



BRUNCH MENU

PICK ME UPS

BLOODY MARY 14 KIR ROYALE 14.5 MIMOSA 14

HORS D'OEUVRES

COFFEE CAKE DU JOUR WITH HONEY BUTTER 10 v

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

SMOKED SALMON RILLETTES, DILL, GRILLED TOAST 14

FARM TO TABLE SALAD, GREEN GODDESS DRESSING 14 v

ADD: ROAST CHICKEN +12 GRILLED SALMON* +13

MAINS

EGGS SHAKSHUKA 16 v

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

*MERGUEZ SPICED LAMB +3

GRAIN BOWL

FARRO, RED QUINOA, BROCCOLI RABE, RADISH, EGG, TOMATO

POACHED EGGS 17 CHICKEN 18 TUNA POKE * 22

BAKED FRENCH TOAST, MAPLE BUTTER, FRESH BERRIES 16 v

LOCAL FARM VEGETABLE & MOZZARELLA FRITTATA, HOUSE SALAD 17 v GF

SPINACH & SUMMER ZUCCHINI EGGS BENEDICT, HOUSE SALAD 17 v

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

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

WE CURRENTLY 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 † V= VEGETARIAN VG= 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

SON OF A BEACH

PLANTATION RUM, GOSLINGS RUM, FALERNUM, CHERRY BRANDY, PINEAPPLE 15

MOON BOOTS

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

HIBISCUS GIN FIZZ

GREYLOCK GIN, ANGELICA LIQUEUR, SOY AQUAFABA, ORANGE BITTERS 15

KINGSSNAKE

JIMADOR TEQUILA, CAMPARI, BYRRH GRAND QUINQUINA VERMOUTH, SODA, ORANGE 15

BEER ON TAP

JACK'S ABBY "HOUSE LAGER" 5.2%, MA 8.5

HARPOON IPA 5.9%, MA 8.5

ALLAGASH WHITE 5.2%, ME 9.5

BEER BOTTLES & CANS

ZERO GRAVITY "LITTLE WOLF" 4.7%, VT 8.5

CITIZEN CIDER "THE DIRTY MAYOR" 5.2%, VT 9.5

TOPPLING GOLIATH "PSEUDO SUE" 6.8%, IA 9.5

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

ROSÉ TORMARESCA CALAFURIA 2019, PUGLIA, ITALY 12 / 27

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