

AUTUMN PREVIEW MENU

“Waverly Inn – worst food in city” – Donald J. Trump

Ostrea Caviar, *Crème Fraiche*, *Chive*, *Chopped Egg*, *Blinis*, 30g \$180

SMALL PLATES

Chilled Oysters on the Half Shell, *Cocktail & Mignonette Sauces*, *Lemon* M/P

Chilled Jumbo Gulf Shrimp, *Cocktail & Curry Mayo Sauces*, *Lemon* 29

Country Pate, *Cornichon*, *Pickled Raisins & Mustard Seeds*, *Grilled Bread* 28

Baby Kale Salad, *Warren Pears*, *Dried Cranberries*, *Goat Cheese Crumbles*, *Pumpkin Seed Vinaigrette* 26

Iceberg Wedge Salad, *Bacon*, *Cherry Tomatoes*, *Crispy Onions*, *Bayley Hazen Blue*, *Louis Dressing* 24

Local Burrata, *Eggplant Caponata*, *Arugula & Basil Pesto*, *Aged Balsamic*, *Candied Walnuts*, *Country Toast* 27

McCarthy Salad, *Romaine*, *Chicken*, *Avocado*, *Egg*, *Bacon*, *Cheddar*, *Beets*, *Tomato*, *Balsamic* 35

Grilled Spanish Octopus, *Giant White Beans*, *Bell Pepper Stew*, *Tomato Powder* 29

Hand Cut Steak Tartare, *Shallots*, *Cornichon*, *Capers*, *Egg Yolk*, *Grilled Bread* 29

Cheese Monger Plate, *Bandaged Cheddar Cow*, *Humboldt Fog Goat*, *Bayley Hazen Blue Cow*

Fig Jam, *Truffle Honey*, *Walnuts*, *Semolina Raisin Bread* 26

LARGE PLATES

Waverly Chicken Pot Pie, *Mirepoix*, *Velouté*, *Savory Herbs* 29

Vegan Butternut Squash Risotto, *Cashew “Cream”*, *Fresh Nutmeg*, *Pumpkin Seed Oil* 38

Roasted Amish Chicken, *Kale Sprouts*, *Black Trumpet Mushrooms*, *Brown Butter Spaetzle*, *Rosemary & Lemon Jus* 41

Crispy Skin Scottish Salmon, *Roasted Root Vegetables*, *Beluga Lentils*, *Caviar Butter* 43

Jurgielewicz Duck Two Ways, *Carrot & Ginger Puree*, *Baby Bok Choy*, *Chinese Five Spice Sauce* 49

Iron Skillet Sea Scallops, *Truffle Celery Root Puree*, *Honjemeji Mushrooms*, *Trout Roe*, *Corn Emulsion* 61

Baltimore Jumbo Lump Crab Cakes, *Hearts of Palm Slaw*, *Smoked Jalapeño Tartar Sauce* M/P

Grilled Strip Steak, *Grilled Broccoli Rabe*, *Cipollini Onions*, *Idaho Potato Pave*, *Sauce Au Poivre* 64

Aged Beef Tomahawk Rib Chop for Two, *Black Truffle Butter*, *Choice of Two Sides* 335

Waverly All-Natural Cheeseburger, *Tomato Jam*, *Vermont Cheddar*, *Dijonaise*, *Amy’s Bun*, *Fries* 29 Add Bacon 5.5

SIDES 15

Yukon Gold Potato Puree
Parmesan, *Chives*

Grilled Broccoli Rabe, *Red Chili*, *Garlic*

Hand-Cut Fries
Parsley, *Tarragon*

Onion Rings *Paprika Alioli*, *Herbs*, *Sea Salt*

Brussels Sprouts
Soy Ginger Dressing, *Furikake*

Blistered Shishito Peppers *Togarashi Pepper*

Photography prohibited inside the restaurant

WAVERLY COCKTAILS ~ \$18

Waverly Lemonade

Vodka or Gin, Lemon, Organic Agave, Cayenne

Habanero Mezcal Margarita

Hint of Heat, Lime, Mezcal Joven

Bourbon Storm

Bourbon, Lime, Ginger Beer

Maury Manhattan

Rye Whiskey, Vin Doux de Maury,
Angostura Bitters

Sauternes Cocktail

Castelnaud de Suduirat, 2016, Orange Twist

Rivé Tonic

Rivesaltes Fortified Wine, Lemon, Tonic

Waverly Paloma

Tequila Blanco, Pink Grapefruit, Chile, Salt

Waverly Spritzer

Contratto Apertif, Champagne, Orange

SPIRITS

Single Malt & Blends

Glenmorangie, The Original, Highland	\$21
Glenmorangie 18yr, Highland	\$32
Edradour 10yr, Highland	\$31
Macallan 12yr, Speyside	\$21
Macallan 18yr, Speyside	\$48
Balvenie 12yr, DoubleWood Aged, Speyside	\$23
Balvenie 21yr, PortWood, Speyside	\$40
Glenfiddich 12yr, Speyside	\$20
Glenlivet 12yr, Speyside	\$20
Laphroaig 10 yr, Islay	\$21
Caol Ila 12 yr, Islay	\$30
Lagavullin, 16 yr, Islay	\$35
Ardbeg, 10 yr, Islay	\$23P
Talisker Distiller's Edition, 11yr, Skye	\$28
Johnnie Walker Black	\$20
Johnnie Walker Blue	\$45

Bourbon

Basil Hayden Bourbon	\$18
Elijah Craig Bourbon	\$15
Bulleit Bourbon	\$16
Knob Creek Bourbon	\$19
Makers Mark Bourbon	\$18
Woodford Bourbon	\$20

BEER

Narragansett - American Lager ~ \$8

Ommegang Rare Vos - Belgian-Style Amber Ale ~ \$10

Aventinus - Kelheim, Germany; Weizenbock 16oz ~ \$12

AUTUMN DESSERT

Bananas Foster

Vanilla Ice Cream, Rum Caramel Sauce

Pumpkin Crème Brûlé

Amaretto Cookies

Warren Pear Crumble

Brown Butter Ice Cream

Triple Chocolate Pot de Crème

Vanilla Whipped Cream, Mint, Violet Candy

White Chocolate Bread Pudding

Vanilla Ice Cream, Bourbon Sauce

Daily Selection of Gelato & Sorbet

16

Cheese Monger Plate

Bandaged Cheddar Cow, Humboldt Fog Goat, Bayley Hazen Blue Cow

Fig Jam, Truffle Honey, Walnuts, Semolina Raisin Bread

26

Americano 5.5 Espresso 5.5 Cappuccino 6.5 Latte 7

Organic Artisanal Teas 8

Sencha Green Tea, Turmeric Honeybush, Mystic Mint,

Earl Grey, Lavender Chamomile



HOUSE OF WARIS
BOTANICALS

THE WAVERLY INN

PREVIEW MENU

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SMALL PLATES

Avocado Toast
Poached Egg, Watermelon Radish
Blistered Cherry Tomatoes
20

Chilled Jumbo Gulf Shrimp
Cocktail & Curry Mayo Sauces, Lemon
29

Oysters on the ½ Shell
Cocktail & Mignonette Sauces
MP

Deviled Eggs & Caviar
Capers, Olive, Chives
19

Wedge Salad
Bacon, Cherry Tomatoes, Crispy Shallots
Crumbled Blue Cheese & Blue Cheese Dressing
22

McCarthy Salad
Romaine, Chicken, Avocado, Egg, Bacon, Cheddar, Beets,
Tomato, Balsamic Vin
35

Country Pate
Cornichon, Pickled Raisins & Mustard Seeds, Grilled
Bread
28

Baby Kale Salad
Goat Cheese, Warren Pears, Dried Cranberries, Pumpkin
Seed Vinaigrette
26

LARGE PLATES

Banana Pancakes
Whipped Honey Butter, Maple Syrup
19

Kobe Flat Iron Steak & Eggs
Espresso Rub, Chimichurri, Hand Cut Fries
47

Orange & Vanilla French Toast
Nutella, Warm Strawberry Compote
20

Maine Lobster Grilled Cheese
Tomato & Truffle Fondue, House Made Potato Chips
36

Eggs Benedict
Country Ham, Buttermilk Biscuits, Hollandaise
29

Amy’s Bagel & Lox
Tomato, Onion, Capers, Cream Cheese
22

Farmers Omelet
Wild Mushrooms, Aged Goat Cheese, Chives
25

Waverly Cheeseburger
Cheddar, Tomato Jam, Dijonaise, Fries
29

Add Bacon.....4.5
Add Fried Egg.....5.5

Jumbo lump Crab Cakes
Hearts of Palm Slaw, Smoked Jalapeño Tartar
M/P

SIDES

Green Salad
13

Thick-Cut Smoked Bacon
14

Grilled Broccoli Rabe
15

Two Eggs Any Style
10

Hand-Cut Fries
15

Crispy Crushed Potatoes
14

BEVERAGE

Orange Juice 8

Grapefruit Juice 8

Coffee 5.5

Espresso 5.5

Cappuccino 5.5

Latte 7

Organic Artisanal Teas 8

Sencha Green, Turmeric Honeybush, Mystic Mint,

Earl Grey, Lavender Chamomile



AUTUMN LATE BRUNCH

Oysters on the Half Shell
Cocktail & Mignonette Sauces
M/P

Deviled Eggs & Caviar
Capers, Olive, Chive
19

Chilled Jumbo Gulf Shrimp
Cocktail & Curry Mayo Sauces, Lemon
29

Country Pate
Cornichon, Pickled Raisins & Mustard Seeds, Grilled Bread
28

Baby Kale Salad
Goat Cheese, Warren Pears, Dried Cranberries, Pumpkin Seed Vinaigrette
23

Waverly All-Natural Cheeseburger
Tomato Jam, Vermont Cheddar, Dijonnaise, Amy's Bun, Fries
29
add bacon 5.5

Hand Cut Fries
Parsley, Taragon
16

THE WAVERLY INN

THE WAVERLY INN & GARDEN

