Waverly

Daytime *11am-3pm*

FUNFETTI PANCAKES • 12
Vanilla Icing, Vermont Maple Syrup

YOGURT & FRUIT BOWL • 13
Granola, Seasonal Fruit, Mint, Blueberry Syrup

AVOCADO TOAST • 16
Crushed Avocado, Frisée, Arugula, Salsa Verde
***Add Gioia Burrata • 4**

BREAKFAST RICE BOWL • 18
Avocado, Kale, Scrambled Egg,
Crispy Yams, Broccolini, Curry Aioli

FARM EGG BENEDICT • 18
Grilled Sourdough, Bacon, Tomato, Hollandaise

TURKISH POACHED EGGS • 17
Avocado, Grilled Sourdough, Cucumber,
Mint, Yogurt, Aleppo

SONOMA LAMB SHAWARMA • 18
Soft Scambled Eggs, Tomato, Lettuce,
Cucumber Raita

SHAKSHOUKA • 18
San Marzano Tomato, Bell Pepper, Onion,
Farm Egg, Feta, Herbs, Sourdough

ANCIENT GRAIN BOWL • 17
Avocado, Farm Egg, Cremini Mushroom, Kale,
Girl and Dug Tomatoes, Harissa Yogurt, Feta

KALE SALAD • 18
Parmesan, Almonds, Golden Raisins,
Fuji Apple, Lemon-Pepper
***Add: Grilled Chicken • 8.5 | Grilled Shrimp • 9.5**

CAESAR SALAD • 21
Romaine, Girl & Dug Kale, Croutons,
Parmigiano-Reggiano, Caesar Dressing
***Add: Grilled Chicken • 8.5 | Grilled Shrimp • 9.5**

GRILLED MARY'S CHICKEN • 32
Black Urfa Chile, Connelly Farms Lettuces,
Feta, Za'atar, Pickled Red Onion, Yogurt

EGG SALAD SANDWICH • 17
Parsley, Chive, Toasted Sourdough,
Tomato Jam

CELERY SALAD • 16
Walnut, Date, Pecorino, Olive Oil

WHIPPED BUTTERMILK RICOTTA• 16
Grilled Sourdough, Aged Balsamic, Olive Oil,
Aleppo, Lava Salt

PICKLED POTATOES • 15
Crème Fraîche, Onion

SKYE OCEAN TROUT CEVICHE • 22
Cucumber, Avocado, Onion, Cilantro,
Peruvian Chile, Shrimp Chips

BAJA RICE BOWL • 19
Avocado, Panko Breaded Shrimp, Black Beans,
Cabbage, Cotija, Chipotle Aioli

PORK SHOULDER RICE BOWL • 18
Little Gem Lettuce, Cabbage, Onion,
Radish, Cilantro, Serrano, Salsa Verde

FILET-O-FISH SANDWICH • 19
Local Rockfish, American Cheese,
Lettuce, Tartar Sauce

CHICK FILET SANDWICH • 19
Tomato, Lettuce, Honey Mustard BBQ, Fries

DOUBLE DOUBLE• 19
Two Beef Patties, Cheddar, Arugula,
Tomato Confit, Caramelized Onion, Fries

GRILLED PRIME HANGER STEAK • 38
Crispy Potato, Grilled Onion, Herbs,
Moroccan Spiced Yogurt

SIDES
Grilled Sourdough • 3 | Avocado • 5 | Chicken • 8.50
Shrimp • 9.50 | Bacon • 5 | Seasonal Fruit • 7.5 | Fries •
6.50 Crouton • 5

Dessert

BUTTERSCOTCH PUDDING • 12
Caramel, Crème Fraîche, Maldon Sea Salt

CHEESE COURSE • 18
Humboldt Fog, Blue Cheese, Honey Comb,
Berry Jam, French Toast, Walnuts

* Please notify your server if you have any allergies or special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Waverly

Evening

PICKLED POTATOES • 15
Crème Fraîche, Onion

WHITEBEAN DIP • 15
Grilled Sourdough, Brown Butter, Castelvetrano Olive, Tomato Confit

TWO FORKS FARM BUTTERNUT SQUASH • 16
Farm Cheese, Mint, Basil

KALE SALAD • 18
Parmesan, Almonds, Golden Raisins, Fuji Apple, Lemon-Pepper
***Add: Grilled Chicken • 8.5 | Grilled Shrimp • 9.5**

CAESAR SALAD • 21
Romaine, Girl & Dug Kale, Croutons, Parmigiano-Reggiano, Caesar Dressing
***Add: Grilled Chicken • 8.5 | Grilled Shrimp • 9.5**

BLISTERED SHISHITOS • 14
Maldon Sea Salt, Lemon, Chipotle-Lime Yogurt

CELERY SALAD • 16
Walnut, Date, Pecorino, Olive Oil

SKYE OCEAN TROUT CEVICHE • 22
Cucumber, Avocado, Onion, Cilantro, Shrimp Chips, Peruvian Chili

GIOIA BURRATA • 17
Grilled Sourdough, Thai Salsa Verde

WHIPPED BUTTERMILK RICOTTA • 16
Grilled Sourdough, Aged Balsamic, Olive Oil, Aleppo, Lava Salt

ROASTED PIQUILLO & PEANUT DIP • 17
Pomegranate, Parsley, Grilled Focaccia

GIOIA BURRATA "DONUTS" • 19
San Daniele Prosciutto, Girl & Dug Tomato, Basil, Tomato Fondue

DUCK MEATBALL • 20
San Marzano Tomato, Grits

ROASTED BONE MARROW • 22
Beef Tartar, Chive, Shallot, Tarragon, Grilled Sourdough

BRAISED BEEF RIOJA • 25
Pearl Onion, Chive, Chervil, Potato Purée

GRILLED AUSTRALIAN LAMB CHOPS • 24
Crushed Potato, Scallion, Roasted Carrots, Brussels, Peruvian Sauce

CAVATELLI • 27
Kale, Bread Crumbs, White Sausage Ragù

RICOTTA AGNOLOTTI • 29
Parmigiano-Reggiano, Basil, Tomato

SEARED WILD ISLE SALMON • 36
Avocado, Cherry Tomato, Tahini, Castelvetrano Olive & Calabrian Chili Tapenade

GRILLED BARRAMUNDI • 36
Grilled Onions, Yogurt, Herbs, Moroccan Spice

SEARED BRISTOL SCALLOPS • 46
Melted Leeks, Potato, Spinach, Trout Roe, Beurre Blanc

ROASTED MARY'S CHICKEN • 34
Black Urfa Chile, Scintilla Farms Greens, Pickled Red Onions, Yogurt

GRILLED PORK CHOP • 34
Weiser Farm Potatoes, Arugula, Pickled Red Onion, Apple Cider Glaze

40 OZ BONE-IN RIBEYE • 110
Fried Pickled Onion, Parmesan-Parsley Fries, Au Poiure
Allow 1 Hour Cook Time, Serves 3-4

EXTRAS
Chicken • 8.5 | Shrimp • 9.5 | Avocado • 5
Crouton • 5 | Robuchon Potato Purée • 10

Dessert

BUTTERSCOTCH PUDDING • 12
Caramel, Crème Fraîche, Maldon Sea Salt

CHEESE COURSE • 18
Humboldt Fog, Blue Cheese, Honey Comb, Berry Jam, French Toast, Walnuts

CHOCOLATE CAKE • 13
Chocolate Galette, Oreo McFlurry

STICKY TOFFEE DATE CAKE • 13
Caramel, Vanilla Soft Serve