

Brunch

Saturday and Sunday 10AM to 4PM

RAW BAR

| | |
|-----------------------------------|-------------------|
| Wellfleet 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 (DF/GF) | \$18 |
| Lemon-Saffron Aioli | |

| | |
|---|-------------|
| Tuna Crudo* (GF/DF) | \$17 |
| Citrus, Jalapeno, Cucumber, Avocado, Mint | |

| | |
|---|-------------|
| Crimson Platter* (DF/GF) | \$52 |
| 8 Wellfleet Oysters, 6 Shrimp, 6 Cape Cod Clams, Cocktail Sauce, Mignonette | |

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

APPTETIZERS

| | |
|----------------------------------|-------------|
| House-Made Cinnamon Rolls | \$12 |
| Cream Cheese Icing | |

| | |
|---|-------------|
| Squash Soup | \$13 |
| Toasted Pepitas, Pomegranate Molasses, Crème Fraîche (GF) | |

| | |
|--|-------------|
| Crispy Polenta Fries | \$12 |
| Calabrian Chili Aioli, Basil, Lemon Zest | |

| | |
|-----------------------------|-------------|
| Confit Chicken Wings | \$15 |
| Honey Sambal Glaze | |

| | |
|----------------------------|------------|
| Buttermilk Biscuits | \$6 |
| Honey Butter, Seasonal Jam | |

| | |
|--------------------------------------|-------------|
| Brussels Sprouts | \$10 |
| Maple-Sriracha Glaze, Parsley, Chive | |

| | |
|--|-------------|
| Harvard Square Fries | \$14 |
| Raclette, Blistered Shishitos, Short Rib Gravy | |
| Tavern Fries with Garlic Aioli \$6 | |

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

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

SALADS

| | |
|---|-------------|
| Tavern Wedge | \$14 |
| Blue Cheese, Bacon, Confit Tomatoes, Crispy Onions, Green Goddess | |
| chicken +6 shrimp +9 steak tips +12 salmon +14 | |

| | |
|---|-------------|
| Little Lean Greens Salad (DF/GF) | \$12 |
| Pickled Shallots, Shaved Radish, Red Wine Vinaigrette | |
| chicken +6 shrimp +9 steak tips +12 salmon +14 | |

| | |
|--|-------------|
| Roasted Beet Salad (GF) | \$14 |
| Hazelnuts, Mint, Whipped Feta, Kasha, Citrus-Honey Vinaigrette | |
| 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

| | |
|---|-------------|
| Classic Eggs Benedict | \$16 |
| Poached Eggs, Black Forest Ham, Hollandaise, English Muffin | |

| | |
|--|-------------|
| Shakshuka | \$15 |
| Baked Eggs, Vadouvan-Spiced Tomato, Feta, Pita | |

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

| | |
|--|-------------|
| Short Rib Hash | \$16 |
| Marble Potato, Squash, Sweet Potato, Leek, Poached Eggs, Horseradish Hollandaise | |

| | |
|-------------------------------------|-------------|
| Farmstand Omelet | \$15 |
| goat cheese, kale, butternut squash | |

| | |
|---|-------------|
| Croque Monsieur | \$16 |
| Ham, Cheddar, Gruyere, Mornay Sauce, Dressed Greens | |
| add a sunny egg +\$3 | |

| | |
|--|-------------|
| French Toast | \$14 |
| Apple Crisp Filling, Cinnamon Icing, Vanilla Oat Crumble | |

| | |
|-------------------------------------|-------------|
| Blueberry Pancakes | \$15 |
| Honey Butter, Blueberry-Maple Sauce | |

| | |
|--|-------------|
| Smoked Salmon Avocado Toast | \$14 |
| Heirloom Tomatoes, Champagne Vinaigrette | |

| | |
|--|-------------|
| Breakfast Sandwich | \$15 |
| Scrambled Eggs, Sweet & Spicy Bacon, Tomato, Arugula, Smashed Avocado, Brioche, Home Fries | |

| | |
|--|-------------|
| Fish & Chips | \$21 |
| Hand-Cut Fries, Coleslaw, Tartar Sauce | |

| | |
|---|-------------|
| Fried Chicken Sandwich | \$16 |
| Nashville Hot, Iceberg Slaw, Pickled Carrots, Goat Cheese Ranch | |

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

| | |
|--|-------------|
| Quinoa-Farro Bowl (DF) | \$20 |
| sweet potato, radish, butternut squash, braised greens, herb salad, salsa verde (DF) eggs +3 chicken +6 shrimp +9 steak tips +12 salmon +14 | |

PIZZA

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

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

| | |
|----------------------|-------------|
| Pepperoni | \$16 |
| Marinara, Mozzarella | |

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

SIDES

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

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

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

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

| | |
|------------------|------------|
| Fruit Cup | \$5 |
|------------------|------------|

BRUNCH COCKTAILS

| | |
|-------------------------------|-------------|
| Breakfast of Champions | \$13 |
| Allagash, OJ, Bubbles | |

| | |
|----------------------------|-------------|
| Classic Bloody Mary | \$13 |
| Vodka, Tavern Bloody Mix | |

| | |
|------------------------------------|-------------|
| Hugo Spritz | \$13 |
| St. Germain, Bubbles, Mint, Citrus | |

| | |
|---------------|-------------|
| Mimosa | \$11 |
| OJ, Bubbles | |

| | |
|---------------------------------------|-------------|
| Mimosa Flight (Large Format) | \$45 |
| 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.