

BISTRO 781

BRUNCH 336 MOODY STREET WALTHAM, MASS

Vegan/Vegetarian
Menu Available

We are a scratch kitchen. We make every meal to order and use only the freshest ingredients. Sometimes, this takes a little longer to prepare, but we promise—it will be worth the wait.

SAVORIES

- CLASSIC OMELET** (AGF) 14
Ham & Cheese, Home Fries
- VEGETABLE MEDLEY OMELET** (AGF, Veg) 15
Spinach, Goat Cheese, Zucchini, Cherry Tomatoes, Garlic, Basil, Home Fries
- DUCK HASH** (AGF) 17
2 Eggs Any Style, Challah Toast, Herb Crema, Home Fries
- SHORT RIB HASH** (AGF) 17
2 Eggs Any Style, Challah Toast, Herb Crema, Home Fries
- STEAK & EGGS** (AGF) 19
Braised Short Ribs, 2 Eggs Any Style, Gravy, Challah Toast, Home Fries
- MORNING STAPLE BREAKFAST SANDWICH** (AGF) 13
2 Fried Eggs, Maple Infused Bacon, American Cheese, Sriracha Ketchup, Butter Toasted Portuguese Muffin, Home Fries
Add: Breakfast Sausage \$3
- BREAKFAST BURRITO** 15
Flour Tortilla, Spicy Sausage, Pepper Jack Cheese, Pico de Gallo, Scrambled Eggs, Chipotle Mayo, Home Fries
Make it vegetarian by subbing Sweet Potato for Spicy Sausage
- BREAKFAST CRUNCH WRAP** 16
2 Fried Eggs, Spicy Sausage, Tater Tots, Pico de Gallo, Avocado, Pepper Jack Cheese, Mojo Rojo, Crunchy Taco Shell, Soft Tortilla Wrap, Home Fries
- HUEVOS RANCHEROS** (AGF, Veg) 16
2 Eggs Any Style, Roasted Tomato Salsa, Avocado, Beans, Crispy Tortillas, Pepper Jack Cheese, Home Fries
- BREAKFAST STIR-FRY** (AGF) 15
Jasmine Rice, Sunny Side Egg, Vegetables, Bacon, Stir-Fry Sauce, Herb Crema
- SHRIMP & GRITS** (AGF) 23
Chorizo, Aged Cheddar, Bacon & Sweet Pepper Relish, Sunny Side Egg
- TOFU SCRAMBLE** (AGF, V) 16
Tofu, Cauliflower, Mushrooms, Cherry Tomatoes, Sourdough Toast, Home Fries

EGGS BENEDICT

Butter Toasted Portuguese Muffin, 2 Poached Eggs, Hollandaise, Chive Chimichurri, Home Fries

Fried Chicken (AGF)	17	Pulled Pork (AGF)	15
Duck Hash (AGF)	17	Pork Belly (AGF)	17
Fried Oysters (AGF)	20	Short Rib Hash (AGF)	17
Crab Cakes	17	Braised Short Rib (AGF)	19
Bacon (AGF)	15	Tomato & Spinach (AGF, Veg)	14
Ham (AGF)	14	Fried Squash (AGF, Veg)	15

CHICKEN & NOT WAFFLE BENEDICT 19

Sweet Cornbread, Fried Chicken, Charred Jalapeño, Maple Bacon, 2 Poached Eggs, Hollandaise, Chive Chimichurri, Home Fries

NASHVILLE HOT CHICKEN BENEDICT (AGF) 20

Garlic Bread, Fried Chicken Tossed in Nashville Hot Sauce, Pickles, Shredded Cabbage, 2 Poached Eggs, Hollandaise, Home Fries

SWEETS

Sub Real Maple Syrup for \$1

- CROISSANT FRENCH TOAST** (Veg) 15
Cinnamon Sugar, Vanilla Butter
- BANANA BREAD FRENCH TOAST** (Veg) 17
Pecan Rum Syrup
- PANCAKES** (Veg) 15
3 Plain Pancakes, or your choice of Blueberry, Banana, or Chocolate Chip for an extra \$2, all with Vanilla Butter
- CINNAMON BUN SKILLET** (Veg) 13
Melted Icing
- GRIDDLED ZUCCHINI BREAD** (Veg) 10
Maple Walnut Butter
- CHICKEN & NOT WAFFLES** 20
Fried Chicken, French Toast, Melted Leeks, Roasted Peppers, Sweet Chili Syrup, Vanilla Butter
- SWEET CORNBREAD** (Veg) 10
Vanilla Butter

SALADS/BOWLS

Adds: Grilled Chicken \$10 / Duck Breast \$15 / Steak \$15 / Short Rib \$15 / Scallops \$15 / Shrimp \$12 / Tuna \$15 / Salmon \$15 / Crab Cakes \$15 / Tofu \$7

Half Salads Available

- CHOPPED CAESAR** (AGF) 13
Lettuce, Rye Croutons, Parmesan Cheese, Caesar Dressing
- BISTRO WEDGE** (AGF) 14
Lettuce, Tomato, Bacon, Blue Cheese Dressing
- WARM BUDDHA BOWL** (AGF, V) 15
Quinoa, Zucchini, Chickpeas, Sweet Potato, Beets, Cauliflower, Avocado, Cashew Sauce
- MEDITERRANEAN GRAIN BOWL** (AGF, Veg) 15
Grilled Artichoke, Hummus, Quinoa, Tomato & Cucumber Salad, Goat Cheese, Olives, Fresh Basil
- STREET CORN BOWL** (AGF, Veg) 15
Seasoned Corn, Pico de Gallo, Avocado, Beans, Pickled Onion, Lettuce, Queso Fresco, Cilantro Aioli, Lime
Add: White Rice \$3
- WARM PANZANELLA BOWL** (AGF, Veg) 15
Shaved Brussel Sprouts, Butternut Squash, Parsnips, Shallots, Pecans, Cranberry Vinaigrette, Toasted Rye Bread, Goat Cheese

STARTERS

- TINY CLAMS** (AGF) 17
Cognac Lobster Cream Sauce, Grilled Bread
- CRAB CAKES** 17
House Remoulade
- FRIED OYSTERS** (AGF) 17
Tarragon Tartar Sauce
- BAKED BBQ DRY RUB CHICKEN WINGS** (AGF) 13
Sweet & Spicy BBQ Rub, Ranch Dipping Sauce
- STEAK CUT BACON** (AGF) 15
Pepper Crust, Bourbon Glaze, Shaved Jalapeño
- TERIYAKI FRIED CAULIFLOWER** (AGF, Veg) 13
Wasabi Crema
- POTATO & RICOTTA GNOCCHI** (AGF, AVeg) 16
Choice of Truffled Mushroom Cream Sauce & Parmesan Cheese or Cognac Lobster Cream Sauce & Parmesan Cheese
- SHORT RIB MAC 'N' CHEESE** (AGF) 16
Braised Short Ribs, Caramelized Onions, Bread Crumbs
- STEAK BOMB SPRING ROLLS** 15
Parmesan Peppercorn Dipping Sauce
- SHEET PAN NACHOS** (AGF) 21
Tortilla Chips, Pico de Gallo, Guacamole, Cheese, Scallions, Baja Aioli
Your choice of Roasted Veggies, Marinated Steak, Shrimp, or Pulled Pork

TACOS

- MARINATED STEAK TACOS** (AGF) 17
Soft Corn Tortillas, Queso Fresco, Red Beans, Avocado, Corn Salsa, Baja Sauce, Lime
- SHORT RIB CRUNCH WRAP TACOS** (AGF) 17
Hard Taco Shells, Soft Flour Tortillas, Braised Short Rib, Pepper Jack Cheese, Avocado, Pico de Gallo
- VEGGIE CRUNCH WRAP TACOS** (AGF, Veg) 15
Hard Taco Shells, Soft Flour Tortillas, Sautéed Mushrooms & Vegetables, Avocado, Pico de Gallo, Pepper Jack Cheese, Sweet Potato Strands
- CAULIFLOWER TACOS** (AGF, Veg) 15
Corn Tortillas, Crispy Cauliflower, Avocado, Queso Fresco, Cumin Toasted Sunflower Seeds, Agave Sriracha, Purple Cabbage
- BRAISED PORK BELLY TACOS** (AGF) 17
Flour Tortillas, Watermelon, Cilantro Aioli, Mojo Rojo, Queso Fresco, Pickled Onions, Scallions
- TUNA TACOS** (AGF) 16
Hard Taco Shells, Tuna Tartare, Sweet Chili Slaw, Avocado, Spicy Aioli
- FISH TACOS** (AGF) 16
Flour Tortillas, Batter Fried Haddock, Purple Cabbage, Pico de Gallo, Amarillo Crema, Tajin

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BRUNCH 336 MOODY STREET WALTHAM, MASS

THE "UNCH" IN BRUNCH

THE BISTRO CHEESE BURGER (AGF)	16
American Cheese, Lettuce, Tomato, Red Onion, Pickles, Brioche Bun, Parmesan Truffle Fries	
<i>adds: over easy egg \$4 / bacon \$3 / avocado \$3</i>	
THE 781 OYSTER BURGER (AGF)	19
Swiss Cheese, Crispy Onions, Fried Oysters, Tarragon Tartar Sauce, Brioche Bun, Parmesan Truffle Fries	
<i>adds: over easy egg \$4 / bacon \$3 / avocado \$3</i>	
QUINOA BURGER (AGF, Veg)	16
American Cheese, Lettuce, Tomato, Avocado, Hummus, Brioche Bun, Parmesan Truffle Fries	
<i>adds: over easy egg \$4 / bacon \$3</i>	
CRUNCH WRAP BURGER	18
Pico de Gallo, Avocado, Pepper Jack Cheese, Mojo Rojo, Crunchy Taco Shell, Soft Tortilla Wrap, Cajun Fries	
<i>Make it vegetarian by subbing a Quinoa Burger</i>	
AVOCADO BLT PANINI (AGF)	14
Bacon, Lettuce, Tomato, Avocado, Chipotle Mayo, Sourdough Bread, Fries	
<i>add grilled salmon \$6</i>	
GRILLED CHICKEN PESTO SANDWICH (AGF)	15
Grilled Chicken Breast, Basil Pesto, Mozzarella, Tomato, Balsamic Drizzle, Ciabatta Bread, Fries	
BACON SUPER MELT SANDWICH (AGF)	17
Bacon, American & Swiss Cheese, 2 Fried Eggs, Avocado, Tomato, Chipotle Mayo, Challah Bread, Fries	
SHORT RIB MELT SANDWICH (AGF)	16
Braised Short Ribs, American & Swiss Cheese, Crispy Onions, Wilted Greens, Challah Bread, Fries	
GRILLED CHEESE SANDWICH (AGF, Veg)	11
American & Swiss Cheese, Tomatoes, Caramelized Onions, Challah Bread, Fries	
CUBAN PANINI (AGF)	17
Ham, Pulled Pork, Swiss Cheese, Pickles, Chipotle Mustard, Ciabatta Bread, Fries	
FALL ON A BUN (AGF, Veg)	18
Mushrooms, Cider Caramelized Onions, Fried Squash, Swiss Cheese, Cranberry Ginger Dijonnaise, Greens, Brioche Bun, Fries	

LUNCHABLES

TUNA POKE (AGF)	22
Crispy Sushi Rice, Cucumber, Radish, Seaweed, Grapefruit Glaze, Spicy Sesame Aioli, Avocado, Clementine Pico, Black Tobiko	
BRAISED SHORT RIBS (AGF)	26
Potato & Ricotta Gnocchi, Truffled Mushroom Cream Sauce, Roasted Brussel Sprouts	
CHICKEN FETTUCCINE (AGF)	23
Sautéed Chicken Breast, Fettuccine, Spinach, Tomatoes, Zucchini, White Wine Garlic Cream Sauce	
PASTA BOLOGNESE (AGF)	23
Veal, Pork, Pancetta, Fettuccine, Basil, Parmesan	
STEAK FRITES (AGF)	26
Bistro Steak, Parmesan Truffle Fries, Petite Salad, Smoked Tomato Chimichurri	
<i>Adds: Scallops \$15 / Crab Cakes \$15 / Shrimp \$12 / Tuna \$15</i>	
PAN SEARED SCALLOPS (AGF)	26
Sage & Butternut Squash Risotto, Garlic Broccolini, Red Pepper Pesto Cream Sauce, Crispy Leeks	
HERB CRUSTED SALMON (AGF)	24
Spaghetti Squash Spoonbread, Roasted Carrots & Broccolini, Honey Browned Butter	
SKILLET PAELLA (AGF)	26
Shrimp, Scallops, Mussels, Clams, Chicken, Chorizo, Vegetables, Saffron Rice	
FRIED SEAFOOD PLATTER (AGF)	26
Beer Battered White Fish, Oysters, Scallops, Shrimp, Tarragon Tartar, Fries	
CARNE ASADA (AGF)	25
Marinated Flank Steak, Corn Risotto, Blackened Peppers & Onions, Grilled Avocado, Salsa Verde	
<i>Adds: Scallops \$15 / Crab Cakes \$15 / Shrimp \$12 / Tuna \$15</i>	

SIDES

TOAST (AGF, Veg)	4
<i>Challah, Portuguese Muffin, Croissant, Sourdough, Gluten Free</i>	
AVOCADO TOAST (AGF, Veg)	9
<i>adds: Sunny Side Egg \$4 / Bacon \$3 / Tomato \$1</i>	
1 EGG ANY STYLE (AGF, Veg)	4
1 PANCAKE	5
<i>Plain or Blueberry, Banana, or Chocolate Chip for an extra \$1</i>	
BREAKFAST SAUSAGE (AGF)	6
HOUSEMADE BACON (AGF)	7
THICK CUT BACON (AGF)	9
FRUIT CUP (AGF, V)	8
SHORT RIB HASH (AGF)	10
DUCK HASH (AGF)	10
HOME FRIES (AGF, V)	6
TATER TOTS (AGF, V)	6
FRENCH FRIES (AGF, V)	7
TRUFFLE FRIES (AGF, Veg)	8
CAJUN FRIES (AGF, V)	8
GRITS (AGF)	8

DRINKS + COCKTAILS

COFFEE	6	CAPPUCCINO	7
NITRO COLD BREW COFFEE	8	ESPRESSO	7
ORANGE JUICE	5	TEA	5

FEATURED COCKTAIL

CUSTOMIZED BLOODY MARY
Ask Your Server

FEATURED MIMOSAS

781 MIMOSA	14
<i>Ketel One Oranje, Champagne, Triple Sec, Orange Juice, on the Rocks</i>	
MAN-MOSA	14
<i>Vodka, Orange Juice, Miller High Life Pony Floater</i>	
TITO-MOSA	14
<i>Tito's Vodka, Elderflower, Grapefruit, Prosecco</i>	

BRUNCH COCKTAILS

BISTRO PEACH OR RASPBERRY BELLINI	11
<i>Vodka, Raspberry or Peach Purée, Champagne</i>	
THE CURE	13
<i>Café Borghetti, Baileys, Milk, on the Rocks</i>	
LITE ON YOUR FEET	13
<i>Rosé, St. Germain, Honey, Lemon, Sparkling Rosé</i>	
PAIN KILLER	13
<i>Myer's Dark Rum, Orange Juice, Pineapple Juice, Coco Lopez, Nutmeg</i>	
SPARKLING CIDER	12
<i>Fireball Whiskey, Honey, Apple Cider, Prosecco, Cinnamon Sugar Rim</i>	
ANGRY MULE	13
<i>Green Chile Vodka, Jalapeño, Lime, Agave, Ginger Beer</i>	

MIMOSAS

Traditional	11
Blushing	12
<i>Orange & Pineapple Juice, Grenadine, Champagne</i>	
Pomegranate Sunrise	13
<i>Tequila, Pomegranate Juice, Orange Juice, Lime, Agave, Champagne</i>	
Newport Shorty	13
<i>Grand Marnier, Orange Juice, Cranberry Juice, Champagne</i>	

COFFEE COCKTAILS

Espresso Martini	13
<i>Vanilla Vodka, Kahlua, Baileys, Cold Brew</i>	
Coffee Old Fashioned	14
<i>Bourbon, Cold Brew, Bitters</i>	
Cold Wake Up Call	12
<i>Whipped Cream Vodka, Cold Brew, Chocolate Milk, On the Rocks</i>	
Spiked Café	13
<i>Captain Morgan, Cinnamon, Cold Brew Coffee, Baileys</i>	

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