

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	
Striped Bass Ceviche* (DF)	\$16
Peach, Jalapeño, Red Onion, Cilantro, Tortilla	
Tuna Tartare* (DF)	\$17
Avocado, Wakame, Cucumber, Ponzu, Wontons	
Salmon Poke* (DF)	\$16
Crispy Pressed Rice, Nori Vinaigrette, Pickled Vegetables	
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	

APPETIZERS & SALADS

House-Made Cinnamon Rolls	\$12
Cream Cheese Icing	
Buttermilk Biscuits	\$5
Honey Butter, Seasonal Jam	
Confit Chicken Wings	\$15
Honey Sambal Glaze	
Smoked Salmon Avocado Toast	\$14
Heirloom Tomato, Champagne Vinaigrette	
Brussels Sprouts	\$10
Maple-Sriracha Glaze, Parsley, Chive	

Crispy Polenta Fries	\$12
Parmesan, Truffle, Arrabbiata Sauce	

Harvard Square Fries	\$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	

Tomato & Strawberry Panzanella	\$17
Burrata, Heirloom Tomatoes, Basil, White Balsamic	

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	

ENTRÉES

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

Farmstand Omelet	\$15
Cheddar, Zucchini, Squash, Red Pepper, Home Fries	

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

Steak & Eggs*	\$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, Blueberry-Maple Sauce	

Strawberry French Toast	\$14
Slow Roasted Strawberries, Whipped Ricotta, Vanilla Oat Crumble	

Quinoa-Farro Bowl (DF) **\$19**
Roasted Summer Vegetables, Snow Peas, Avocado, Red Wine Vinaigrette
eggs +3 | chicken +6 | shrimp +9 | steak tips +12 | salmon +14

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

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**

BRUNCH COCKTAILS

Breakfast of Champions **\$12**
Allagash, OJ, Bubbles

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

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

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

Mimosa **\$11**
OJ, Bubbles

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.