

WAVERLY

Kitchen & Bar BRUNCH PLATES

Raw Bar

* DAILY SELECTION (gf)
EAST COAST OYSTERS 3.50ea

JUMBO SHRIMP COCKTAIL 3.50ea (gf)

* YELLOWFIN TUNA CEVICHE 20 (m-gf)
avocado, cucumber, mango, aji aguachile,
pepitas, crispy tortillas

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

LOBSTER & CORN BISQUE 12 (gf)
rich lobster stock, cream, white wine, fresh herbs

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

ELOTE SALAD 16 (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.

* 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
house blueberry jam, lemon curd, sweet biscuit crumble,
Chantilly cream

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

* PORK BELLY & GRITS 19 (m-gf)
cider-glazed pork belly, smoked cheddar grits, grilled
broccoli rabe, poached eggs, brioche toast

SMOKED SALMON BAGEL 17
iggy's sesame bagel, garlic-herb cream cheese.
red onion, capers, cucumber, sliced avocado

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

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

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 4
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

BREAKFAST MARTINI 16
St. George citrus vodka, orange marmalade,
lemon & prosecco

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

GUAVA LAVA 14
Ghost tequila, guava lemonade,
orange liqueur, lime

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

Double Buzzy Coffee Cocktails

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

CHAI ME A RIVER 14
coffee liqueur, wild moon chai liqueur, cold
brew, irish cream, nutmeg

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

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

DRAFT BEER

Winter Hill 'Battle of Bunker Pils' MA 5.5% 10
Mast Landing 'Waverly' IPA, ME 6.3% 10
Foam Brewers rotating DIPA VT 8% 10
Allagash White, ME 5.2% 9
Exhibit A 'Goody Two Shoes' Kolsch MA 4.5% 9
Maine Beer Co 'Peeper' Pale Ale ME 5.5% 10
Von Trapp 'Bohemian' Pilsner, VT 5.4% 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

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

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, DOMAINE CHERRIER,
SANCERRE, FR. 19/74
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

*organic, biodynamic and or sustainable.

COFFEE DRINKS

COFFEE 3 DECAF 3 COLD BREW 4 ESPRESSO 4
DECAF ESPRESSO 4 CAPPUCINO 6 LATTE 6