

BRUNCH

Saturday and Sunday 10AM to 4PM

SPECIALS

Brunch Mimosa	\$5
natalie's oj & prosecco	
Pitcher - \$30	

SMALL PLATES

Honey Yogurt	\$7
house-made granola, blueberries & raspberries	

Biscuits & Gravy	\$9
sausage gravy	

Cinnamon French Toast Sticks	\$8
fresh berries, maple syrup	

French Onion Soup	\$10
brioche crouton, gruyere	

Chickpea Fritters (df)	\$12
pickled shallots, harissa aioli	

Spicy Meatballs	\$12
tomatillo sauce, feta	

Smoked Wings	\$15
dry rub, poblano-buttermilk dip	

Grilled Lobster Tail (gf)	\$16
low-country corn pudding	

BREAKFAST BIG PLATES

Egg Tostadas	\$15
two eggs, corn tostadas, tomatillo and dried chili sauces	

Steak & Eggs	\$18
grilled sirloin, two eggs, sweet potato home fries, buttermilk biscuit, rosemary balsamic	

Irish Breakfast	\$18
two eggs, rasher bacon, irish sausages, black & white pudding, baked beans, grilled tomato, soda bread	

Harvard Square Breakfast	\$16
two eggs, sausage & bacon, sweet potato home fries, buttermilk biscuit	

The O.G. Benny	\$16
poached eggs, sausage, spinach, sweet potato home fries, citrus hollandaise	

Corned Beef Hash	\$15
crispy fried eggs, hollandaise	

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

Chicken & Waffles	\$16
bacon & scallion waffles, sweet potato purée, swiss chard, bourbon-pecan syrup, sausage gravy	

Spinach & Feta Omelet	\$16
sweet potato home fries, buttermilk biscuit	

BREAKFAST SIDES

Eggs	\$6
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Bacon	\$6
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Sausage	\$6
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Sweet Potato Home Fries	\$6
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Sourdough Toast	\$6
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Hand-Cut Fries	\$6
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Biscuits	\$6
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SHARED PLATES

Spinach & Artichoke Dip	\$16
melted cheddar, pita chips	

Cheese Board	\$18
spiced nuts, seasonal preserves Bijou Extra-Aged Gouda Bayley Hazen Blue	

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

LUNCH BIG PLATES

Fish & Chips	\$22
black kale & brussels slaw, lemon-caper tartar	
Short Rib Cottage Pie	\$22
root vegetables, peas, mushrooms	
Apple Cider-Braised Farro	\$22
roasted corn & mushrooms, black kale, crispy garbanzos +chicken \$6 +shrimp \$9 +salmon \$14 + steak \$14	
Spicy Fried Chicken Sandwich	\$16
pickled green tomatoes, jicama slaw	
Grafton Burger	\$17
cheddar, b&b pickles, pickled shallots, iceberg, special sauce, south shore bun	
Harvard Beet Salad	\$15
goat cheese, dried cherries, candied pistachios	
Caesar Salad	\$14
romaine, black kale, radicchio, spicy croutons +chicken \$6 +shrimp \$9 +salmon \$14 + steak \$14	

BRUNCH COCKTAILS

Medium Regular	\$12
coconut rum, hazelnut liqueur, cold brew concentrate, coconut milk	
House Bloody Mary	\$12
tito's vodka, paul's classic mix, sriracha salt	
Bellini	\$10
peach nectar, prosecco, lemon Pitcher - \$40	
Aperol Spritz	\$11
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.