

## SALADS & APPETIZERS

- Local Leaf Salad** 10  
Poached Pear, Candied Pecans, Feta, Cranberry Vinaigrette  
Add Chicken +6 / Chilled Shrimp +9
- Extra Dirty Caesar** 11  
Romaine, Black Kale, Parsley, Anchovy Croutons  
Add Chicken +6 / Chilled Shrimp +9
- Kale & Barley Bowl** 13  
Roasted Butternut Squash, Pepitas, Goat Cheese, Pomegranate Vinaigrette
- Burrata & Heirloom Tomato Salad** 13  
Kale & Walnut Pesto, Crostini
- Steamed Moosabec Mussels** 13  
Spanish Chorizo, White Wine, Grilled Fondi Bread
- Charcuterie Board\*** 15  
Chef's Selection of Cured Meats and Daily Terrine, Seasonal Accompaniments, Grilled Bread  
Add Local Cheese +10
- New England Cheese Board\*** 15  
Three Local Cheeses, Traditional Accompaniments

## TAVERN PIZZA

- Spicy Margherita** 13  
Fresh Mozzarella, Tomato, Calabrian Chili Oil
- Leek & Mushroom** 14  
Melted Leeks, Vermont Goat Cheese, Wild Mushrooms, White Truffle Oil
- Cape Cod Clam** 14  
Pancetta, Fried Black Kale, Lemon, Olive Oil
- Spicy Capicola & Pepperoni** 15  
Fontina, Tomato, Garlic

Russell House Tavern is proud to work with many local purveyors, artisans, farmers & fisherman

## SMALL PLATES

- Crispy-Fried Cape Cod Oysters** 14  
Scampi Butter, Pecorino-Herb Crumbs, Prosciutto Chip, Lemon
- Brussels Sprouts** 10  
Shallot, Guanciale, Parmesan
- Duck Poutine\*** 14  
Hand-Cut Fries, Caramelized Onion, Cheese Curds, Duck Jus, Sunny-Side Egg, Fines Herbes
- Jonah Crab Cakes** 13  
Butter Crackers, Frisee, Radish, Classic Tartar
- Korean BBQ Baby Back Ribs** 12  
Kohlrabi, Pickled Red Onion, Thai Basil, Sesame Aioli
- Steak Tartare\*** 13  
Caper Aioli, Dijon, Cornichon, Shallot, Quail Yolk, Fines Herbes, Grilled Bread
- Crispy Calamari** 14  
Shishito Peppers, Red Pepper Jelly, Garlic Aioli
- Deviled Eggs** 10  
Bacon, Blue Cheese, Avocado, Tiny Tomatoes, Chive Oil
- Sweet & Spicy Cauliflower** 8  
Sambal Oelek
- Grilled Spanish Octopus** 14  
Mango, Fresno Chili Peppers, Jicama, Cilantro, Lemon Vinaigrette



# RUSSELL HOUSE

TAVERN

## RAW BAR

- Market Oysters\*** 3 ea/33 dz  
Pink Peppercorn Mignonette, Classic Cocktail Sauce  
\*Ask Your Server About Our Daily Selection
- Lobster Sliders** 6 ea  
Arugula, Buttered Old Bay Brioche
- Cape Cod Clams\*** 1.50 ea  
Roasted Jalapeño Mignonette
- Shrimp Cocktail** 13  
Cocktail Sauce
- Tuna Tartare\*** 14  
Cucumber, Shallot, Walnut Oil, Sriracha, Crispy Wonton
- Chilled Lobster Tail** 16  
Saffron-Lemon Aioli
- Four Way Platter\*** 52  
Four Littleneck Clams, Four Market Oysters, Four Half Lobster Tails, Four Chilled Shrimp
- The RHT Tower\*** 98  
Four Half Lobster Tails, Eight Littleneck Clams, Sixteen Market Oysters, Eight Chilled Shrimp

## ENTRÉES

- Pappardelle Bolognese** 19  
Veal, Pork and Beef Ragu, Ricotta, Basil
- Stuffed Acorn Squash** 18  
Quinoa, Spinach, Great Hill Blue, Maple Sambal
- Pan-Seared Atlantic Salmon\*** 25  
Belluga Lentils, Swiss Chard, Crème Fraîche
- Cast Iron-Seared Swordfish** 24  
Ratatouille, Kalamata Tapenade, Charred Lemon, Fines Herbes
- Steak Frites\*** 25  
Dijon Butter, Smoked Cipollini, Pecorino-Herb Frites
- Market Fish\*** 25  
Bibb Lettuce, Quinoa, Fennel, Tomato, Avocado Mousse, Orange Vinaigrette
- Pan-Seared Farm Chicken** 24  
Mashed Potato, Maitake, Broccolini, Roasted Red Onion, Chicken Jus
- Red Wine-Braised Short Ribs** 28  
Parsnip Puree, Baby Bok Choy, Red Pearl Onions, Orange Gremolata
- Heritage Pork Three Ways** 25  
Fresh Corn Polenta, Bacon Jus
- R. House Burger\*** 15  
8oz. Prime Ground Beef, Sharp Cheddar, Bacon, Caramelized Onion, Stone & Skillet English Muffin

- Grilled Chicken Sandwich** 14  
Havarti, Bacon, Bibb Lettuce, Red Onion, Smoked Tomato Aioli, Brioche

## SIDES

\$6 Each or Three For \$15

- Truffled Corn Polenta**  
**Mashed Potato**  
**Hand-Cut Fries**  
**Sautéed Broccolini**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify your server of any allergies. An 18% gratuity will be added to parties of 6 or more.