

BRUNCH



TO START

FRESH SLICED FRUIT

assorted melons & berries, kiwi, greek yogurt & honey 14

HOUSE BLENDED GRANOLA BOWL

locally made greek yogurt, poached figs, blueberries, toasted pumpkin seeds & honey 13

STEEL CUT OATS

brown sugar & fresh berries 11

SMOKED SALMON & AVOCADO TOAST*

hard cooked egg, red onion, baby greens & house pickles 15

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER

smoked bacon, yukon potatoes, cracked peppercorns 13

SHORT RIB ONION SOUP

braised short rib, slow cooked onions, brioche crouton 16

CHOPPED SALAD

romaine, feta, olives, grilled corn, hard cooked egg, bacon, tomatoes, dijon vinaigrette 16

MAPLEBROOK BURRATA

handmade burrata, sliced prosciutto, mixed field greens, poached figs, warm focaccia & balsamic glaze 18

ADD TO ANY SALAD salmon* 8 | steak* 10

ENTRÉES

THREE EGG OMELET*

your choice of ham, bacon, spinach, mushrooms, tomatoes, bell peppers, served with hash browns 14

SHAKSHUKA*

roasted bell peppers, spicy tomato broth, poached eggs, cumin, feta & grilled naan 16

DOUBLE CUT FRENCH TOAST

griddled sourdough, whipped honey butter, pure maple syrup, toasted pumpkin seeds 14

EGGS BENEDICT*

canadian bacon, poached eggs, asparagus, hollandaise, english muffins, hash browns 15

STEAK FRITES*

10oz marinated skirt steak, signature steak sauce, herb & parmesan fries 30

BUTTERMILK PANCAKES

whipped honey butter, vanilla whipped cream, housemade blueberry jam 13

BRIE BURGER*

half pound all natural patty, onion jam, crispy pancetta, melted brie, toasted brioche, bistro fries 17



CONTACTLESS MENU

1. Open camera app on your phone
2. Scan QR code (no need to take a photo)
3. Click the link at the top
4. View the menu, touch free!

*These items may contain raw ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy. Thank you & please enjoy your visit with us.
Sean MacAlpine, Director of Food & Beverage

 Can be prepared with modifications for gluten sensitivity.

BRUNCH DRINKS

MIMOSA

brunch classic of champagne & orange juice 9

BLOODY MARY

vodka & housemade bloody mix 9

REGULAR OR DECAF COFFEE 4

ESPRESSO OR CAPPUCCINO 4.50

HOT CHOCOLATE 3

FRESHLY SQUEEZED JUICE

small 3 / large 7

SELECTION OF TEAS 3

SPARKLING WATER 6

BOTTLES & CANS

NIGHT SHIFT WHIRLPOOL PALE ALE 10

LAGUNITAS SEASONAL 8

HARPOON IPA 6

CISCO SEASONAL 8

DOGFISH HEAD IPA 7.50

MIGHTY SQUIRREL

CLOUD CANDY IPA 10

ALLAGASH WHITE BELGIAN WHEAT 8

BUDWEISER 5

BUD LIGHT 5

CORONA 5.50

WHITE CLAW HARD SELTZER 8

HEINEKEN 6

HEINEKEN 0.0 n/a 5

FEATURED BEERS

Rotating selection of local craft favorites & whatever we're enjoying at the moment.

WINE

RED

PINOT NOIR storypoint, sonoma 12

PINOT NOIR stafford hill, willamette valley 14

MERLOT skyfall, columbia valley 11

MALBEC san huberto, argentina 9

CABERNET seven falls, columbia valley 14

CABERNET freakshow, michael david, lodi 15

PETIT SYRAH michael david, lodi 13

TUSCAN BLEND brancaia 'tre,' italy 16

WHITE

PINOT GRIGIO anterra, italy 9

SAUVIGNON BLANC touraine, loire valley 10

SAUVIGNON BLANC whitehaven, marlborough 12

CHARDONNAY columbia winery, columbia valley 10

CHARDONNAY sonoma cutrer, russian river valley 16

ROSÉ fleurs de prairie, provence 12

SPARKLING

BRUT ROSÉ amelia, france 16

PROSECCO lunetta, italy 11

CHAMPAGNE barton & guestier, france 10

TAKEOUT AVAILABLE

citytableboston.com

f @citytable



IT'S GREAT TO SEE YOU!

Please know that the safety of our team and guests remains our top priority and we have added protocols onto our existing high safety standards.