

# B\_R\_U\_N\_C\_H

<b>YOGURT</b>	<b>10</b>
Seasonal Fruit, Granola	
<b>PANCAKE STACK</b>	<b>12</b>
Plain or Chocolate Chips Rugged Ridge Farm Maple Syrup	
<b>ROASTED BEETS</b>	<b>15</b>
Yogurt, Mint, Citrus, Black Pepper Crumb	
<b>LOCAL GREEN SALAD</b>	<b>16</b>
Fennel, Apples, Feta, Sunflower Seeds, House Vinaigrette	
<b>FRIED PICKLED GREEN TOMATOES</b>	<b>14</b>
Roasted Tomato Yogurt	
<b>JALAPENO CHEDDAR FRITTERS</b>	<b>14</b>
Jalapeno Ranch	
<b>TOMATO TOAST</b>	<b>15</b>
Heirloom Tomatoes, Bacon, Toum, Lettuce -put an egg on it +2.50	
<b>MUSHROOM TOAST</b>	<b>19</b>
Roasted Mushrooms, Mushroom Sausage Toum, Parsley Salad -put an egg on it +2.50	
<b>MEZZE PLATTER</b>	<b>22</b>
Bean Dip, Cheese Dip, Cherry Tomatoes, Carrot Salad, Marinated Shishito Peppers, House Crackers	

<b>THE CLASSIC</b>	<b>12</b>
2 Eggs, Toast & Smashed Potatoes	
<b>SHAKSHUKA</b>	<b>15</b>
2 Eggs, Tomato Sauce, Toast -add mushroom sausage +\$9	
<b>FRITTATA</b>	<b>15</b>
Mozzarella, Potato, Chive & Leeks	
<b>STEAK &amp; EGGS*</b>	<b>22</b>
Hanger Steak, Greens, 2 Sunny Side Eggs, Smashed Potatoes, Pistou	
<b>BANH MI EGG SANDWICH</b>	<b>18</b>
2 Fried Eggs, Banh Mi Pickles, Fresh Cuke, Cilantro, Sambal Mayo -add steak +12 (bc why not?)	
<b>EGG SANDWICH</b>	<b>10</b>
2 Eggs, Bacon, Cheddar & Black Garlic Mayo, Brioche Bun	
<b>FRIED CHICKEN SANDWICH</b>	<b>20</b>
Chicken Thigh, Brioche Bun, Spicy Maple Glaze, Miso Mayo, Slaw + Side Pickle + Fries	
<b>F&amp;F BURGER</b>	<b>20</b>
Double 4oz Smashburger, Brioche Bun, Cabot Cheddar, Grilled Onions, Special Sauce, Pickles + Fries -put an egg on it +2.50	

## K\_I\_D\_S

<b>CHICKEN TENDERS</b>	<b>10</b>
<b>PEARL HOT DOG</b>	<b>9</b>
<b>GRILLED CHEESE</b>	<b>6</b>
<b>MAC &amp; CHEESE</b>	<b>12</b>

## S\_I\_D\_E\_S

<b>ONE EGG ANY STYLE *</b>	<b>2.50</b>
<b>FRIED SMASHED POTATOES</b>	<b>5</b>
<b>BACON</b>	<b>5</b>
<b>TOAST - IGGY'S FRANCESE</b>	<b>2</b>
<b>HOUSE MADE JAM OF THE DAY</b>	<b>2</b>
Blueberry + Red Currant	
<b>HOUSE HOT SAUCE</b>	<b>2</b>
<b>TOUM</b>	<b>3</b>
<b>HOUSE PICKLES</b>	<b>8</b>
Seasonal Local Veggies	

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.

**C O C K T A I L S****16****BLOODY MARY**

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

**SPRITZ-MOSA**

Aperol, Cava, Orange Juice

**SNOOZE BUTTON**

Iced Coffee, Magnolia Vodka, Magnolia Syrup, Cinnamon &amp; Nutmeg Chantilly

**THE CASTAWAY**

Tom Cat Gin, Dry Curacao, Pineapple, Smoked Cherry, Lime, Grenadine

**TITLE FIGHT**

Cachaca, Ancho Reyes, Tarragon, Cinnamon, Lime, Spicy Thai Bitters

**LOST IN TRANSFUSION**

Tequila, Ginger Demerara, Lemon, Concord Grape Juice

**DAI-KINI**

Rum, Faccio Bruta, Montenegro, Mint, Lime

**HI-FI HIGHBALL**

Gin, Creme de Violette, Rosemary, Grapefruit

**PEACHES & REGALIA**

Bourbon, Peach Pit Syrup, Lemon, Giffard Peche de Vigne, Egg White

**BALMY WEATHER**

Lemongrass &amp; Lemon Balm Infused Vodka, Cocchi Americano, Lemon, Soda

**SAFE WORD**

Bourbon, Cocoa Nib, Cardamaro, Sweet Vermouth, Mole Bitters

**N O N - A L C O H O L I C****SANGUINETTE****10**

Black Raspberry &amp; Grains of Paradise, N/A Aperitif, Lime Juice, Soda

**BAIKAL BLUSH****10**

Rhubarb, Grapefruit, Bitters, Tonic

**NOTCH N/A PILSNER****8**

Non-Alcoholic Pilsner (12oz) MA

**B E E R & C I D E R****NARRAGANSETT LAGER****5**

(16oz) 5% RI

**BANDED BREWING "NORWEALD"****9**

Classic Stout (16oz) 6.5% ME

**DECIDUOUS "SIMPLE UNION"****9**

Unfiltered Kolsch (16oz) 4.8% NH

**TWO ROADS "NO LIMITS"****8**

Heffeweizen (16oz) 5% RI

**BRICK AND FEATHER "IN ABSENTIA"****9**

India Pale Ale (16oz) 7.2% MA

**FONTA FLORA "NEBO"****9**

Pilsner (16oz) 5.2% NC

**PIVOTAL "BOMB CYCLONE"****9**

Double Hopped DIPA (16oz) 8% RI

**GRAFT "FIELD DAY" CIDER****9**

Strawberry Rose Cider (12oz) 6.9% MA

**W I N E****BUBBLY**2021 Cava Brut Reserva, Alsina & Sarda, Penedes **13****WHITE**2022 Sauvignon Blanc... "4 Cepages", Pajot, Gascony **12**2023 Rkatsiteli... "Santimenti", Zagreus, Bulgaria **15**2022 Chenin Blanc, Sol Summit, Clarksburg, CA **13**2022 Chardonnay, Kara Tara, South Africa **16****PINK**2022 Cilieggiolo, "Narnia" Bussoletti, Umbria **13****ORANGE**2021 Trebbiano, Migliarina Montozezi, Tuscany **12****CHILLED RED**2023 Sangiovese "Freddo", Field Recordings, Paso Robles **14****RED**2022 Pinot Noir "Well Rested" Catch & Release, Sonoma **18**2022 Grenache "Neck" Sylvain Bock, Ardeche **15**2022 Cabernet "Doris" Gail Wines, Sonoma **16**