

- 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

**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, honeycrisp apple, goat cheese, dried apricot, toasted pistachio, green goddess \$14

**watermelon salad** fresh seedless watermelon, yellow tomato, feta cheese, pickled red onion, sherry vinaigrette, fresh basil, and mint \$14

*add to any salad: grilled chicken +\$6 | grilled shrimp +\$10 | grilled salmon +\$12 | fresh lobster +\$14*

- handhelds -

**lobster roll** fresh lobster, toasted brioche roll, crisp lettuce, malt vinegar hand-cut fries, traditional or warm butter \$28

**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** sweetcorn succotash, corn crema, preserved lemon, pickled watermelon \$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** crafted pasta, 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 | fresh lobster +\$14*

- sides-

- sweets-

**btt fries** parmesan, black pepper \$5

**house-crafted pickled vegetables** \$5

**street corn** grilled corn, remoulade, queso fresca, lime, cilantro \$8

**chocolate peanut butter stout brownie**  
burnt marshmallow, vanilla bean ice cream \$9

**seasonal crème brûlée** \$8



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