

- 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



[f /brewerstapandtable](#)
[@btt_waltham](#)
brewerstapandtable.com