

- 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 sundae**
- freshly baked chocolate chip cookie skillet,
vanilla bean ice cream, chocolate sauce \$10



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