

BRUNCH FOOD

Every Sunday 10 AM - 3 PM

Chicken & Waffles (V*) 13

fried chicken breast, belgian waffles, maple syrup, whipped cream, crunchy honey brittle

Greek Yogurt & Fruit Parfait (V) 8

greek yogurt, almond granola, fresh berries, pineapple, honey

Avocado Toast (V) 8

thick sliced toasted brioche, avocado mash, sprouts, radishes, cotija cheese

Quiche (V) 8

spinach and mushroom tart, mixed greens and balsamic

Eggs Benedict* (V*) 13

toasted english muffin, smoked shoulder ham, sous-vide eggs, tomato chive hollandaise, mixed greens and balsamic

Açaí Bowl (V) 10

açaí purée, sliced bananas, fresh berries, toasted coconut, chia seed, almond granola

V = Vegetarian V* = can be made vegetarian



COCKTAILS

Hibiscus Rosewater Mimosa 13 slightly sweet and floral kissed prosecco

Lawn Boy Bloody 13

choice of house garden infused tequila or vodka blended green vegetables, lime, chili oil, pickled veggies

Raised By Wolves 12 vanilla toffee vodka, espresso

Clear Mind Sangria 12 rosé, guanábana, orange liquor, mint, soda

12 Missed Calls 13 gin, lillet, rhubarb, lemon, bubbles

Cliff Side Push 13

mezcal, tequila, yellow chartreuse, honeydew honey, sage

BEER ON TAP 120z/160z

Pacifico Clara mexican lager, mazatlán, mexico 6/7
Lamplighter Brewing 'Birds of a Feather' ipa, cambridge, ma 9/13
True North 'Squared' imperial ipa, ipswich, ma 10/14
Hermit Thrush 'Party Guy' sour, brattleboro, vt 8/10

NON ALCOHOLIC

Coffee 2 Iced Coffee 3 Iced Tea 3 Orange Juice 4 Grapefruit Juice 4 Featured Fresh Juice (6 oz) 4