PURITAN & COMPANY

CAFE BEATRICE PASTRIES

individual pastries 4 ea
peanut butter breakfast cookie, passionfruit brioche, kouign amann, seasonal tea cake, cherry & apricot cheese puff

pastry basket 14
chef's choice of four pastries

COCKTAILS

bloody mary 15
vodka, house bloody mix

mimosa 13 | **pitcher of mimosa** 50
bubbles, orange juice - keep it simple

breakfast sangria 15
red wine, cranberry-cherry, orange juice, allspice dram

hugo spritz 13
elderflower, prosecco, topo chico, mint

espresso martini 16
plantation dark rum, songbird coffee liqueur, espresso syrup

BEVERAGES

orange, grapefruit, cranberry juice 5

iced tea 5

la colombe coffee 5

la colombe cold brew coffee 5

mem tea 5
blue flower earl grey | english breakfast | apple berry chamomile | green | green moroccan mint | red zen

FROM THE OYSTER BAR

east coast oysters 3.25 ea

neighborhood seafood tower 50
6 oysters, 4 shrimp, ceviche

cantabrigian seafood tower 120
12 oysters, 8 shrimp, crab salad, dressed lobster, ceviche

kampachi crudo 17
coconut, asian pear, chili, pickles

salmon crudo 16
nước chấm, avocado, shrimp, radish

half pound lobster roll 36
hot with butter or cold with mayo, fries

MAINS

house made sourdough toast 12 **add egg** +3
toppings change weekly - ask your server for more details!

puritan breakfast 15
2 eggs, choice of bacon or sausage, roasted potatoes, toast

breakfast sandwich 15
sunny eggs, cheddar, blt, spicy mayo, roasted potatoes

aged cheddar scramble 17
wild mushrooms, seasonal vegetables, side salad, toast

shakshuka 18
spiced stewed tomatoes, piquillo, sunny eggs, focaccia

chopped salad 16
romaine, pickles, winter citrus, feta, lemon vinaigrette

brown butter pancakes 16
maine blueberries, lemon ricotta, salted honey butter

smoked salmon 18
avocado, capers, pickled onions, dill, everything bagel

fish tacos (2 ea) 16
kohlrabi slaw, avocado, tartar sauce, lime

smoked brisket hash 19
roasted peppers, potatoes, sunny eggs, honey mustard crema

brunch burger 17 **add bacon** +3
sunny egg, cheddar, ltop, special sauce, fries

steak frites & sunny eggs 24
sugar & spice rubbed sirloin, maple butter, herb jûs

A LA CARTE

buttermilk biscuit with accompaniments 4

farm eggs (2 ea) 6

applewood smoked bacon (3 ea) 5

breakfast sausage (3 ea) 6

roasted potatoes 5

chia seed pudding with granola & fruit 7

side of fruit 5

Before placing your order, please inform your server if anyone in your party has a food allergy.
Consuming raw or undercooked meat, shellfish, eggs or poultry may result in foodborne illness.

A 20% Gratuity will be added to all parties of 8 or more.

State and Federal regulations prohibit restaurant staff from sharing tips with the hard-working team in the kitchen.
In an effort to offer equitable pay to all our dedicated staff, we have placed a 5% fee to your check that will directly benefit our kitchen staff.
This charge is not a tip, gratuity, or service charge.

SPARKLING

ribolla gialla	’22	**i Clivi “NOMI” Brut Nature** *Friuli, Italy*	17
aglianico	‘21	**Casebianche “Il Fric” Rosato Frizzante** *Campania, Italy*	18
naturally fermented tea	nv	**Unified Ferments Non-Alcoholic Green Tea** *Brooklyn, New York*	14

WHITE

muscat	’22	**Union Sacré Wines “Muscat Ottonel”** *Paso Robles, California*	15
friulano	’21	**Scarpetta “Frico” Friulano** *Giulia, Italy*	16
sauvignon blanc	’21	**Domaine de l’Epinay “Primula”** *Loire Valley, France*	15
chardonnay	’21	**Le Merger Mâcon** *Bourgogne, France*	15

ROSÉ

Rosé of the Day … *ask your server for today’s selection*	MP

ORANGE

macabeo | sauvignon blanc	’22	**Kiki & Juan “Orange” Utiel-Requena** *Valencia, Spain*	14

RED

schioppettino | pinot nero	’22	**Viniverso Rosso “Sclopit”** *Giulia, Italy*	15
zweigelt	’19	**Paul Achs Burgenland Zweigelt** *Burgenland, Austria*	17
agiorgitiko	’19	**Tetramythos “Phellóe Natur”** *Peloponnesos, Greece*	18
cabernet sauvignon	’21	**Penley Estate Tromer Cabernet Sauvignon** *Coonawarra, Australia*	17

LOCAL DRAFTS

Artifact “Long Way Back” Ferment Cider 12 oz. | 5.4% | Florence, MA	8
Lamplighter “Blame It On My Juice” Sour Ale 12 oz. | 4.2% | Cambridge, MA	10
Notch Brewing “Pils” Czech Pils 16 oz. | 4.0% | Salem, MA	10
Exhibit ‘A’ “The Cat’s Meow” IPA 12 oz. | 6.5% | Framingham, MA	11
Maine Brewing Company “Lunch” IPA 12 oz. | 7.0% | Freeport, ME	11
Crooked Stave “Garden Biére” Wild Saison Ale 12 oz. | 5.2% | Denver, CO	9

BOTTLES & CANS

Fonta Flora “Dandy Pale” Appalachian Farmhouse Pale Ale 12 oz. | 5.2% | Morgantown, NC	11
Fonta Flora Maibock 16 oz. | 6.4% | Morgantown, NC	12
Timberyard Brewing Co.“Mosquito Ballroom” Dry-Hopped Grisette 16 oz. | 5.2% | East Brookfield, MA	12
Lamplighter “Birds of a Feather” IPA 16 oz. | 6.8% | Cambridge, MA	10
Lamplighter “Honalee” IPA 16 oz. | 6.6% | Cambridge, MA	10
Crooked Stave “Vieille” Saison 16 oz. | 4.2% | Denver, CO	12
Athletic Brewing “Free Wave” Non-Alcoholic Hazy IPA 12 oz. | <0.5% | Stratford, CT	7