

SOUP, SALADS & OTHER GOOD THINGS

FRESH SEASONAL FRUIT CUP 7

ester GRANOLA & GREEK YOGURT 8.5
*vanilla bean & honey yogurt*TOMATO-VEGETABLE RICE SOUP 8
*all veggie, rooftop basil & oregano, ciabatta cracker*ester ONION SOUP 9
*chicken marsala stock, pullman crouton, cheddar & provolone*ESTER CAESAR 9
*romaine lettuces, our caesar dressing, shaved parmesan
tuscan bread cracker & white anchovy*HONEYMOON SALAD (v) (g) 7
*seasonal lettuces mix, lemon vinaigrette*ARUGULA STRAWBERRY SALAD (v)(g) 9.5
*summer squash, strawberries, candied cranberries
spiced pumpkin seeds, strawberry vinaigrette**FOR YOUR SALAD: add grilled shrimp skewer 7 add beef tenderloin 8 add marinated grilled chicken 6***SANDWICHES**1/2LB SIRLOIN BURGER 14
*sharp cheddar, lettuce, brioche roll, ester french fries
add sunny side egg 1.5*CROQUE MADAME ESTER 12.5
*grilled ham & cheese, toasted wheat bread topped w/
béchamel sauce & sunny side up egg w/ home fries*BREAKFAST SLIDERS (2) 10.5
*egg, bacon, sharp cheddar, brioche roll, home fries*GRILLED CHICKEN SANDWICH 14
*melted cheddar, arugula, shaved red onion, pesto aioli
garlic mayo, iggy's brioche roll, ester fries***ENTREES**THE THREE EGG BREAKFAST* 10
*any style, applewood smoked bacon, home fries, wheat toast*STEAK & EGGS* 20
*10oz sirloin, 2 eggs, bacon aioli, home fries, wheat toast*SALMON HASH & EGGS* 15
*2 eggs any style, wheat toast*PANCAKES BLUEBERRY OR CHOCOLATE CHIP 9
*stack of 2, vermont maple syrup, bacon
fresh whipped cream upon request*CHEESE OMELET 11.5
*3 eggs, choice of cheddar, provolone or goat
home fries, wheat toast*EGGS BENEDICT*
*chipotle hollandaise home fries
ham 14 ester smoked salmon 15*CHORIZO OMELET 15
*chorizo, cheddar cheese, scallions, home fries, wheat toast*VEGGIE OMELET 13
*seasonal veggies, goat cheese, home fries, wheat toast*BRIOCHE FRENCH TOAST 14
*whipped cream, maple syrup*HUEVOS RANCHEROS* 15
*2 sunny side up eggs, grilled corn tortilla, black beans
cilantro - lime crème, home fries*SCRAMBLED SALMON 15
*3 eggs scrambled with smoked poached salmon
home fries, wheat toast**> egg whites only - add \$1 <***SIDES**BRIOCHE FRENCH TOAST 8
whipped cream, maple syrup

ONE EGG* 4

HAM 6

APPLEWOOD SMOKED BACON 6

FRENCH FRIES 5
grated parmesan, fresh parsley, rosemary, s&tp

HOME FRIES 6

PANCAKE, BLUEBERRY OR CHOCOLATE CHIP 4

ENGLISH MUFFIN 2

SWEET TREATS

- WARM CHOCOLATE CHIP COOKIES 3
CRISPY RICE TREAT 3
VANILLA ICE CREAM 3
SORBET 3
Lemon or raspberry
AFFOGATO 5.5
vanilla ice cream, hot Flat Black espresso

OUR ROOFTOP VEGGIES

With help from Green City Growers
our 5000 sq ft garden of raised beds
produces 1100 to 1500 lbs of vegetables each year.

Soil is prepped & the spring crop planted in early April.
With some support from Mother Nature we start
harvesting in mid May. Spring is the 1st
of three plantings or crops. It is followed by the Summer
& then the Fall crops. We typically are able to harvest
vegetables well into November.

CHILDREN'S MENU

for those 12yrs & younger

SNACKS

- FRESH GRAPES 2.5
PEANUT BUTTER & APPLE SLICES 3.5
ester VANILLA BEAN & HONEY YOGURT 5

ENTREES

- PEANUT BUTTER & JELLY SANDWICH 4
served w/ grapes
TWO-CHEESE GRILLED CHEESE 6.5
served w/ grapes
PLAIN & SIMPLE SCRAMBLED EGG 4
PANCAKE, BLUEBERRY, CHOCOLATE CHIP OR PLAIN 4
vermont maple syrup
BRIOCHE FRENCH TOAST 6
maple syrup

BRUNCH LIBATIONS

- BLOOD ORANGE MIMOSA 9
prosecco, oj, blood orange

- PEARTINI 13
gray goose la poire vodka, st. germaine, grapefruit juice

- ESPRESSOTINI 12
stoli vanilla vodka, bailey's irish cream
freshly brewed flat black espresso, chocolate syrup

- JAVA CHATA *hot or iced* 9
locally roasted flat black coffee, rum chata, bailey's irish cream
fresh whipped cream

- CRANBERRY BLUSH MIMOSA 8
prosecco, cranberry juice, splash of lemon juice

- PEAR VOMOSA 11
gray goose l'poire vodka, prosecco, st. germaine, pear nectar

- BITTER SPRITZ 10
cucumber vodka, st. germain, aperol, lemon juice
splash of prosecco,, orange twist

- BOURBON SOUR 11
bulliet bourbon, tripe sec, oj, lemon juice on the rocks, cherry



*Before placing your order, please let us know if anyone
in your party has a food allergy or dietary concerns.*

Please note: NOT ALL INGREDIENTS ARE LISTED ON OUR MENUS.
**REMEMBER TO ASK YOUR SERVER ABOUT UNLISTED INGREDIENTS
THAT MAY CONCERN YOU.**

* These items are served raw or may be cooked to order.
The Commonwealth of Massachusetts suggests that raw or
undercooked meats or seafood may increase your risk of food
borne illnesses, especially if you have certain medical conditions.

(v) vegetarian - Ask us about vegan options - (g) gluten-free

DINING HOURS

Lunch: Tues – Sat, 11:30 – 3:00pm
Afternoon nourishment: 3:01 – 4:59pm
Dinner: Tues – Sat, 5:00 – 10:00pm
Sunday brunch: 10:30 – 3:00pm, Supper: 4:00 – 8:00pm
Monday - CLOSED (our day to rest)
BAR until 1:00am

1017

