

Brunch

Saturday and Sunday 10AM to 4PM

RAW BAR

Local Oysters* (DF) (GF)	\$3 Each / \$36 Dozen
--------------------------	-----------------------------

Cucumber Mignonette, Cocktail Sauce

Cape Cod Littlenecks (DF) (GF)	\$1.50 Each
--------------------------------	----------------

Cocktail Sauce

Shrimp Cocktail (DF) (GF)	\$14
---------------------------	------

Cocktail Sauce

Chilled Lobster Tail (GF)	\$18
---------------------------	------

Lemon-Saffron Aioli

Tuna Tartare	\$16
--------------	------

Avocado, Wakame, Cucumber, Ponzu, Wontons

Crimson Platter (GF) (DF)	\$52
---------------------------	------

8 Local Oysters, 6 Shrimp, 6 Cape Cod Clams, Mignonette, Cocktail Sauce

Ivy League Platter (GF) (DF)	\$105
------------------------------	-------

12 Local Oysters, 8 Shrimp, 8 Cape Cod Clams, 2 Split Lobster Tails, Cocktail Sauce, Mignonette, Lemon-Saffron Aioli

APPETIZERS & SALADS

House-Made Cinnamon Rolls	\$12
---------------------------	------

Cream Cheese Icing

Cauliflower Soup	\$10
------------------	------

Crouton, Asiago Gratinée

Salmon Poke (GF/DF)	\$16
---------------------	------

Crispy Pressed Rice, Nori Vinaigrette, Pickled Vegetables

Confit Chicken Wings (DF)	\$15
---------------------------	------

Honey Sambal

Brussels Sprouts (DF)	\$10
-----------------------	------

Maple-Sriracha Glaze, Parsley, Chive

Crispy Polenta Fries (GF)	\$12
---------------------------	------

Parmesan, Truffle, Arrabbiata Sauce

Harvard Square Fries (GF)	\$12
---------------------------	------

Raclette, Blistered Shishitos, Short Rib Gravy
Tavern Fries with Garlic Aioli \$6

New England Cheese Board	\$18
--------------------------	------

Spiced Almonds, Fruit, Wildflower Honey, Sourdough
Crostini, Cranberry-Raisin Crackers Great Hill Blue | Dahlia |
Old Chatham Camembert

Seasonal Salad	\$15
----------------	------

Little Leaf Greens, Tomato, Kalamata Olives, Artichokes,
Pickled Red Onion, Feta, Pita, Tzatziki Dressing
chicken +6 | shrimp +9 | steak tips +12 | salmon +14

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

House Caesar	\$14
--------------	------

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

ENTREES

Smoked Salmon Avocado Toast (DF)	\$14
----------------------------------	------

Cucumber, Tomato, Champagne Vinaigrette

Farmstand Omelet	\$15
------------------	------

Cheddar, Zucchini, Squash, Red Pepper, Home Fries

Shakshuka	\$15
-----------	------

Baked Eggs, Vadouvan-Spiced Tomato, Feta, Pita

Steak & Eggs (GF)	\$21
-------------------	------

10 oz Ribeye, Two Eggs, Chimichurri, Home Fries

Tavern Breakfast	\$16
------------------	------

Two Eggs, Bacon, Sausage, Home Fries, English Muffin

R. House Bennie	\$16
-----------------	------

Poached Eggs, Sausage, Garlic Spinach, Hollandaise, Home Fries

Breakfast Sandwich	\$15
--------------------	------

Scrambled Eggs, Sweet & Spicy Bacon, Tomato, Romaine,
Avocado Aioli, Brioche, Home Fries

Blueberry Pancakes	\$15
--------------------	------

Honey Butter, Maple Syrup

Manhattan French Toast	\$14
------------------------	------

Whiskey-Cherry Maple Syrup, Whipped Cream *contains
alcohol

Risotto Primavera (GF)	\$20
------------------------	------

Eggplant, Carrot, Snow Peas, Tomato, Mushroom, Pepper
chicken +6 | shrimp +9 | steak tips +12 | salmon +14

Quinoa-Farro Bowl (DF)	\$19
Roasted Summer Vegetables, Snow Peas, Avocado, Red Wine Vinaigrette	
chicken +6 shrimp +9 steak tips +12 salmon +14	

Fish & Chips (DF)	\$21
Hand-Cut Fries, Coleslaw, Tartar Sauce	

Roast Beef Sandwich*	\$17
Raclette, Crispy Shishitos, Shallots, Horseradish Aioli, Caramelized Onion Brioche	

R. House Burger*	\$17
Cheddar, Bacon, Caramelized Onion, Secret Sauce, Sesame Brioche	

Fried Chicken Sandwich	\$16
Korean Barbecue Sauce, Asian Slaw, Kimchi Aioli, Brioche	

PIZZA

Breakfast Pizza	\$16
Roasted Garlic, Fontina, Capicola, Over-Easy Egg	

Brussels House	\$16
BBQ Pulled Pork, Mozzarella, Corn, Scallions, Shaved Brussels, Pickled Onion	

Sausage & Ricotta	\$16
Roasted Poblanos, Herbed Olive Oil	

Mushroom & Leek	\$16
Goat Cheese, Mozzarella, Truffle Oil	

Margherita	\$15
Crushed Tomato, Mozzarella, Basil, Pecorino	

SIDES

Applewood Smoked Bacon	\$5
-------------------------------	------------

Sweet & Spicy Bacon	\$5
--------------------------------	------------

Sausage Links	\$5
----------------------	------------

Home Fries	\$5
-------------------	------------

Buttermilk Biscuits	\$5
----------------------------	------------

BRUNCH COCKTAILS

Hugo Spritz	\$12
St. Germain, Bubbles, Mint, Citrus	

Mimosa	\$11
OJ, Bubbles	

Classic Bloody Mary	\$12
Vodka, Tavern Bloody Mix	
Spicy, Dirty or Classic	

Breakfast f Champions	\$12
Allagash, OJ, Bubbles	

Hair of the Fog	\$13
Earl Grey Gin, Averna, Lavender, Oat Milk	

Make Your Own Mimosa (Large Format)	\$50
Bottle of Bubbles, Three Fresh Juices	

BRUNCH BEVERAGES

Coffee	\$4
---------------	------------

Cold Brew	\$5
------------------	------------

Mem Tea	\$5
China Green Crimson Berry Earl Grey English Breakfast Lemon Chamomile Moroccan Mint	

*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.