 6% 10
Von Trapp Pilsner, VT 5% 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 & Winter 8
Athletic Free Wave non-alcoholic IPA 7
Guinness Zero non-alcoholic Stout 8

MOCKTAILS

HIBISCUS GLOW 10
hibiscus, lime, orange blossom & soda
GOOD BUNNY 10
carrot ginger juice, lemon, agave
BUNKER HILL BREEZE 10
blood orange juice, lemon, soda