

# Brunch

Saturday and Sunday 10AM to 4PM

## RAW BAR

<b>Wellfleet Oysters* (DF/GF)</b>	<b>\$3 Each / \$36 Dozen</b>
Cucumber Mignonette, Cocktail Sauce	
<b>Cape Cod Littlenecks* (DF/GF)</b>	<b>\$1.50 Each</b>
Cocktail Sauce	
<b>Shrimp Cocktail (DF/GF)</b>	<b>\$14</b>
Cocktail Sauce	
<b>Chilled Lobster Tail (DF/GF)</b>	<b>\$18</b>
Lemon-Saffron Aioli	
<b>Tuna Tartare* (DF)</b>	<b>\$17</b>
Avocado, Wakame, Cucumber, Ponzu, Wontons	
<b>Salmon Poke* (DF)</b>	<b>\$16</b>
Crispy Pressed Rice, Nori Vinaigrette, Pickled Vegetables	
<b>Crimson Platter* (DF/GF)</b>	<b>\$52</b>
8 Wellfleet Oysters, 6 Shrimp, 6 Cape Cod Clams, Cocktail Sauce, Mignonette	
<b>Ivy League Platter* (DF/GF)</b>	<b>\$105</b>
12 Wellfleet Oysters, 8 Shrimp, 8 Cape Cod Clams, 2 Split Lobster Tails, Cocktail Sauce, Mignonette, Lemon-Saffron Aioli	

## APPETIZERS & SALADS

<b>House-Made Cinnamon Rolls</b>	<b>\$12</b>
Cream Cheese Icing	
<b>Buttermilk Biscuits</b>	<b>\$5</b>
Honey Butter, Seasonal Jam	
<b>Confit Chicken Wings</b>	<b>\$15</b>
Honey Sambal Glaze	
<b>Brussels Sprouts</b>	<b>\$10</b>
Maple-Sriracha Glaze, Parsley, Chive	
<b>Crispy Polenta Fries</b>	<b>\$12</b>
Parmesan, Truffle, Arrabbiata Sauce	
<b>Harvard Square Fries</b>	<b>\$12</b>
Raclette, Blistered Shishitos, Short Rib Gravy Tavern Fries with Garlic Aioli \$6	

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

<b>Little Leaf Greens Salad</b>	<b>\$12</b>
pickled shallot, shaved radish, red wine vinaigrette (DF/GF) chicken +6   shrimp +9   steak tips +12   salmon +14	

<b>Autumn Salad</b>	<b>\$15</b>
roasted squash, brussels sprouts, green apple, manchego, cider vinaigrette (GF) chicken +6   shrimp +9   steak tips +12   salmon +14	

<b>Chopped Salad (GF)</b>	<b>\$15</b>
Romaine, Roasted Red Pepper, Tomato, Cucumber, Avocado, Bacon, Egg, Blue Cheese, Harissa Ranch chicken +6   shrimp +9   steak tips +12   salmon +14	

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

## ENTRÉES

<b>Smoked Salmon Avocado Toast</b>	<b>\$14</b>
Heirloom Tomatoes, Champagne Vinaigrette	

<b>Farmstand Omelet</b>	<b>\$15</b>
goat cheese, kale, butternut squash	

<b>Shakshuka</b>	<b>\$15</b>
Baked Eggs, Vadouvan-Spiced Tomato, Feta, Pita	

<b>Steak &amp; Eggs*</b>	<b>\$21</b>
10 oz Ribeye, Two Eggs, Chimichurri, Home Fries	

<b>Tavern Breakfast</b>	<b>\$16</b>
Two Eggs, Bacon, Sausage, Home Fries, English Muffin	

<b>R. House Bennie</b>	<b>\$16</b>
Poached Eggs, Sausage, Garlic Spinach, Hollandaise, Home Fries	

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

<b>Blueberry Pancakes</b>	<b>\$15</b>
Honey Butter, Blueberry-Maple Sauce	

<b>Strawberry French Toast</b>	<b>\$14</b>
Slow Roasted Strawberries, Whipped Ricotta, Vanilla Oat Crumble	

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

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<b>Fish &amp; Chips</b>	<b>\$21</b>
Hand-Cut Fries, Coleslaw, Tartar Sauce	

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<b>R. House Burger*</b>	<b>\$17</b>
Cheddar, Bacon, Caramelized Onion, Secret Sauce, Sesame Brioche	

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<b>Fried Chicken Sandwich</b>	<b>\$16</b>
Korean Barbecue Sauce, Asian Slaw, Kimchi Aioli, Brioche	

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## PIZZA

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<b>Breakfast Pizza</b>	<b>\$16</b>
Roasted Garlic, Fontina, Capicola, Over-Easy Egg	

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<b>Brussels House</b>	<b>\$16</b>
BBQ Pulled Pork, Mozzarella, Corn, Scallions, Shaved Brussels, Pickled Onion	

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<b>Sausage &amp; Ricotta</b>	<b>\$16</b>
Roasted Poblanos, Herbed Olive Oil	

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<b>Mushroom &amp; Leek</b>	<b>\$16</b>
Goat Cheese, Mozzarella, Truffle Oil	

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<b>Margherita</b>	<b>\$15</b>
Crushed Tomato, Mozzarella, Basil, Pecorino	

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## SIDES

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<b>Applewood Smoked Bacon</b>	<b>\$5</b>
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<b>Sweet &amp; Spicy Bacon</b>	<b>\$5</b>
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<b>Sausage Links</b>	<b>\$5</b>
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<b>Home Fries</b>	<b>\$5</b>
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## BRUNCH COCKTAILS

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<b>Breakfast of Champions</b>	<b>\$12</b>
Allagash, OJ, Bubbles	

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<b>Hair of the Fog</b>	<b>\$13</b>
Earl Grey Gin, Averna, Lavender, Oat Milk	

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<b>Classic Bloody Mary</b>	<b>\$12</b>
Vodka, Tavern Bloody Mix	
*Spicy, Dirty or Classic*	

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<b>Hugo Spritz</b>	<b>\$12</b>
St. Germain, Bubbles, Mint, Citrus	

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<b>Mimosa</b>	<b>\$11</b>
OJ, Bubbles	

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<b>Make Your Own Mimosa (Large Format)</b>	<b>\$50</b>
Bottle of Bubbles, Three Fresh Juices	

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## BRUNCH BEVERAGES

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<b>Coffee</b>	<b>\$4</b>
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<b>Cold Brew</b>	<b>\$5</b>
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<b>Mem Tea</b>	<b>\$5</b>
China Green   Crimson Berry   Earl Grey   English Breakfast   Lemon Chamomile   Moroccan Mint	

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\*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.