

B R U N C H

BROCCOLINI OMELETTE	16
Asiago, Creamed Chard, Hash	
HOUSE SAUSAGE OMELETTE	16
Cheese Curd, Bechamel, Half-Dried Tomato, Hash	
LOCAL MUSHROOM OMELETTE	16
Fried Onion, Goat Cheese, Hash	
EGGS YOUR WAY*	15
House Bacon, Hash, Toast	
FRIED CHICKEN & WAFFLE	20
Cornmeal Waffle, Fried Eggs, Pecan Brittle Butter	
CHORIZO FRIED RICE	16
Radish Kimchi	
PORK BELLY BENEDICT	16
Sourdough English Muffin	
HALLOUMI BENEDICT	14
Duxelle, Pickled Onion	
BEIGNETS	12
Dulce de Leche, Strawberry Jam	
BREAD PUDDING	12
Pecans, Blueberry Creme Fraiche	
VEGAN COCONUT PARFAIT	12
Seasonal Fruit, Maple-Glazed Granola	
LITTLE LEAF LETTUCES	15
Pickled Onion, Radish, Fennel, Mustard Vinaigrette, Furikake	
SEITAN PASTRAMI	22
Slaw, Rye Bread, Pumpkin Seed Cheese, House Pickle + Fries	
F&F BURGER*	25
House-Ground Brisket Patty, Caramelized Onion Jam, Fondue, Roasted Garlic Aioli, Pickles + Fries -put an egg on it + 2.50 -add bacon +3	
STEAK & EGGS*	28
4 oz Hanger Steak, 2 Eggs your way, Hash, Hollandaise	

K I D S

SCRAMBLED EGG PIZZA	10
Bacon, Crispy Potato	
CHICKEN TENDERS	12
With Fries	
MAC N CHEESE	10
GRILLED CHEESE	10
With Fries	
WAFFLE	10
Quisset Mill Farm Maple Syrup	

S I D E S

ONE EGG ANY STYLE *	2.50
SLAB BACON	6
BREAKFAST SAUSAGE	5
FRUIT	5
HOUSE JAM	2
TOAST	5
Sourdough, Rye, English Muffin, Gluten Free Bun	

Thank you for joining us.
We hope you enjoy your meal.

In an effort to offer equitable pay to all our dedicated staff, we have placed a 3% fee to your check that will exclusively and directly benefit our Back of House staff (line cooks, prep cooks, dishwashers), who by Massachusetts law may not be included in the tip pool.

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

W I N E

C O C K T A I L S

16

BLOODY MARY

Vodka, Tomato, Horseradish,
F&F Spice Blend, House Pickles

WAKE-UP CALL

3 x Rums, Coconut, Brown Sugar,
Cinnamon, Coffee, Served over Ice

GARFIELD

Spicy Tequila, Aperol, Marmalade,
Lime, Pineapple

THE HUMMINGBIRD

Tequila, Passionfruit,
Lemon, Red Currant Syrup

UNDER THE BOARDWALK

Pisco, Montenegro, Strawberry,
Lime, Bootblack Tonic

AIR B+B+B

Bourbon, Benedictine, Cognac, Apricot

BLUE NOTE REMIX

Forager Gin, Italicus, Blueberry, Lemon

B E E R & C I D E R

NARRAGANSETT LAGER

6

(16oz) 5% RI

BRICK & FEATHER "GRAMOPHONIC"

9

Czech-Style Pale Lager (16oz) 4% MA

LONG LIVE "MERRY DANCERS"

9

Czech-Style Dark Lager (16oz) 5% MA

PROCLAMATION, "MONO/STEREO"

9

Dry-Hopped Grisette (16oz) 4.3% RI

PIVOTAL "OVERLY WORDY ODE"

9

NEIPA (16oz) 6.4% RI

QUEEN CITY HEFEWEIZEN

7

Wheat Beer (12oz) 5.8% VT

AUSTIN EASTCIDERS

7

Dry Cider (12oz) 5% MI

HIGH LIMB "CORE"

9

Dry Cider (16oz) 5% MI

BUBBLY

2021 Cava Brut Reserva,
Alsina & Sarda, Penedes 13

WHITE

2024 Sauvignon Blanc...,
Pajot, Gascony 14

2022 Aligoté,
Ch. de la Maltroye, Burgundy 15

2023 Kisi
Chelti, Kakheti, Georgia 12

2023 Chardonnay, Ancient Peaks,
Paso Robles, CA 15

PINK

2024 "Pinke Pinke"
Schlossmullenhoff, Germany 13

ORANGE

2022 Sémillon "Bel A Ciao",
Olivier Cazenave, Bordeaux 14

CHILLED RED

2020 Cinsault.,
"Touche pas au Grisbi",
M Petit, Languedoc 15

RED

2024 Pinot Noir,
Joseph-Jibril, California 15

2024 Ciliegiolo, "Asla",
Leonardo Bussoletti, Umbria 13

2022 Trousseau "Marnes Rouges"
Badoz, Jura 15

2022 Cabernet, Upwell,
Lodi, California 15

15

N O N - A L C O H O L I C

THE DIVINING ROD

12

Prickly Pear, Lime,
Citrus Peel, Tonic

WASTE NOT WANT NOT

12

Strawberry Shrub, Strawberry Tops,
Champagne Vinegar, Lemon,
Fleurie Bitter N/A

KIT "BLONDE"

8

N/A Pale Ale (12 oz) ME