

- small plates -

- crispy brussels sprouts** lemon honey, aleppo pepper \$9
- wings** blue cheese or ranch dip, celery, choice of hickory bbq, lemon pepper, or buffalo \$15
- meat & cheese tray** craft cheeses and salumi, seasonal preserve, honey, house pickles, grilled bread \$18
- whipped ricotta** seasonal preserve, grilled bread, sea salt, evoo \$11
- fried feta** lemon honey, togarashi \$11
- steamed bao buns** gochujang pulled pork, pickled daikon slaw, sriracha aioli, cilantro \$14
- mussels** new england IPA, prince edward island mussels, mustard cream, chives, grilled bread \$16

- salads-

- caesar** gem lettuce, parmesan, smoked bacon, anchovies, baguette croutons \$14
 - quinoa** arugula, honeycrisp apple, goat cheese, dried apricot, toasted pistachio, green goddess \$14
 - greek salata** aged feta, mediterranean olives, tomato, cucumber, red onion, croutons, oregano, evoo, lemon zest \$14
- add to any salad: grilled chicken +\$6 | grilled shrimp +\$10 | grilled salmon +\$12*

- handhelds-

- btt burger** roasted mushroom, swiss, smoked bacon, amino sauce, hand-cut fries \$18
- lamb burger** fried feta, honey, lettuce, tomato, herb yoghurt, brioche, hand-cut fries \$18
- crispy fried chicken** b&b pickles, lemon slaw, spicy remoulade, onion brioche, hand-cut fries \$17
- falafel** lemon tahini, cucumber, tomato, radish, greens, herb yoghurt, naan, hand-cut fries \$16
- grilled cheese** three cheese blend, apple butter, bacon, country white bread, hand-cut fries \$15

- mains -

- atlantic salmon** spring onion vermouthe purée, charred scallions, peruvian potato, english peas, preserved lemon \$26
- steak frites** grilled 12 oz ribeye, black garlic butter, hand-cut parmesan black pepper fries \$28
- beer-battered haddock** hand-cut fries, lemon, coleslaw, tartar sauce \$20
- bombay grilled chicken** curry marinated chicken breast, bombay potatoes, brussels, cherry tomatoes, herb yoghurt \$19
- garganelli** house fennel sausage, broccolini, green olives, tomato, preserved lemon, calabrian chili, pecorino \$19
- butter cauliflower** garam masala roasted cauliflower, spiced tomato cream sauce, basmati rice, herb yoghurt, cilantro, naan \$16 *add grilled chicken +\$6 | grilled shrimp +\$10 | grilled salmon +\$12*

- sides -

- btt fries** parmesan, black pepper \$5
- house-crafted pickled vegetables** \$5

- sweets -

- chocolate peanut butter stout brownie**
- burnt marshmallow, vanilla bean ice cream \$9
- seasonal crème brûlée** \$8



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brunch @ brewer's tap & table

every saturday and sunday, 11 am - 3 pm

- to eat -

avocado toast

smashed avocado, preserved lemon, goat cheese,
mint, aleppo pepper, cherry tomato, multigrain bread \$12
egg +\$2 / bacon +\$4 / smoked salmon +\$6

eggs benedict

5-10 egg, english muffin, hollandaise sauce, choice of:
smoked bacon \$12 / portobello mushroom \$12
shrimp \$16 / smoked salmon \$18

fried chicken and waffle

crispy fried chicken, fresh baked waffle, lemon-
honey butter, smoked maple syrup \$15

btt brunch burger

smashed avocado, fried egg, honey-sriracha bacon,
lettuce, tomato, toasted english muffin, hand-cut fries \$17

steak and eggs

grilled 12 oz ribeye, sunny-side eggs, hash browns,
smoked ketchup \$28

crispy pork hash

braised and pulled pork shoulder, brussels, smoked bacon,
sweet onion, yukon potatoes, fried egg \$16

bacon & eggs

two fried eggs, bacon, hash browns \$14

- on the side -

bacon \$4

waffles \$6

sriracha bacon \$6

hash browns \$5

- to drink-

coffee / tea / hot chocolate \$3.5

btt bloody mary

wheatly vodka, btt bloody mix,
salt & pepper rim \$11

redeye tequila sunrise

agave tequila, fresh-squeezed oj,
orgeat syrup, grenadine \$12

cold brew martini

vodka, cold brew coffee,
kahlua, irish cream \$13

moody mimosa

fresh-squeezed oj, triple sec,
fruited hard seltzer \$9

