BRUNCH
19/guest
choose one per course
10.26.19

FIRST
STEAM BUN
Choice tofu or five spice sausage, hoisin, spicy mayo, pickles

BROWN BUTTER CORNBREAD
honey bacon butter

GREEN GODDESS
radish, pistachio, crispy potato

WARM SOFT PRETZEL
pimento cheese, pickles

GOLDEN LENTIL SOUP
coconut milk, pickled shallots

GARLIC BREAD
focaccia, nigella seed, roasted garlic

COFFEE CAKE
honey butter

MAIN

THE BURGER +3
cheddar, mayo, onion jam, lettuce, pickle, english muffin

BLACKENED FISH SANDWICH
green chili remoulade, pickles, iceberg

BREAKFAST SANDWICH
english muffin, over easy egg, bacon, cheddar

ESCAROLE CAESAR
lemon, anchovy, pine nuts, creamy provolone dressing

APPLE PANCAKES
maple syrup, honey butter

SMOKED SALMON RÖSTI +3
everything cream cheese, pickles, sunny eggs

TOFU RÖSTI
kimchi braised tofu, egg-less mayo, scallion

SESAME NOODLES
chilled glass noodles, peanuts, cucumber, sichuan chili, cilantro, daikon, crispy shallots

MEMPHIS STYLE RIBS
spicy dry rub, pickles
DRINK

DRAFT

HOP SOUNDS – DRY HOPPED ALE  8
Singlecut beersmiths, queens, ny

OKTOBERFEST - MARZEN  7
aerornaut brewing, somerville, ma

HEIDE – HELLES LAGER  8
idle hands - malden, ma

SUNK POND – RYE SAISON  8
honest weight - orange, ma

CIDRE BLANC  7
anxo cider, washington, d.c.

FIDDLEHEAD IPA  9
fiddlehead brewing - shelburne, vt

CRUNCH DIPA  8
super loud brewing, somerville, ma

MAYFLOWER PORTER  8
mayflower brewing - plymouth, ma

MERLIN – MILK STOUT  8
firestone, san bernardino, ca

COFFEE & TEA

COFFEE  3

ESPRESSO  3

CAFFÈ CORTADO  3.5

CAFFÈ MACCHIATO  3.5

CAFFÈ LATTE  4

CAPPUCCINO  4

LOOSE LEAF TEA  3
earl gray / english breakfast / chamomile /
peppermint

NON-ALCOHOLIC  4

ACQUA PANNA  500ML

SAN PELLEGRINO  500ML

HOUSE LEMONADE

ICED TEA – black, green, hibiscus

COCA-COLA

HARMONY SPRINGS SODA
root beer / birch beer / sarsparilla / black cherry /
grapefruit-lemon / orange / seltzer