



## 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 | 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
- SABICH** (Israeli eggplant sandwich) 14  
hard boiled egg | israeli pickles | hot pepper labneh |  
tahini vinaigrette | house made pita

## SMALL PLATES

- SALVADORIAN POUND CAKE** VG GF 4
- 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
- BLACK BASS CEVICHE** GF 17  
leche de tigre | avocado | mango | cilantro
- 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.