

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

Bacon \$6

Sausage \$6

Sweet Potato Home Fries \$6

Sourdough Toast \$6

Hand-Cut Fries \$6

Biscuits \$6

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	
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Short Rib Cottage Pie	\$22
root vegetables, peas, mushrooms	
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Apple Cider-Braised Farro	\$22
roasted corn & mushrooms, black kale, crispy garbanzos +chicken \$6 +shrimp \$9 +salmon \$14 + steak \$14	
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Spicy Fried Chicken Sandwich	\$16
pickled green tomatoes, jicama slaw	
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Grafton Burger	\$17
cheddar, b&b pickles, pickled shallots, iceberg, special sauce, south shore bun	
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Harvard Beet Salad	\$15
goat cheese, dried cherries, candied pistachios	
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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	
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House Bloody Mary	\$12
tito's vodka, paul's classic mix, sriracha salt	
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Bellini	\$10
peach nectar, prosecco, lemon Pitcher - \$40	
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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.