

# WINTER PREVIEW MENU

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

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

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## 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 Shallots*, *Crumbled Blue Cheese*, *Blue Cheese Dressing* 27

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 Mushroom Risotto, *Cashew “Cream”*, *Porcini Powder*, *Port Wine Reduction* 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* 265

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*

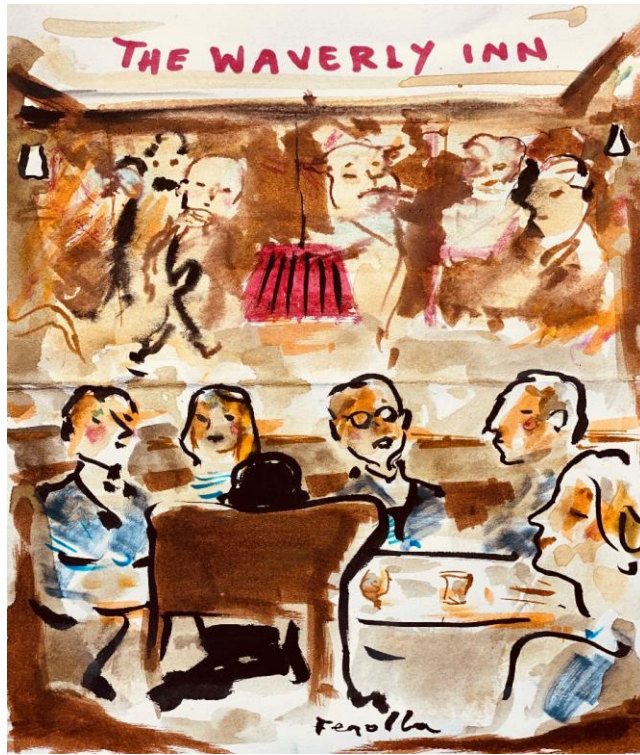
Hand-Cut Fries  
*Parsley*, *Tarragon*

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

## Waverly Lemonade

*Vodka or Gin, Lemon, Organic Agave,  
Cayenne*

## Sauternes Cocktail

*Castelnaud de Suduirat 2016  
Orange Twist*

## Habanero Mezcal Margarita

*Hint of Heat, Lime, Mezcal Joven*

## White Port Toddy

*White Port, Lemon, Spiced Honey*

## Bourbon Storm

*Bourbon, Lime, Ginger Beer*

## Waverly Paloma

*Tequila, Grapefruit, Chile, Salt*

## Maury Manhattan

*Rye Whiskey, Vin Doux de  
Maury, Angostura Bitters*

## Waverly Spritzer

*Contratto Aperitif, Champagne,  
Orange*

## The Puck

*Gin, Manzanilla Sherry, Chamomile, Lemon*

\$18

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## BEER

Narragansett <i>American Lager</i>	\$8
Ommegang Rare Vos <i>Belgian Style Amber Ale</i>	\$10
Aventinus <i>Kelheim Germany, Weizenbock 16oz</i>	\$12

## SINGLE MALTS & 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, 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	\$23
Talisker Distiller's Edition, 11yr, Skye	\$28
Johnnie Walker Black	\$20
Johnnie Walker Blue	\$45

## BOURBON

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

# WINTER DESSERT

Bananas Foster

*Vanilla Ice Cream, Rum Caramel Sauce*

Matcha Crème Brûlé

*Almond 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

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Cheese Monger Plate

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

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

26

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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

# WINTER BRUNCH

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

## 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 1/2 Shell  
*Cocktail & Mignonette Sauces*  
MP

Deviled Eggs & Caviar  
*Capers, Olive, Chives*  
19

Wedge Salad  
*Louis Dressing, Bacon, Crispy Onions, Bayley Hazen Blu,*  
*Chives*  
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*

  
HOUSE OF WARIS  
BOTANICALS

# WINTER 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

