

SOUP, SALADS & OTHER GOOD THINGS

FRESH SEASONAL FRUIT CUP 7

ester GRANOLA & GREEK YOGURT 8.5
vanilla bean & honey yogurt

TORTELLINI VEGETABLE SOUP 8
all veggie, rooftop basil & oregano, ciabatta cracker

CLAM CHOWDER 8.5
new england style with bacon

ROOFTOP KALE SALAD (v) (g) 10
*shaved kale, brussel sprouts, red onion
 pecorino cheese, chopped hazelnut, herbs, lemon vinaigrette*

ESTER CAESAR 8.5
*romaine lettuces, our caesar dressing, shaved parmesan
 tuscan bread cracker & white anchovy*

FOR YOUR SALAD: *add grilled shrimp skewer 7 add beef tenderloin 8 add marinated grilled chicken 6*



HONEYMOON SALAD (v) (g) 7
lettuces alone, lemon vinaigrette

FRISÉE FIG SALAD (v) (g) 9
*frisee, arugula, black mission fig, hazelnuts, cotija cheese
 lemon-poppy seed vinaigrette*

ARUGULA SALAD (v) (g) 8.5
*sliced pear, shaved parsnips, candied cranberries
 roasted pumpkin seeds, balsamic honey vinaigrette*

SANDWICHES

SIRLOIN 1/2LB 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*

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*

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

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
citrus anglaise, 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 3.5

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

