

# The DRUNCH

KITCHEN • BAR • PATIO

## MORNING BUZZ

GET SPRITZY 13  
bully boy rabarbaro amaro | orange + sage oleo  
cava | club soda

907 G+T 13  
bully boy merchant gin | blackberries | mint | lemon

SUNRISE OVER THE HARBOR 12  
hibiscus infused wheatley vodka | orange

THE DIAL BLOODY MARY 14  
ketel one vodka | house bloody mary mix  
stuffed olive | pepperoncini | celery | lemon

TRADITIONAL RED SANGRIA 13  
red wine | brandy | cassis | cinnamon | orange | lemon

B3 {bottle of bubbles + choice of 3 mixers} 50  
screwdriver | rose-lemon | madras | greyhound  
fuzzy naval | sugar n' spice: cider + cinnamon

## COFFEE FIX

VODKA ESPRESSO 13  
vodka | bully boy amaro | espresso | vanilla  
creme de cacao

DRUNKN' DONUTS 13  
brandy | toscanini's ice cream + nobl nitro coffee pour over

NOBL NITRO COFFEE na 12oz 7  
black nitro coffee {exeter, new hampshire}

## MAINS

CHILAQUILES\* 15  
crispy tortillas | fried egg | salsa verde | pulled chicken  
red onion | cilantro

SHAKSHUKA\* v 15  
two poached eggs | spiced tomato sauce | feta  
toasted country bread

EGGS EN COCOTTE v 14  
mushrooms | gruyere cheese | vidalia onion |  
truffle | toasted bread

BOSTOCK (real french toast) v 14  
frangipane | cranberry jam | almonds | diplomat cream

KIMCHI FRIED RICE\* 18  
beef bulgogi | scallion | sesame | fried egg

MEZZE BOWL\* v 18  
freekah pilaf | lentil fritter | beet tzatziki | feta | hummus  
| arugula | tahini vinaigrette

BRUNCH CARBONARA\* 14  
bucatini | guanciale | poached egg | black pepper

## SANDWICHES

907 GRIDDLED BURGER\* 9|17  
special sauce | lettuce | cheddar cheese  
martin's potato roll | house pickles  
single | double

BREAKFAST SAMMY 14  
fried egg | cheddar cheese | bacon | avocado | harissa aioli  
brioche

JERK CHICKEN SANDWICH 15  
fried plantains | pikliz | jicama pineapple slaw | habanero aioli

LAMB MERGUEZ SLIDERS\* 16  
brioche | harissa | feta | pickled red onion

## SMALL PLATES

GOLFEADOS venezuelan sticky buns v 9  
panela | cinnamon | anise | queso fresco

TOSTONES v 9  
charred habanero aioli | pikliz

ROASTED CARROT + BEET SALAD v 13  
sumac yogurt | cashew dukkah | mustard greens

KINILAW\* filipino ceviche GF 17  
yellowtail | pineapple | coconut milk | cilantro  
puffed rice

BUNUELOS v 9  
fluffy colombian cheese fritters | salsa rosa

CRISPY BRUSSELS SPROUTS 9  
chili lime glaze | thai basil | mint

PATATAS BRAVAS 8  
spiced tomato sace | garlic aioli

DUCK CONFIT BAO BUNS 14  
sweet chili glaze | cucumber | kewpie mayo | cilantro

PINEAPPLE TRES LECHES CAKE 9  
dulce de leche | spiced tuile

## SIDES

AVOCADO 3  
BACON 4  
FRESH FRUIT 5  
SIDE SALAD 5  
SIDE HOME FRIES 5  
TOAST 3

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE

Please inform your server if you have any allergies or dietary food restrictions.  
\* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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