

BRUNCH

Saturday and Sunday 10AM to 4PM

SPECIALS

Brunch Mimosa	\$5
natalie's oj & prosecco	
Pitcher - \$35	

SMALL PLATES

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

Biscuits & Gravy	\$9
sausage gravy	

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

Vidalia Onion & Leek Soup	\$12
brioche crouton, gruyere	

Fried Mozzarella Sticks	\$15
tomato sauce, pesto, toasted baguette	

House Poutine	\$12
hand-cut fries, cheese curds, brown gravy	

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

Fried Calamari	\$15
sweet pickled peppers, garlic oil, spicy aioli	

BREAKFAST BIG PLATES

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

Blueberry Pancakes	\$15
maple syrup, honey butter	

Steak & Eggs	\$20
grilled sirloin, two eggs, home fries, buttermilk biscuit, rosemary balsamic	

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

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

The O.G. Benny	\$16
poached eggs, sausage, spinach, 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	\$19
bacon & scallion waffles, sweet potato purée, swiss chard, bourbon-pecan syrup, sausage gravy	

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

BREAKFAST SIDES

2 Eggs	\$6
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Bacon	\$6
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Sausage	\$6
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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	\$24
spiced nuts, seasonal preserves	
Prufrock Westcombe Cheddar Bijou Aged Gouda Bayley Hazen	

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

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

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

LUNCH BIG PLATES

Fish & Chips	\$23
black kale & brussels slaw, lemon-caper tartar	

Shepherd's Pie	\$23
lamb, root vegetables, peas, mushrooms	

Apple Cider-Braised Farro	\$23
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
double burger, white cheddar, bacon jam, special sauce, house-made pickles	

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

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 - \$35	

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.