

Lunch

RAW BAR

Local Oysters* (DF) (GF)	\$3 EACH/ \$36 DOZEN
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Cucumber Mignonette, Cocktail Sauce

Cape Cod Littlenecks (DF) (GF)	\$1.50 Each
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Cocktail Sauce

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

Chilled Lobster Tail (GF)	\$18
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Lemon-Saffron Aioli

Tuna Tartare	\$16
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Avocado, Wakame, Cucumber, Ponzu, Wontons

Crimson Platter (DF) (GF)	\$52
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8 Local Oysters, 6 Shrimp, 6 Cape Cod Clams, Cocktail Sauce, Mignonette

Ivy League Platter (GF)	\$105
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12 Local Oysters, 8 Shrimp, 8 Cape Cod Clams, 2 Split Lobster Tails, Cocktail Sauce, Mignonette, Lemon-Saffron Aioli

APPETIZERS

Cauliflower Soup	\$10
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Crouton, Asiago Gratinée

Salmon Poke (GF/DF)	\$16
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Crispy Pressed Rice, Nori Vinaigrette, Pickled Vegetables

Crispy Rhode Island Calamari	\$16
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Pepperoncini, Pickled Fennel, Tomato, Capers, Basil Aioli

Confit Chicken Wings (DF)	\$15
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Honey Sambal

Brussels Sprouts (DF)	\$10
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Maple-Sriracha Glaze, Parsley, Chive

Crispy Polenta Fries (GF)	\$12
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Parmesan, Truffle, Arrabbiata Sauce

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

New England Cheese Board	\$18
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Spiced Almonds, Fruit, Wildflower Honey, Sourdough
Crostini, Cranberry-Raisin Crackers Great Hill Blue | Dahlia |
Old Chatham Camembert

ENTRÉES

Marinated Steak Tips*	\$24
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Mashed Potatoes, Asparagus, Steak Sauce

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

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

Chatham Mussels Frites	\$15
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Andouille, Tomato, Shallots, White Wine

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

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

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

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

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

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

Tavern Breakfast	\$16
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Two Eggs, Bacon, Sausage, Home Fries, English Muffin

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

Seasonal Salad	\$15
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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

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.