



BRUNCH MENU

PICK ME UPS

BLOODY MARY 14 KIR ROYALE 14.5 MIMOSA 14
HOT COCOA 4.5 SPIKED HOT COCOA 10

HORS D'OEUVRES

COFFEE CAKE DU JOUR WITH HONEY BUTTER 10 VG

SESAME & WHITE BEAN DIP, PIQUILLO PEPPER, CHARRED FLATBREAD 15 VG

SMOKED SALMON RILLETTES (SPREAD), DILL, GRILLED TOAST 14

BABY GEM LETTUCE SALAD, RADICCHIO, RED ONION, GREEN GODDESS DRESSING 13 VG

ADD TO SALADS: ROAST CHICKEN +12 ROAST SALMON +13 GRILLED SHRIMP +12

MAINS

EGGS SHAKSHUKA 16 VG

POACHED EGGS, NORTH AFRICAN-STYLE TOMATO SAUCE, POLENTA, TOAST

*MERGUEZ SPICED LAMB +3

GRAIN BOWL GF

BLACK RICE, RED QUINOA, BROCCOLI RABE, RADISH, EGG, TOMATO

POACHED EGGS 17 CHICKEN 18 TUNA POKE * 22

SPINACH & ZUCCHINI EGGS BENEDICT, HOUSE SALAD 17 VG

BAKED FRENCH TOAST, MAPLE BUTTER, FRESH BERRIES 16 VG

FARM VEGETABLE & CHEESE FRITTATA, HOUSE SALAD 17 VG GF

BBQ BRISKET SANDWICH, FRIES & SLAW 17

DRY AGED SMASH BURGER, MALT ONION JAM, VERMONT CHEDDAR 19 BACON+2

“STEAK & EGGS” BRISKET, SCRAMBLED EGGS, SHISHITO PEPPERS, ROMESCO 23 GF

WE SOURCE MEAT AND PRODUCE FROM THESE LOCAL FARMS

FOPPEMA'S FARM, NORTHBRIDGE, MA

DICK'S MARKET GARDEN, LUNENBURG, MA

BOSTON MICROGREENS, BOSTON MA

CHICKERING FARMS, WESTMORELAND, NEW HAMPSHIRE

COPLEY SQUARE FARMERS MARKET

MACARTHUR FARM, HOLLISTON, MA

GF = GLUTEN FRIENDLY VG = VEGETARIAN V = VEGAN

CERTAIN DISHES CAN BE PREPARED GF, V & VG



MEXICAN FOOD & BAR
WWW.COSMICABOSTON.COM

OUR SISTER RESTAURANTS



RESTAURANT & BAR
WWW.BEATBREWHALL.COM

Before placing order, please inform server if a person in your party has a food allergy. † All Menu items may contain or come into contact with WHEAT, EGGS, SHELFISH, PEANUTS, TREE NUTS, and MILK. *These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



BLOODY MARY 14
KIR ROYALE 14.5
MIMOSA 14

COCKTAILS

QUEEN BEE

VODKA, ELDERFLOWER, GRAPEFRUIT, SPARKLING WINE 15

BOGGED DOWN

BAR HILL TOM CAT GIN, GREYLOCK GIN, FRESH CRANBERRIES, ORANGE, CINNAMON 15

MOON BOOTS

RITTENHOUSE RYE, APRICOT, CRÉOLE SHRUBB, LEMON, ISLAY SCOTCH 15

BOBBING FOR APPLES

FOUR ROSES BOURBON, FIG-INFUSED APPLE CIDER, LEMON, MULLING SPICES 15

BEER BOTTLES & CANS

TOPPLING GOLIATH “PSEUDO SUE” 6.8%, IA 9.5
VELTINS PILSNER 4.8%, GERMANY 9
HEINEKEN LIGHT 3.3%, HOLLAND 6.5
MILLER HIGH LIFE 4.6%, WI 6.5
GUINNESS 4.2%, IRELAND 8.5
BELL’S “TWO HEARTED ALE” 7%, MI 9.5
ZERO GRAVITY LITTLE WOLF 4.7%, VT 9

BUBBLY BY THE GLASS

MOET & CHANDON IMPERIAL (SPLIT 187 ML) 22
DOMAINE CHANDON, BRUT RESERVE, CA (SPLIT 187 ML) 16
DOMAINE CHANDON ROSE, CA (SPLIT 187 ML) 16

WHITE WINE

GLASS / CARAFE

CHARDONNAY DOMAINE FICHET 2017, MACON, FRANCE 14 / 32
GAVI ENRICO SERAFINO 2018, PIEDMONT, ITALY 13.5 / 30
ALBARINO LA CANA ALBARINO 2018, RIAS BAIXAS, SPAIN 13 / 29

RED WINE

GLASS / CARAFE

NEBBIOLO PERTINACE 2017, LANGHE, PIEDMONT, ITALY 15 / 34
MALBEC CHATEAU COMBEL LA-SERRE 2017, CAHORS, FRANCE 14 / 32
CABERNET SAUVIGNON ROUTESTOCK, “ROUTE 29” 2017, NAPA VALLEY, CA 17 / 38