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

*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. *CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD, SHELLFISH AND/OR DAIRY PRODUCTS CAN INCREASE THE RISK OF FOOD BORNE ILLNESS.
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POLLO CLUB

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  12oz/16oz

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