

WAVERLY

Kitchen & Bar

Raw Bar

* DAILY SELECTION
EAST COAST OYSTERS 3.50ea (gf)

JUMBO SHRIMP COCKTAIL 3.50ea (gf)

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

SNACKS

IGGY'S STICKY PECAN ROLL 4

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

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

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

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

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

* 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

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

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

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

* STEAK FRITES 29 (m-gf)
6oz bavette steak, cacio e pepe frites,
house steak sauce, watercress salad, hollandaise

SANDWICHES

* 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

FRENCH DIP 23
smoked ribeye, horseradish crème, crispy onions,
Boursin, Iggy's French roll, au jus

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
CACIO E PEPE FRIES 10
HOME FRIES 6

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, touch of cream

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

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

LEAF PEEPER 10
apple cider, pumpkin, lemon & ginger beer
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 CUVEE, PENEDES, ES. 16/62*
elegant, medium bodied, round

ROSÉ WINE

HOUSE ROSÉ, CAMPUGET, 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
"wine jug", 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