

The BROADWAY

brunch so hard.

EVERY SATURDAY & SUNDAY | 9AM - 3PM

BITES + STARTERS

BACON BUTTERNUT SQUASH BITES [GF] CAYENNE MAPLE SYRUP, FRIED SAGE 8

FRIED HALLOUMI [V] HARISSA TOMATO CHUTNEY 9

MOLCAJETE GUACAMOLE [V/GF] CHARRED LIME, TORTILLA, PLANTAINS 8

2X SMOKED CHICKEN WINGS [GF] MAPLE SRIRACHA GLAZE, FRIED GARLIC 14

EDAMAME RANGOON [V] MANGO HABANERO DUCK SAUCE 12

ARANCINI [V/GF] MOZZARELLA, MARINARA, MICRO BASIL 11

HASSELBACK POTATOES [GF] CANDIED BACON, CHEDDAR, CHIVE SOUR CREAM 13

BUFFALO CAULIFLOWER [V/GF] WHIPPED BLUE CHEESE 9

BANG BANG BROCCOLI [V/GF] CHILI GARLIC, TOASTED SESAME 8

STREET CORN NACHOS [V/GF] ROASTED CORN + POBLANO, TRES QUESO, BLACK BEANS, COTIJA, CHIPOTLE CREMA, SALSA ROJA 14
[ADD GRILLED CHICKEN 3 OR SMOKED RIBEYE 5]

SWEET TOOTH

CINNAMON MONKEY BREAD [V] WARM FROM THE HEARTH WITH MAPLE CREAM CHEESE ICING 9

CINNAMON ROLL PANCAKES [V] BROWN SUGAR BUTTER, CRÈME CHEESE ICING, STRAWBERRIES 14

FRENCH TOAST STICKS [V] CINNAMON SUGAR, NUTELLA DRIZZLE, WHIPPED CREAM 14

BUTTERMILK PANCAKES [V] SLICED BANANAS, BLUEBERRIES, MAPLE SYRUP, BUTTER 14

DAILY DONUT 5 (MAKE IT BOOZY +5)

WOOD FIRED PIZZAS

14" SERVES 2-3

MAC SCRAMBLE PARMESAN CREAM SAUCE, MAC + CHEESE, SCRAMBLED EGG, BACON, HOT HONEY 16

SUNNY SIDE FRIED BACON, CARAMELIZED ONION, MOZZARELLA, HASH BROWNS, RUNNY EGG 15

HUEVOS RANCHEROS ANCHO CHILE, CHORIZO, SCRAMBLED EGG, QUESO, FIRE ROASTED CORN 15

CLASSIC PLAIN CHEESE 13 [PEPPERONI OR SAUSAGE ADD 4]

MARGHERITA [V] CRUSHED TOMATO, FRESH MOZZARELLA, BASIL, EVOO 15

THE GOAT: [V] ROASTED SPAGHETTI SQUASH, CARAMELIZED ONIONS, BRUSSELS SPROUTS, PISTACHIO PESTO, PARMESAN 19

CAESAR: PARMESAN CREAM SAUCE, BRICK OVEN CHICKEN, MOZZARELLA TOPPED WITH CAESAR SALAD 17

BUFFALO CAULIFLOWER: [V] PARMESAN CREAM SAUCE, HEARTH ROASTED CORN, BLUE CHEESE 16

ESPRESSO 3, CAPPUCCINO 4, CAFÉ LATTE 4

SANDWICH-LIKE

PANCAKE TACOS
SCRAMBLED EGG, CHORIZO, AVOCADO, QUESO, CHIPOTLE 13

COUNTRY FRIED BISCUIT
BUTTERMILK BISCUIT, CORNFLAKE CHICKEN, WHITE SAUSAGE GRAVY 15

BW BENEDICT
GRILLED COUNTRY HAM, BUTTERY GREENS, HOLLANDAISE 15
[ADD LOBSTER +10]

STUFFED CROISSANT
SCRAMBLED EGG, CHEDDAR, CRISPY BACON, AVOCADO, CHIPOTLE CREMA 14

MAINS

BW BREAKFAST SKILLET EGGS TO ORDER WITH BANGIN' BREAKFAST POTATOES, TOASTED ENGLISH AND CHOICE OF BACON, HOUSE MADE SAUSAGE OR COUNTRY HAM 14

FRIED CHICKEN + WAFFLE STACK WITH BUTTERED HOT SAUCE, RUNNY EGG AND BLUE CHEESE 13

EGG WHITE FRITATTA STACK [V] FETA, HERBS, TOMATO BASIL SAUCE, VEGGIE CRISPS 15

CORNERD BEEF BRISKET HASH BUTTERED POTATOES, WILTED GREENS, SOFT POACHED EGGS + HOLLANDAISE 17

CHIMICHANGA [V] SCRAMBLED EGGS, TRES QUESO, SALSA ROJA, POBLANO, FRIJOLES 14

BOWLS

GODDESS BOWL [V/GF] ROASTED SPAGHETTI SQUASH, CAULIFLOWER, KALE, AVOCADO, CRUSHED PISTACHIO, MAPLE-CIDER VINAIGRETTE 14

HARVEST BOWL [V/GF] ROASTED BUTTERNUT SQUASH, BRUSSELS SPROUTS, CREMINI, QUINOA, DRIED CRANBERRIES, GOAT CHEESE 15

BEET-ENDIVE-BIBB SALAD [V] FARRO. GREEN APPLE, FRIED GOAT CHEESE, WHITE BALSAMIC VINAIGRETTE 14

FORBIDDEN RICE BOWL [V/GF] POACHED EGGS, FRIED KALE, AVOCADO, SRIRACHA, TOGARASHI 15

ADD ONS - GRILLED CHICKEN [5] GRILLED SALMON*, TUNA*, OR SHRIMP* [7] GRILLED STEAK TIPS* [8] SOFT POACHED OR SCRAMBLED EGG [3]

BURGERS + SANDWICHES

[ALL SERVED WITH HAND CUT FRIES]

TRUFFLE CHICKEN SALAD BLACK PEPPER BACON, GREEN APPLE, BIBB LETTUCE 16

BW PARM CHICKEN CUTLET WITH MARINARA, MOZZARELLA, PESTO ON HOUSE CIABATTA 15

BW BURGER* LETTUCE + TOMATO, GRILLED ONION, HOUSE SAUCE, CHOICE OF CHEESE 15

PRESSED MOZZARELLA FICELLE [V] HEIRLOOM TOMATO RELISH, AVOCADO + ALFALFA, CHIA VINAIGRETTE 14

A LA CARTE / SIDES

MAPLE CANDIED BACON 6
GRILLED COUNTRY HAM 6

BW CORNERD BEEF BRISKET HASH 7
BANGIN' BREAKFAST POTATOES 6

FRIES HOUSE HAND CUT FRIES 6
HOUSE SAUSAGE PATTIES 6

* Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

The BROADWAY

brunch libations

BUBBLES

BYOM (BUILD YOUR OWN MIMOSA) \$36
LA MARCA PROSECCO, ASSORTED JUICES
(1.5L MAGNUM BOTTLES AVAILABLE \$62)

CLASSIC MIMOSA \$9
ORANGE JUICE, BUBBLES

JUST PEACHY \$10
PEACH NECTAR, PEACH LIQUEUR, PROSECCO

APEROL SPRITZ \$10 / PITCHER \$38
APEROL, PROSECCO, SODA, CITRUS

THE EXECUTIVE \$11
EFFEN BLOOD ORANGE VODKA, BLOOD ORANGE LIQUEUR, ORANGE JUICE, BUBBLES

PERSEPHONE \$12
VODKA, ST. GERMAIN, HOUSE SIMPLE, LEMON, PROSECCO, POMEGRANATE, ORCHID ICE

MIMOSA TOWER (3 OR MORE) \$80
ORANGE JUICE, BUBBLES, BUBBLES, BUBBLES...

SPIKED SELTZERS

HAND CRAFTED WITH TRULY HARD SELTZER DRAFT + FRESH INGREDIENTS

CRANBERRY APPLE \$8
ABSOLUT JUICE APPLE, CRANBERRY FRUITATIONS, WHOLE CRANBERRIES

POMEGRANATE & ELDERFLOWER \$8
ST GERMAIN ELDERFLOWER, POMEGRANATE, CITRUS

WILD BERRY \$8
TRIPLE 8 BLUEBERRY, CRÈME DE MURE, FRESH BERRIES

RUBY RED \$8
KETEL ONE GRAPEFRUIT & ROSE BOTANICALS, RUBY RED LIQUEUR, FRESH GRAPEFRUIT

DRAFT BEERS

BEER OF THE WEEK
ROTATING SELECTION TO KEEP THINGS FRESH! ASK...

CLEAN AND CRISP
BUD LIGHT, MO, \$5
COORS LIGHT, CO, \$5
STELLA, BELGIUM, \$7
JACK'S ABBY, HOUSE LAGER, MA \$6

WHEAT
ALLAGASH, WHITE, ME, \$7
BLUE MOON, CO, \$7
SHIPYARD, PUMPKINHEAD, ME, \$7

HOPPY
AERONAUT BREWING, A YEAR WITH DR. NANDU, MA, 13 OZ. TULIP \$8
CASTLE ISLAND, SOCIAL STUDIES, MA, 13 OZ. TULIP \$7.5
EXHIBIT A BREWING, CAT'S MEOW, MA, 13 OZ. TULIP \$7.5
FIDDLEHEAD, IPA, VT, \$7
HARPOON, IPA, MA, \$7
HARPOON, REC LEAGUE, MA, \$7
IDLE HANDS, FOUR SEAM IPA, MA, 13 OZ TULIP \$8
LAGUNITAS, IPA, CA, \$7
LORD HOBO, BOOM SAUCE, MA, 13 OZ. TULIP \$8
MAINE BEER CO. LUNCH, ME, 10 OZ. POUR \$8.5
MIGHTY SQUIRREL, CLOUD CANDY, MA, 13 OZ. TULIP \$7.5
NIGHT SHIFT BREWING, SANTILLI, MA, 13 OZ TULIP \$8
WORMTOWN, BE HOPPY, MA, \$7

AMBER/DARK(ER)
GUINNESS, IRISH STOUT, 20 OZ. \$8
NEW BELGIUM FAT TIRE, CO, \$7
SAM ADAMS, SEASONAL, MA, \$7
WEIHENSTEPHANER, FESTBIER, GERMANY, HALF LITER STEIN \$7.50

CIDERS/OTHER
ANGRY ORCHARD, CRISP CIDER, OH, \$7
DOWNEAST, SEASONAL, MA, \$7
FORE RIVER BREWING, PREBLE RASPBERRY SOUR, ME 13 OZ. TULIP \$8.5

HOPPY LOCALS FLIGHT \$12
A SAMPLING OF SOME OF OUR FAVORITE IPA'S
EXHIBIT A CAT'S MEOW, IDLE HANDS FOUR SEAM, MIGHTY SQUIRREL CLOUD CANDY, AERONAUT A YEAR WITH DR. NANDU

BLOODY'S

BROADWAY \$9
VODKA, HOUSE MADE BLOODY MIX

INFERNO \$10
ST. GEORGE GREEN CHILI VODKA, SAMBAL CHILI PASTE, HOUSE MADE BLOODY MIX, SHISHITO

GARDEN \$10
EFFEN CUCUMBER VODKA, HOUSE MADE BLOODY MIX

DAY DRINKS

COFFEE & DONUTS \$12
JAMESON IRISH WHISKEY, BAILEY'S IRISH CREAM, COLD BREW, HOUSE SIMPLE, MILK, DAILY DONUT SKEWER

SHIMMY SHIMMY COCOA WHAT \$12
STOLI VANILLA, GODIVA CHOCOLATE LIQUEUR, COLD BREW, MILK, WHIPPED CREAM, COCOA PUFFS

COFFEE OLD FASHIONED \$12
DEVIL'S RIVER BOURBON, COINTREAU, COLD BREW CONCENTRATE, BITTERS, ORANGE OIL

NITRO DRAFT ESPRESSO MARTINI \$12
"BOSTON'S FIRST NITRO ESPRESSO MARTINI ON DRAFT"

LARGE FORMAT

(4-PERSON MINIMUM)

THE EXECUTIVE PUNCH \$80
EFFEN BLOOD ORANGE VODKA, BLOOD ORANGE LIQUEUR, ORANGE JUICE, BUBBLES

TROPICAL MAI TAI PUNCH \$80
PLANTATION ORIGINAL DARK RUM, BACARDI SUPERIOR WHITE RUM, ORANGE LIQUEUR, OJ, PINEAPPLE, LIME, BITTERS

BOURBON CIDER PUNCH \$80
FOUR ROSES BOURBON, FRESH PRESSED APPLE CIDER, CINNAMON SYRUP, LEMON, GINGER BEER

WINES

SPARKLING
RUFFINO SPARKLING ROSÉ, ITALY (187ML) \$10
MARTINI & ROSSI PROSECCO, ITALY (187ML) \$10
LA MARCA, PROSECCO, ITALY 32 (MAGNUM 1.5L \$60)
LAURENT PERRIER, CHAMPAGNE, FRANCE (187ML) \$16
PERRIER-JOUET, CHAMPAGNE, FRANCE \$75
MOËT & CHANDON, NECTAR IMPERIAL ROSÉ CHAMPAGNE, FRANCE \$125
DOM PERIGNON, CHAMPAGNE, FRANCE \$300

WHITE
TOMMASI, PINOT GRIGIO, ITALY \$10/34
BRANDL, GRUNER VELTLINER, AUSTRIA \$10/34
GIESEN, SAUVIGNON BLANC, NEW ZEALAND \$10/38
DRY CREEK, SAUVIGNON BLANC, CA \$12/44
VILLA WOLF, RIESLING, GERMANY \$10/34
ANTINORI, BRAMITO, CHARDONNAY, ITALY \$12/42
FRANCISCAN, CHARDONNAY, CA \$10/34

ROSÉ
CARPINETO, DOGAJOLO, ROSE, ITALY \$10/34
STOLLER, ROSE, OR \$12/36

RED
ROCHE DE BELLENE, PINOT NOIR, BOURGOGNE ROUGE, FRANCE \$12/44
LINCOURT, PINOT NOIR, SANTA RITA HILLS, CA \$14/48
SASSOREGALE, SANGIOVESE, ITALY \$12/44
LA LINDA, MALBEC, ARGENTINA \$10/34
ARROWOOD, CABERNET SAUVIGNON, SONOMA, CA \$15/54
PEDRONCELLI, CABERNET SAUVIGNON, DRY CREEK, CA \$12/44
TAMARI RESERVA, CABERNET SAUVIGNON, ARGENTI \$10/34
DAOU VINEYARDS, "THE PESSIMIST", SYRAH/PETITE SIRAH/ZINFANDEL, PASO ROBLES, CA \$14/50