

WAVERLY

Kitchen & Bar

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** 3.50ea (gf)

JUMBO SHRIMP COCKTAIL 3.50ea (gf)

SMALL PLATES

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

CHICKEN & DUMPLING SOUP 12 (m-gf)
herb-roasted chicken, potato gnocchi,
English peas, chive, cream

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

CARAMELIZED ONION DIP 15 (m-gf)
fried shallots, chives,
crispy potato hashbrowns

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

CRISPY BRUSSELS SPROUTS 16 (m-gf)
garlic breadcrumbs, Pecorino
Romano, lemony Caesar, za'atar

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

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

APPLE PECAN SALAD 16 (gf)
frisée, radicchio, roasted squash, sliced
apples, candied pecans, golden raisins,
goat cheese, maple-sherry 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

BUTTERNUT SQUASH TORTELLINI 26
chili-squash puree, sage brown butter,
crispy prosciutto, Parmigiano Reggiano

ENTREES

* **STEAK FRITES** 33 (m-gf)
6oz bavette steak, cacio e pepe frites,
house steak sauce, rosemary hollandaise,
watercress salad

PAN SEARED DAYBOAT SCALLOPS 37 (m-gf)
chive-whipped potato, crispy brussels sprout
hash, bacon lardons, jalapeno hollandaise

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 (m-gf)
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 16

APPLE PICKIN SPRITZ

Aperol, apple crisp syrup,
prosecco

THE GREAT PUMPKIN! MARTINI

vanilla vodka, rumchata,
pumpkin puree, cold foam

HOT & DIRTY

St George green chile vodka,
olive brine, pepperoncini, green tabasco

PEAR NECESSITIES

St. George citrus vodka, spiced pear
liqueur, pear, lemon, honey cinnamon

LAVENDER HAZE

Barr Hill gin, blackberry, lemon,
lavender-peaflower

JUNEBUG

strawberry vodka, elderflower,
lemon, mint, pomegranate

ESPRESSO MARTINI

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

GUAVA LAVA

Ghost tequila, guava lemonade,
orange liqueur, lime

SWEATER WEATHER

Barr Hill Tom Cat gin,
apple cider, lemon, honey-cinnamon,
orange bitters | clarified

MAPLE OLD FASHIONED

Smuggler's Notch maple bourbon,
pimento dram, angostura bitters

CINDER & CIDER

mezcal, apple cider,
spiced pumpkin, prosecco

MOCKTAILS 10

HIBISCUS GLOW

hibiscus, lime, orange blossom & soda

GOOD BUNNY

carrot ginger juice, lemon, agave

BUNKER HILL BREEZE

blood orange juice, lemon, soda

LEAF PEEPER

apple cider, lemon, spiced pumpkin, ginger

PACKAGED BEER

Coors Light 6

Corona 7

High Life Pony Bottles 4

Downeast Cider Original & seasonal 8

Athletic Free Wave non-alcoholic IPA 7

Guinness Zero non-alcoholic Stout 8

SPARKLING WINE

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

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

CAN SUMOI, MUNTANYA, PENEDES, ES. 16/62 *
lime, white pear, brioche, chalky mineral

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. 13/48
lemon, green apple, white flowers, mineral

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. 22/84 *
delicate depth with green apple & lemon

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

CHABLIS, JEAN-MARC BROCARD,
BURGUNDY, FR. 19/74 *
crisp lemon, green apple, wet stone, oyster shell

RED WINE

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

MALBEC, COMBEL LA SERRE, CAHORS, FR. 14/54 *
blackberry, black raspberry, bright acidity, unoaked

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

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

NEBBIOLO, CANTINE ASCHERI, PIEMONTE, IT. 16/62
dried rose, red fruit, sweet spice, leather, fine tannins

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

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

* organic, biodynamic and or sustainable.