



Try our
seasonal spritzer
for \$2!

Starters

Gyro Nachos 16.00

Toasted Pita topped with Lamb, Beef and chicken, red onions, tomato, pepperoncini & artichoke giardiniera and cheese served with a side of tzatziki.

Mushroom Ravioli V 15.00

Fresh pasta stuffed with portabella and black pepper, topped with exotic mushrooms, sun-dried tomatoes, shallots, marinara and parmesan.

Tuscan Beer Cheese V 14.50

A blend of Shifting Sands IPA, cheese, artichoke, spinach, and olives, topped with parmesan and panko breadcrumbs and served with warm Bavarian pretzels and red grapes.

Smoked Whitefish GFO 15.00

Our house smoked whitefish combined with sour cream, capers, and fresh herbs served with rice crackers and fresh vegetables. Creamy, savory, and perfect for sharing!

Bocconcini V 13.50

Small mozzarella balls served over a bed of lettuce with our house-made tabbouleh featuring bulgur wheat and garbanzo beans, parsley and lemon juice topped with a balsamic reduction and served warm with pita.

Meatballs 14.00

Slow-roasted Italian meatballs topped with red bell pepper and ricotta Alfredo sauce and goat cheese and served with pesto focaccia bread.

Crackling Olives V 12.50

Kalamata and green olives mixed with tomato, bell peppers, onions and garlic heated up and served with toasted pesto focaccia bread.

Salads

Add Bocconcini 4, Curry Chicken Salad 5, Italian Sausage 6, Chicken 6, Shawarma 7, Gyro Meat 7, Meatballs 7, Shrimp 10, Salmon* 12, Short Rib 14

Dressings: Honey Dijon Vinaigrette, Lemon Vinaigrette, Greek Dressing Green Goddess, Ranch, Oil & Balsamic Vinegar

Spinach & Goat Cheese V GFO 9.00/16.00

Baby Spinach salad with dried golden figs, cherries, red grapes, walnuts, goat cheese and a side of Lemon Vinaigrette.

Mediterranean V 9.00/16.00

Crisp cucumber, red onion, tomatoes, mixed greens, Tabbouleh, sumac pita croutons, Feta, and a side of Honey Dijon Vinaigrette.

Handhelds

All handhelds are served with potato chips.
Add Fries 2.75, Sweet Potato Fries 3.75
Sub GF Bun on dishes marked GFO for 2.

Make them Stone Fries for 1.50 and
add parmesan and balsamic glaze!

Lamb Kofta Smash GFO 17.00

Seasoned lamb patty griddled to perfection on a brioche bun with tzatziki, feta, tomato and lettuce.

Waverly Smash GFO 16.00

Our signature smash burger - Seasoned all-beef patty, melted cheddar, rosemary spread, lettuce, tomato, house pickles and red onions on a toasted bun.

Curry Chicken Salad Sandwich GFO 15.00

A Waverly Stone favorite. House-made with dried cranberries, curry-seasoned chicken on pita with cucumber, tomato and lettuce.

Classic Gyro GFO 17.00

Lamb and beef gyro meat, fresh tomato, red onion, lettuce, feta and tzatziki sauce—all wrapped in a warm pita.

Mushroom Gyro V GFO 16.50

Sun-dried tomato-infused mushrooms, goat cheese, tomato, rosemary spread and spring mix.

Italian Beef Gyro GFO 16.50

Warm beef and lamb paired with grilled onions, bell peppers, artisan cheese blend and a zesty horseradish spread.

Chicken Shawarma Gyro GFO 17.00

Mediterranean-seasoned chicken, tomato, red onion, lettuce, feta and tzatziki sauce—all wrapped in a warm pita.

Fattoush Vg GFO 7.00/15.00

A classic Lebanese blend of sumac pita croutons, fig & cherry farro, cucumber, tomatoes, yellow bell pepper, red onion, fresh mint and a side of Lemon Vinaigrette.

Israeli Cous Cous V 9.00/16.00

A delicious and light pasta salad featuring Israeli cous cous, gold raisins, red onions, tomatoes, cucumbers, tossed with spinach, topped with feta and a side of Greek dressing.

Garden V GFO 7.00/15.00

Mixed greens, tomato, carrots, cucumber, red onion, yellow bell pepper, artisan cheese blend, sumac pita croutons and a side of Green Goddess Dressing.

Spaghetti & Meatballs GFO **21.50**

Three Italian meatballs paired with sautéed onions and bell peppers tossed in our house marinara with confit garlic and topped with Feta.

Sausage Tortellini **24.50**

Ricotta-filled tortellini with spicy sausage, creamy marinara, pepperoncini & artichoke giardiniera, and spinach and topped with Feta.

Sautéed Shrimp Pasta GFO **25.00**

Shrimp and spicy sausage tossed bow tie pasta with broccoli, carrots, confit garlic, with creamy ricotta and herb Alfredo sauce and Pecorino romano.

Chicken Piccata Fettuccine GFO **22.50**

Our take on a classic, with pan fried chicken breast served over Fettuccine, capers, butter, fresh lemon, confit garlic, Pecorino romano and tomato & olive relish.

Pick Your Protein

Add Bocconcini 4, Spicy Sausage 6, Chicken 6, Shawarma 6. Gyro Meat 6. Meatball 7, Shrimp 10, Salmon* 12, Short Rib 14

Baked Pasta V **15.50**

Corkscrew-shaped pasta loaded with our artisan cheese blend, baked to perfection, and topped with marinara. A comforting dish for pasta lovers.

Fettuccine Alfredo V GFO **17.00**

Fettuccine pasta tossed with ricotta Alfredo sauce, spinach, tomato & olive relish, topped with Pecorino romano. A classic with a twist.

Mediterranean Pasta GFO **17.50**

A blend of tomato & olive relish, confit garlic, Pecorino romano, spinach, fresh lemon, and red bell pepper and ricotta Alfredo sauce tossed with bow tie pasta.

House Spaghetti V GFO **17.50**

Classic spaghetti tossed with exotic mushrooms, sun-dried tomatoes, shallots, pepperoncini & artichoke giardiniera, house marinara and topped with Feta.

Mains

Steamed Mussels GFO **22.50**

Canadian Mussels steamed in a bell pepper broth and served with a side of pesto focaccia bread and lemon.

Baked Lemon Salmon* GFO **26.50**

Atlantic salmon slowly baked with fresh lemon, served with baby green beans and garbanzo beans. Drizzled with red bell pepper and ricotta Alfredo sauce and topped with Feta.

Parmesan Crusted Cod & Chips L **25.50**

Our twist on classic fish and chips—panko and parmesan-crusted cod oven-roasted and served with sweet potato fries, tabbouleh and creamy horseradish sauce.

Slow-Cooked Beef Short Rib GFO **25.00**

Tender beef short rib slow-cooked with red wine and rosemary, served with french fries, baby green beans and caramelized onion sauce.

Pick Your Protein

Add Bocconcini 4, Spicy Sausage 6, Chicken 6, Shawarma 7, Gyro Meat 7, Meatball 7, Shrimp 10, Salmon* 12, Short Rib 14

Farro Bowl Vg **17.00**

A fresh and light serving of fig and cherry-infused farro, served with baby green beans, confit garlic, walnuts and spinach.

Mediterranean Stir-Fry V GFO **17.50**

Sauteed green beans, carrots, exotic mushrooms, sun-dried tomatoes, shallot and spinach tossed with red bell pepper pesto and garbanzo beans. Topped with Pecorino romano.

Add Ons

- Fries 5.00

Sweet Potato Fries 6.00

Chips 3.00

Toasted Pita 3.00

Pesto Focaccia Bread 4.00
- Seafood Bisque 7.50

Baby Green Beans 4.00

Garbanzo Beans 3.00

Raw Veg 3.00

Fig & Cherry Farro 4.00

Tabbouleh 3.00

Beverages

- **Seasonal Spritzer 2**
- **Sprecher Root Beer, 16 oz. 4**

Coke, Diet Coke, Sprite, Lemonade, Ginger Ale,
Mr. Pibb, Unsweetened Ice Tea, Simpatico Coffee,
Hot Tea 3

**Refill not include

- GFO GF Option Available

V Vegetarian

L Longer Cook Time
- Vg Vegan

Groups of 8 or more patrons will be charged an automatic 20% gratuity and are not able to split checks

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

To our valued guests: We will charge an additional 3% on credit card transactions to help offset processing costs. This amount is not more than what we pay in fees and we do not surcharge debit cards or cash.