



MORNING BUZZ

- GET SPRITZY** 13
raspberry+ kefir lime infused aperol
orange + sage oleo | bubbles | club soda
- 907 G+T** 13
tanqueray sevilla orange gin | orange | lemon
- SUNRISE OVER THE HARBOR** 12
hibiscus kettle one botanical vodka | orange
- THE DIAL BLOODY MARY** 14
Vodka | house bloody mary mix
stuffed olive | pepperoncini | celery | lemon
- TRADITIONAL RED SANGRIA** 13
red wine | brandy | cassis | cinnamon | orange | lemon
- RUM-SPRESSO** 13
flor de cana 4 rum | bully boy amaro | espresso
vanilla | creme de cacao
- B3 {bottle of bubbles + choice of 3 mixers}** 55
oj | rose+lemon | oj+peach | cranberry+orange | grapefruit

MAINS

- CHILAQUILES*** 15
crispy tortillas | fried egg | salsa verde | pulled chicken
red onion | cilantro
- SHAKSHUKA* VG** 15
two poached eggs | spiced tomato sauce | feta
toasted country bread
- MIGAS*** 14
chorizo | vidalia onions | red peppers | manchego
toasted sourdough | fried egg
- SPANISH TORRIJAS VG** 14
caramelized brioche | charred stone fruit | sherry syrup
cream anglaise
- CARNE ASADA BOWL*** 19
quinoa | black beans | smashed avocado | grilled scallion
plum chimichurri
- CHANA CHAAT VG** 16
garam masala | puffed chickpea | cumin yogurt
tamarind dressing | falafel fritter
- BRUNCH CARBONARA*** 14
bucatini | guanciale | poached egg | black pepper
- SMOKED SALMON BAGEL** 16
tomato | red onion | capers | cream cheese | hard boiled egg
- SANDWICHES** served with home fries
- 907 GRIDDLED BURGER*** 17
special sauce | lettuce | cheddar cheese
martin's potato roll | house pickles
- BREAKFAST SAMMY*** 14
fried egg | cheddar cheese | bacon | avocado | harissa aioli
- FRIED CHICKEN SANDWICH** 16
piri piri sauce | roasted garlic aioli | iceberg lettuce
- LAMB MERGUEZ BURGER*** 20
brioche | harissa | feta | pickled red onion
- KACHAPURI** (georgian breakfast calzone)VG 14
halloumi | feta | mozzarella | baked egg

SMALL PLATES

- SALVADORIAN POUND CAKE VG GF** 4
- ROTATING STRUDEL** 6
- FRESH MANGO V GF** 8
tajin | alguashte | chamoy
- PORK + CHEESE PUPUSAS** 13
curtido | salsa roja | queso fresco
- BUNUELOS VG** 9
fluffy colombian cheese fritters | salsa rosa
- FLAUTAS VG** 13
habanero | potato | cotija cheese
- PATATAS BRAVAS VG** 9
spiced tomato sauce | garlic aioli
- CHOCOLATE MAGIC FLAN VG** 9
chocolate cake | flan | dulce de leche
- TRES LECHES VG** 9
strawberry + peaches | peach coulis | whipped cream
- SIDES**
- AVOCADO 3
- BACON 4
- FRESH FRUIT 5
- SIDE SALAD 5
- SIDE HOME FRIES 5
- TOAST 3

A 3% Kitchen Administration Fee will be added to your bill. This fee will solely benefit employees of the kitchen in the form of increased wages, benefits, and a sustainable schedule. This fee does not represent a tip or service charge for waitstaff employees, service employees or service bartenders. We would love to include our Kitchen team in the gratuity pool, at this time it is not allowed in the State of Massachusetts. Thank you in advance for your support and patronage."

Parties of 8 and more are subject to an automatic 20% gratuity already included on their bill

VG - VEGETARIAN | V - 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.