

WAVERLY

Kitchen & Bar

Today's Raw Bar

* **YELLOWFIN TUNA TARTARE** 22
citrus, 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

CRISPY FRIED ZUCCHINI 15
green goddess aioli, old bay

HEIRLOOM TOMATO CAPRESE 17 (m-gf)
local burrata, nut-free basil pesto, crispy
prosciutto, balsamic, grilled sourdough

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

ELOTE SALAD 17 (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,
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

LOBSTER ELOTE PASTA 34
house spaghetti, Maine lobster, roasted corn,
crispy corn, chile de arbol, cotija,
roasted garlic beurre monte

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)
sweet corn risotto, zucchini, cherry tomato &
chorizo vinaigrette, basil

CHICKEN A LA PLANCHA 29 (m-gf)
harissa yogurt, grilled broccoli rabe,
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

**WAVERLY BROWN BUTTER
LOBSTER ROLL** 38
Maine lobster, brown butter vinaigrette, chives,
griddled brioche, Old Bay fries

* **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
& HARISSA YOGURT** 9 (gf)

**FRENCH ONION
WHIPPED POTATOES** 8 (gf)

Cocktails

VIOLETTE 75

Stoli blueberry vodka, hibiscus,
lemon, prosecco- 16

CUCUMBER CRUSH

Stoli cucumber vodka, lime, fresh
cucumber & basil oil -16

HOT & DIRTY

St George Green Chile vodka, olive juice,
pepperoncini & green tabasco - 16

ROADRUNNER

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

BERRIES & BEES

Barr Hill Gin, lemon, honey, egg white,
raspberry liqueur- 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

SWEET HEAT MARG

Ghost tequila, passionfruit, lime,
fresno pepper, tajin - 16

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
Lamplighter 'Solstice' Summer Ale, MA 4.7% 10
Fox Farm 'The Cottage' Helles Lager CT 5.2% 11
Jack's Abby 'Post Shift' Pilsner MA 4.7% 10
Hill Farmstead, rotating line VT 12
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

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 'ROMANE',
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, DOMAINE DE LA GARENNE
SANCERRE, FR. 20/76
delicate depth with green apple & lemon

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.