

WAVERLY

Kitchen & Bar

Raw Bar

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

* **DAILY SELECTION** (gf)
EAST COAST OYSTERS 3.50ea

JUMBO SHRIMP COCKTAIL 3.50ea (gf)

SNACKS

BUTTERMILK BISCUITS 7
sea salted honey butter *

GRIDDLED BANANA BREAD 11
maple-pecan cream cheese

GREEN GODDESS TOAST 12 (m-gf)
smashed avocado, baby arugula, radish, quinoa, goat
cheese, tarragon vinaigrette, toasted whole wheat
* add egg 2

SEASONAL FRESH FRUIT 10 (gf)
wildflower honey
add greek yogurt +3
add nut-free honey granola +2

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

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

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

SALADS

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

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.

BRUNCH PLATES

* **GRIDDLED PASTRAMI HASH** 20 (m-gf)
house smoked black pepper brisket,
sunny eggs, home fries, rye toast

* **WEST COAST GREEN OMELET** 17 (m-gf)
egg whites, garlic spinach, goat cheese, roasted
broccoli, sweet peppers & onions, avocado,
home fries, whole wheat toast

* **EGGS BENEDICT** 18 (m-gf)
lemon hollandaise, crème de brie,
garlic spinach, home fries
choice of:
bacon, breakfast sausage, or avocado

* **MISSION-STYLE BREAKFAST BURRITO** 18
house smoked bacon, scrambled egg, avocado, salsa
verde, tres quesos, crispy hashbrown patty
& hot sauce. Served with crema & house salad

BUTTERMILK PANCAKES 14
three cakes, honey butter, Vermont maple syrup
add: blueberries, chocolate chips, bananas 2

FRENCH TOAST 15
wild Maine blueberry preserves,
lemon curd, brown butter streusel

* **HUEVOS RANCHEROS** 18
ranchero sauce, refried black beans,
chorizo verde, tostada, tres quesos,
avocado, heirloom pico, sunny eggs

* **TURKISH EGGS** 19 (m-gf)
smoked salmon, garlic-lemon yogurt, tomato-herb
salad, two poached eggs, grilled pita, chili oil

QUICHE OF THE DAY 15
seasonal veggies, mixed green salad

SANDWICHES

* **BACON, EGG & CHEESE SANDWICH** 14 (m-gf)
thick-cut house bacon, yellow American cheese,
over-easy egg, maple-fresno aioli, English muffin

* **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

MEDITERRANEAN PITA WRAP 17
choice of marinated chicken or crispy herb falafel;
cucumber yogurt, za'atar marinated tomatoes,
cornichons, pickled red onions, arugula, chili oil

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

gluten free bun available upon request +3

SIDES

TOAST 3

Brioche, Whole Wheat, Rye,
Udi's Gluten-free multigrain

CRISPY BACON 7

BREAKFAST SAUSAGE LINKS 7

HOUSE THICK-CUT BACON 10

HOME FRIES 6

CACIO E PEPE FRIES 10

Brunch Cocktails

BLOODY MARY 13
add: thick house bacon 3, shrimp 3.5
SUB: ghost tequila 2

BELLINI 12
prosecco & choice of
peach, blood orange,
passionfruit, apple cider

BAD BUNNY 14
citrus vodka, carrot-ginger juice,
lemon, agave

GUAVA LAVA 15
Ghost tequila, guava lemonade,
orange liqueur, lime

SUNSET SPRITZ 14
citrus vodka, Aperol,
blood orange, lemon, prosecco

CRIMSON SPRITZ 14
Aperol, hibiscus, lemon, prosecco

Double Buzzy Coffee Cocktails

HONEY BRUNCHES OF OATS 14
vanilla vodka, coffee liqueur, oat milk
cold brew, cinnamon honey, cold brew

BLUEBERRY BUZZ 14
Stoli blueberry, vanilla, Rumchata,
cold brew & a touch of cream

BANANA BREAD ESPRESSO MARTINI 16
vanilla vodka, banana liqueur,
Rumchata, coldbrew

ESPRESSO MARTINI 16
vanilla vodka, Atomic espresso liqueur,
cold brew, Irish cream, coffee bitters

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 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

Bucket of Bubbles

BOTTLE OF MIONETTO PROSECCO
served with three carafes of fresh juices
46 for 750ml or 70 for a Magnum 1.5l

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 CUVÉE, PENEDÈS, 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, DOMAINE 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.

COFFEE DRINKS

ATOMIC COLD BREW 5
COFFEE 3.50 DECAF 3.50
ESPRESSO 4 DECAF ESPRESSO 4
CAPPUCINO* 6 LATTE* 6

*sub oatmilk 1