

# BRUNCH

Saturday and Sunday 10AM to 4PM

## SPECIALS

---

<b>Brunch Mimosa</b>	<b>\$5</b>
natalie's oj & prosecco	
Pitcher - \$35	

---

## SMALL PLATES

---

<b>Honey Yogurt</b>	<b>\$7</b>
house-made granola, blueberries & raspberries	

---

<b>Biscuits &amp; Gravy</b>	<b>\$9</b>
sausage gravy	

---

<b>Cinnamon French Toast Sticks</b>	<b>\$8</b>
fresh berries, maple syrup	

---

<b>Vidalia Onion &amp; Leek Soup</b>	<b>\$12</b>
brioche crouton, gruyere	

---

<b>Fried Mozzarella Sticks</b>	<b>\$15</b>
tomato sauce, pesto, toasted baguette	

---

<b>House Poutine</b>	<b>\$12</b>
hand-cut fries, cheese curds, brown gravy	

---

<b>Smoked Wings</b>	<b>\$15</b>
dry rub, poblano-buttermilk dip	

---

<b>Fried Calamari</b>	<b>\$15</b>
sweet pickled peppers, garlic oil, spicy aioli	

---

## BREAKFAST BIG PLATES

---

<b>Egg Tostadas</b>	<b>\$15</b>
two eggs, corn tostadas, tomatillo and dried chili sauces	

---

<b>Blueberry Pancakes</b>	<b>\$15</b>
maple syrup, honey butter	

---

<b>Steak &amp; Eggs</b>	<b>\$20</b>
grilled sirloin, two eggs, home fries, buttermilk biscuit, rosemary balsamic	

---

<b>Irish Breakfast</b>	<b>\$19</b>
two eggs, rasher bacon, irish sausages, black & white pudding, baked beans, grilled tomato, soda bread	

---

<b>Harvard Square Breakfast</b>	<b>\$16</b>
two eggs, sausage & bacon, home fries, buttermilk biscuit	

---

---

<b>The O.G. Benny</b>	<b>\$16</b>
poached eggs, sausage, spinach, home fries, citrus hollandaise	

---

<b>Corned Beef Hash</b>	<b>\$15</b>
crispy fried eggs, hollandaise	

---

<b>Breakfast Sandwich</b>	<b>\$15</b>
house-cured ham, egg, cheddar, breakfast mustard, south shore bun	

---

<b>Chicken &amp; Waffles</b>	<b>\$19</b>
bacon & scallion waffles, sweet potato purée, swiss chard, bourbon-pecan syrup, sausage gravy	

---

<b>Spinach &amp; Feta Omelet</b>	<b>\$16</b>
home fries, buttermilk biscuit	

---

## BREAKFAST SIDES

---

<b>2 Eggs</b>	<b>\$6</b>
---------------	------------

---

<b>Bacon</b>	<b>\$6</b>
--------------	------------

---

<b>Sausage</b>	<b>\$6</b>
----------------	------------

---

<b>Home Fries</b>	<b>\$6</b>
-------------------	------------

---

<b>Sourdough Toast</b>	<b>\$6</b>
------------------------	------------

---

<b>Hand-Cut Fries</b>	<b>\$6</b>
-----------------------	------------

---

<b>Biscuits</b>	<b>\$6</b>
-----------------	------------

---

## SHARED PLATES

---

<b>Spinach &amp; Artichoke Dip</b>	<b>\$16</b>
melted cheddar, pita chips	

---

<b>Cheese Board</b>	<b>\$24</b>
spiced nuts, seasonal preserves	
Prufrock   Westcombe Cheddar   Bijou   Aged Gouda   Bayley Hazen	

---

---

<b>Mezze Platter</b>	<b>\$16</b>
hummus, tzatziki, red pepper feta, marinated beets and olives, pita	

---

<b>Caesar Salad</b>	<b>\$16</b>
romaine, black kale, radicchio, spicy croutons	
+chicken \$6   +shrimp \$9   +salmon \$14   steak +\$14	

---

<b>Spring Panzanella</b>	<b>\$17</b>
fresh mozzarella, cucumber, asparagus, fava beans, peas, olives, pickled shallots, toasted baguette	
+chicken \$6   +shrimp \$9   +salmon \$14   steak +\$14	

---

## LUNCH BIG PLATES

---

<b>Fish &amp; Chips</b>	<b>\$23</b>
black kale & brussels slaw, lemon-caper tartar	

---

<b>Shepherd's Pie</b>	<b>\$23</b>
lamb, root vegetables, peas, mushrooms	

---

<b>Apple Cider-Braised Farro</b>	<b>\$23</b>
roasted corn & mushrooms, black kale, crispy garbanzos	
+chicken \$6   +shrimp \$9   +salmon \$14   steak +\$14	

---

<b>Spicy Fried Chicken Sandwich</b>	<b>\$16</b>
pickled green tomatoes, jicama slaw	

---

<b>Grafton Burger</b>	<b>\$17</b>
double burger, white cheddar, bacon jam, special sauce, house-made pickles	

---

<b>Winter Salad</b>	<b>\$15</b>
apples, pomegranate, candied pecans, great hill blue cheese, crème fraîche dressing	

---

## BRUNCH COCKTAILS

---

<b>Medium Regular</b>	<b>\$12</b>
coconut rum, hazelnut liqueur, cold brew concentrate, coconut milk	

---

<b>House Bloody Mary</b>	<b>\$12</b>
tito's vodka, paul's classic mix, sriracha salt	

---

<b>Bellini</b>	<b>\$10</b>
peach nectar, prosecco, lemon	
Pitcher - \$35	

---

<b>Aperol Spritz</b>	<b>\$11</b>
aperol, lemon, prosecco	
Pitcher - \$46	

---

---

**(DF) - Dairy Free**

---

---

**(GF) - Gluten Free**

---

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify our staff of any allergies. \*An 18% gratuity will be added to a party of 6 or more. \*To help bridge the wage gap between front of the house team members and our back of the house cooks and dishwashers we apply a 3% kitchen fee. The fee will primarily benefit all non-tipped members of our kitchen team. Under current MA state law kitchen employees cannot share in the restaurant's tip pool. This charge is voluntary and as our guest, you have the right to opt out of it. Simply inform your server and we will remove the charge. Thank you for your understanding and support.