

Dinner

Daily 5PM to 11PM

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 (DF)	\$16
Avocado, Wakame, Cucumber, Ponzu, Wonton Chips	
Crimson Platter (DF) (GF)	\$52
8 Local Oysters, 6 Shrimp, 6 Cape Cod Clams, Cocktail Sauce, Mignonette	
Ivy League Platter (GF)	\$105
12 Local Oysters, 8 Shrimp, 8 Cape Cod Clams, 2 Split Lobster Tails, Cocktail Sauce, Mignonette, Lemon-Saffron Aioli	

APPETIZERS & SALADS

Cauliflower Soup	\$10
Crouton, Asiago Gratin	
Salmon Poke (GF/DF)	\$16
Crispy Pressed Rice, Nori Vinaigrette, Pickled Vegetables	
Crispy Rhode Island Calamari	\$16
Pepperoncini, Pickled Fennel, Tomato, Capers, Basil Aioli	
Chatham Mussels Frites	\$15
Andouille, Tomato, Garlic, Shallot, White Wine	
Steak Tartare*	\$16
Tomato Dijon, Capers, Gaufrette Potato Chips	
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 Crostoni, Cranberry-Raisin Crackers Great Hill Blue Dahlia Old Chatham Camembert	

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	

Seasonal Salad (GF)	\$15
Little Leaf Greens, Tomato, Kalamata Olives, Artichokes, Pickled Red Onion, Feta, Pita, Tzatziki Dressing chicken +6 shrimp +9 steak tips +12 salmon +14	

House Caesar	\$14
Romaine, Parmesan, Anchovy Croutons chicken +6 shrimp +9 steak tips +12 salmon +14	

ENTRÉES

Steak Frites* (GF)	\$36
10 oz Bavette, Pecorino Frites, Steak Sauce, Watercress	

Slow Roasted Pork Shoulder	\$26
Cheddar Grits, Pepper Jelly, Pork Braised Collard Greens	

Amish Roasted Half Chicken (GF)	\$28
Asparagus, Carrots, Romanesco, Roasted Marble Potatoes, Natural Jus	

Pan Seared Cod	\$28
Spaetzle, Maitake Mushrooms, Fennel, Swiss Chard	

Faroe Island Salmon*	\$29
Fregola, Grilled Summer Vegetables, Tomato Vinaigrette	

Bucatini Bolognese	\$24
Pork, Beef & Veal, Garlic Crostini, Grana Tuile	

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

Quinoa-Farro Bowl (DF)	\$19
Roasted Summer Vegetables, Snow Peas, Avocado, Red Wine Vinaigrette	

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

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

TAVERN PIZZAS

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

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

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

Pepperoni	\$16
Marinara, Mozzarella	

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

(GF) - Gluten Free

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

(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.