

BRUNCH

Saturday and Sunday 10AM to 4PM

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Parfait \$6
seasonal fruit, greek yogurt, granola, local honey

Smoked Salmon Toast \$10
cream cheese, onion, capers, everything spice

Crab & Avocado Toast \$12
burrata, fresno chili, coriander

Breakfast Sandwich \$12
over easy egg, country ham, breakfast mustard, gruyere, stone & skillet english muffin

Bow Street Breakfast \$13
two eggs, bacon, sausage, wheat toast, home fries

Eggs Benedict \$15
poached eggs, rasher bacon, hollandaise, stone & skillet english muffin, home fries

Farmer's Omelette \$14
sauteed spinach, tomatoes, fontina, wheat toast, home fries

Corned Beef Hash \$13
potatoes, roasted red peppers, onions, poached eggs

Steak & Eggs \$18
marinated tips, two eggs, hollandaise, home fries

Irish Breakfast \$17
eggs, black & white pudding, bangers, rasher bacon, baked beans, griddled tomato, brown bread, home fries

Blueberry Pancakes \$12
vermont maple syrup, fresh blueberries, blueberry-thyme compote, honey butter

Baked French Toast \$12
brioche, blackberries, lemon creme fraiche

New England Clam Chowder \$8
fresh clams, smoked bacon

Caesar Salad \$11
romaine, aged parmesan, croutons

Beet Salad \$12
fresh grapefruit, herbed goat cheese, arugula, toasted walnut vinaigrette

Roasted Squash Salad \$13
seasonal squash, toasted pepitas, great hill blue cheese, toasted pistachio, walnut vinaigrette

Fried Calamari \$13
pickled peppers, spicy marinara

Margherita Pizza \$13
fresh mozzarella, basil

Warm Grain Bowl \$14
ancient grain blend, brussels sprouts, butternut squash, toasted pepitas, pumpkin vinaigrette

Chopped Salad \$16
romaine, chicken, bacon, fried chickpeas, cucumber, tomato, onion, citrus-ranch dressing

Traditional Fish & Chips \$18
tartar sauce, cole slaw

Grafton Burger \$15
aged irish cheddar, applewood-smoked bacon, caramelized onions, toasted brioche

Blackened Chicken Sandwich \$14
lettuce, tomato, pickled red onion, avocado aioli, toasted brioche

Black Bean Burger \$13
quinoa, curried-cashew pesto, pickled carrot, cilantro, harissa aioli, toasted brioche

BRUNCH COCKTAILS

Blackberry-Apricot Mimosa \$11
fresh blackberries, apricot nectar, basil simple

Orchard Sunrise
apple vodka, pear juice, spiced-cranberry simple, prosecco
glass 10 // pitcher 28

Irish Cold Brew \$11
cold brew-infused irish whiskey, demerara syrup, baileys whipped

House Bloody Mary \$10
tito's vodka & Paul's classic mix