

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)

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 (m-gf)
herb-roasted chicken, potato gnocchi, English peas,
chive, cream

APPLE CIDER DONUT HOLES 12
apple cider fritter, cinnamon-sugar dusting,
apple cider caramel dip

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

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.

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

CINNAMON APPLE FRENCH TOAST 15
cinnamon-caramelized apples, candied pecans,
vanilla pastry cream

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

BACON & EGGS ROYALE 19
crispy house made hashbrowns, hot-honey glazed
pork belly, heirloom pico de gallo,
smashed avocado, two poached eggs, crumbled feta

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 16

APPLE PICKIN SPRITZ
Aperol, apple crisp syrup,
prosecco

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

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

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

BERRIES & BEES
Barr Hill gin, blackberry liqueur,
lemon, honey, egg white

HONEY BRUNCHES OF OATS
vanilla vodka, Atomic espresso liqueur, oat
milk, cold brew, cinnamon honey

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

THE GREAT PUMPKIN! MARTINI
vanilla vodka, rumchata,
pumpkin puree, cold foam

BANANA BREAD ESPRESSO MARTINI
vanilla vodka, Cartron banana liqueur,
Rumchata, cold brew

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

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

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

HOUSE LEMONADE 4

add flavor: 1ea
| blood orange | hibiscus | passion fruit
mint | strawberry | pear | cranberry
| apple cider | pumpkin pie | apple crisp

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

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.

COFFEE DRINKS

COFFEE 3.50 | DECAF 3.50
ESPRESSO 4 | DECAF ESPRESSO 4
CAPPUCCINO* 6 | LATTE* 6

ATOMIC COLD BREW 5
*sub oatmilk 1