

# Lunch

## RAW BAR

<b>Local Oysters* (DF) (GF)</b>	<b>\$3 EACH/ \$33 DOZEN</b>
Cucumber Mignonette, Cocktail Sauce	
<b>Cape Cod Littlenecks (DF) (GF)</b>	<b>\$1.50 Each</b>
Cocktail Sauce	
<b>Shrimp Cocktail (DF) (GF)</b>	<b>\$14</b>
Cocktail Sauce	
<b>Chilled Lobster Tail (GF)</b>	<b>\$16</b>
Lemon-Saffron Aioli	
<b>Tuna Tartare</b>	<b>\$16</b>
Avocado, Wakame, Cucumber, Ponzu, Wontons	
<b>Crimson Platter (DF) (GF)</b>	<b>\$48</b>
8 Local Oysters, 6 Shrimp, 6 Cape Cod Clams, Cocktail Sauce, Mignonette	
<b>Ivy League Platter (GF)</b>	<b>\$98</b>
12 Local Oysters, 8 Shrimp, 8 Cape Cod Clams, 2 Split Lobster Tails, Cocktail Sauce, Mignonette, Lemon-Saffron Aioli	

## APPETIZERS

<b>Butternut Squash Soup (GF)</b>	<b>\$9</b>
Roasted Fuji Apples	
<b>Crab Cakes</b>	<b>\$16</b>
Pickled Carrots, Scallions, Remoulade, Frisée	
<b>Crispy Rhode Island Calamari</b>	<b>\$16</b>
Pepperoncini, Pickled Fennel, Tomato, Capers, Basil Aioli	
<b>Confit Chicken Wings (DF)</b>	<b>\$15</b>
Honey Sambal	
<b>Pork Gyoza (DF)</b>	<b>\$15</b>
Kimchi, Soy Chili Crisp	
<b>Brussels Sprouts (DF)</b>	<b>\$10</b>
Maple-Sriracha Glaze, Parsley, Chive	
<b>Crispy Polenta Fries (GF)</b>	<b>\$12</b>
Parmesan, Truffle, Arrabbiata Sauce	

<b>Harvard Square Fries (GF)</b>	<b>\$12</b>
Raclette, Blistered Shishitos, Short Rib Gravy Tavern Fries with Garlic Aioli - \$6	

<b>New England Cheese Board</b>	<b>\$18</b>
Spiced Almonds, Fruit, Wildflower Honey, Sourdough Crostiti, Cranberry-Raisin Crackers Great Hill Blue   Dahlia   Old Chatham Camembert	

## ENTRÉES

<b>Marinated Steak Tips*</b>	<b>\$24</b>
Mashed Potatoes, Asparagus, Steak Sauce	

<b>Bucatini Bolognese</b>	<b>\$24</b>
Pork, Beef & Veal, Garlic Crostiti, Grana Tuile	

<b>Risotto Primavera (GF)</b>	<b>\$20</b>
Eggplant, Carrot, Snow Peas, Tomato, Mushroom, Red Pepper chicken +6   shrimp +9   steak tips +12   salmon +14	

<b>Chatham Mussels Frites</b>	<b>\$15</b>
Andouille, Tomato, Shallots, White Wine	

<b>Fish &amp; Chips (DF)</b>	<b>\$21</b>
Hand-Cut Fries, Coleslaw, Tartar Sauce	

<b>Quinoa-Farro Bowl (DF)</b>	<b>\$17</b>
Roasted Root Vegetables, Snow Peas, Avocado, Champagne Vinaigrette	

<b>Roast Beef Sandwich*</b>	<b>\$17</b>
Raclette, Shallots, Horseradish Aioli, Caramelized Onion Brioche	

<b>R. House Burger*</b>	<b>\$17</b>
Cheddar, Bacon, Caramelized Onion, Special Sauce, Sesame Brioche	

<b>Fried Chicken Sandwich</b>	<b>\$16</b>
Korean Barbeque Sauce, Asian Slaw, Kimchi Aioli, Brioche	

<b>Smoked Salmon Avocado Toast (DF)</b>	<b>\$14</b>
Cucumber, Tomato, Citrus, Champagne Vinaigrette	

<b>Tavern Breakfast</b>	<b>\$16</b>
Two Eggs, Bacon, Sausage, Home Fries, English Muffin	

<b>Breakfast Sandwich</b>	<b>\$15</b>
Scrambled Eggs, Sweet & Spicy Bacon, Tomato, Romaine, Avocado Aioli, Brioche, Home Fries	

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**Seasonal Salad (GF) \$15**

Little Leaf Greens, Fuji Apple, Mulled Cranberries, Pumpkin Seeds, Tomato, Feta, Balsamic  
chicken +6 | shrimp +9 | steak tips +12 | salmon +14

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**Chopped Salad (GF) \$15**

Romaine, Roasted Red Pepper, Tomato, Cucumber, Avocado, Bacon, Egg, Blue Cheese, Harissa Ranch  
chicken +6 | shrimp +9 | steak tips +12 | salmon +14

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**Extra Dirty Caesar \$14**

Romaine, Black Kale, Anchovy Croutons  
chicken +6 | shrimp +9 | steak tips +12 | salmon +14

## TAVERN PIZZAS

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**Brussels House \$16**

BBQ Pulled Pork, Mozzarella, Corn, Shaved Brussels, Pickled Onion, Scallions

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**Sausage & Ricotta \$16**

Roasted Poblanos, Herbed Olive Oil

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**Mushroom & Leek \$16**

Goat Cheese, Mozzarella, Truffle Oil

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**Pepperoni \$16**

Marinara, Mozzarella

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**Margherita \$15**

Crushed Tomato, Mozzarella, Basil, Pecorino

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**(GF) - Gluten Free**

Ask your server for other options that we could prepare Gluten Free.

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**(DF) - Dairy Free**

Ask your server for other options that we could prepare Dairy Free.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify our staff of any allergies. \*An 18% gratuity will be added to a party of 6 or more \*The final bill can be split up to 6 ways \*\*To help bridge the wage gap between front of the house team members and our back of the house cooks and dishwashers we apply a 3% kitchen fee. The fee will primarily benefit all non-tipped members of our kitchen team. Under current MA state law kitchen employees cannot share in the restaurant's tip pool. This charge is voluntary and as our guest, you have the right to opt out of it. Simply inform your server and we will remove the charge. Thank you for your understanding and support.