

# WAVERLY

Kitchen & Bar

## 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

CHICKEN & DUMPLING SOUP 12  
herb-roasted chicken, potato gnocchi,  
English peas, chives, cream

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

MEDITERRANEAN RICE BOWL 16 (gf)  
wild rice, baby kale, cherry tomatoes, cucumber,  
curried cauliflower, toasted pepitas,  
currants, tahini 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

**THE (GREAT) PUMPKIN MARTINI** 16  
vanilla vodka, Rumchata, fresh pumpkin,  
pumpkin cold foam

**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

**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 rotating DIPA VT 8% 10  
Allagash White, ME 5.2% 9  
Zero Gravity Oktoberfest, VT 5.4% 9  
Jack's Abby 'Pumpkin Crop' Lager, MA 4.5% 10  
Von Trapp 'Vienna' Lager, VT 5.2% 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 & Pumpkin 8  
Athletic Free Wave non-alcoholic IPA 7  
Guinness Zero non-alcoholic Stout 8

## MOCKTAILS

**GOOD BUNNY** 10  
carrot ginger juice, lemon, agave  
**LEAF PEEPER** 10  
apple cider, pumpkin, lemon & ginger beer  
**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 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

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 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

## 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 3.50 DECAF 3.50 COLD BREW 5  
ESPRESSO 4 DECAF ESPRESSO 4  
CAPPUCCINO\* 6 LATTE\* 6

\*sub oatmilk 1