

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.