

- 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 \$12**fried feta** lemon honey, togarashi \$11**steamed bao buns** gochujang pulled pork, pickled daikon slaw, sriracha aioli, cilantro \$14**cider mussels** prince edward island mussels, hard cider, n'duja sausage, tomato, fresh fennel, grilled bread \$17**- salads -****caesar** gem lettuce, parmesan, smoked bacon, anchovies, baguette croutons \$14**quinoa** arugula, roasted butternut squash, goat cheese, dried apricot, toasted pistachio, apple cider vinaigrette \$14**cranberry walnut** mixed greens, dried cranberries, candied walnuts, gorgonzola, walnut vinaigrette \$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 \$18**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** five spice, squash risotto, fried sage, roasted pepitas \$27**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 \$20**fusilli** pasta, house fennel sausage, broccolini, green olives, tomato, preserved lemon, calabrian chili, pecorino \$19**bolognese** rigatoni, pork, veal, beef, san marzano tomatoes, parmesan, fried sage \$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**roasted butternut squash** \$5**- sweets-****seasonal crème brûlée** \$9**chocolate peanut butter stout brownie**

burnt marshmallow, vanilla bean ice cream \$9

deep dish cookie sundaefreshly baked chocolate chip cookie skillet,
vanilla bean ice cream, chocolate sauce \$10
 /brewerstapandtable

 @btt_waltham

brewerstapandtable.com