

The DRUNCH

KITCHEN • BAR • PATIO

MORNING BUZZ

LIBATIONS

GET SPRITZY 13
raspberry + sage infused aperol | 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 | the cure: blueberry + lemon

COFFEE FIX

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

DRUNKN' DONUTS 13
brandy | toscanini's ice cream + nobl black
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

SPANISH FRITTATA GF 14
chorizo | fingerling potatoes | vidalia onion | manchego

STUFFED CREPES v 14
apple compote | mascarpone | chantilly cream

CARNE ASADA BOWL* GF 18
skirt steak | chimichurri | charred green onion | quinoa
black beans | avocado | cilantro
add egg \$2

MEDITERRANEAN BOWL* v 18
freekah pilaf | dolma | beet tzatiki | feta | hummus | falafel
arugula | tahini vinaigrette

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

SANDWICHES SERVED WITH HOME FRIES

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

FALAFEL v 13
hummus | cucumber | feta | pickled vegetables
arugula | martin's potato roll

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

YOGURT + GRANOLA v 9
greek yogurt | shredded coconut | fresh fruit

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

SOY CURED SALMON 14
cilantro | asian pear | creme fraiche | pickled fresno

PUMPKIN TRES LECHES CAKE 9
cajeta | pepita brittle

SIDES

AVOCADO 3
BACON 4
FRESH FRUIT 5
SAUSAGE 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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