Brunch

Saturday and Sunday 10AM to 4PM

RAW BAR		New England Cheese Board Spiced Almonds, Seasonal Fruit, Wildflower Honey, Sourdough Crostini, Cranberry-Raisin Crackers Great Hill Blue Dahlia Old Chatham Camembert	\$18 II
Local Oysters* (DF/GF)	\$3 Each \$36		
Cucumber Mignonette, Cocktail Sauce	Dozen	SALADS	
Cape Cod Littlenecks* (DF/GF) Cocktail Sauce	\$1.50 Each	Carrot & Brussels Sprout Salad Roasted Carrots, Shaved Brussels, Caraway Crumbs, Yogurt & Poppyseed Dressing	\$14
Shrimp Cocktail (DF/GF) Cocktail Sauce	\$14	Tavern Wedge Blue Cheese, Bacon, Confit Tomatoes, Crispy Onions, Green Goddess	\$14
Chilled Lobster Tail (DF/GF) Lemon-Saffron Aioli	\$18	chicken +6 shrimp +9 steak tips +12 salmon +14	
Tuna Crudo* (GF/DF) Citrus, Jalapeno, Cucumber, Avocado, Mint	\$17	Little Leaf Greens Salad (DF/GF) Pickled Shallots, Shaved Radish, Red Wine Vinaigrette chicken +6 shrimp +9 steak tips +12 salmon +14	\$12
Crimson Platter* (DF/GF) 8 Oysters, 6 Shrimp, 6 Cape Cod Clams, Cockt Mignonette	\$52 ail Sauce,	Roasted Beet Salad (GF) Hazelnuts, Mint, Whipped Feta, Kasha, Citrus Vinaigrette chicken +6 shrimp +9 steak tips +12 salmon +14	\$14
Ivy League Platter* (DF/GF) 12 Oysters, 8 Shrimp, 8 Cape Cod Clams, 2 Sp Tails, Cocktail Sauce, Mignonette, Lemon-Saffr		House Caesar Romaine, Parmesan, Olive Oil Croutons chicken +6 shrimp +9 steak tips +12 salmon +14	\$14
APPETIZERS		ENTRéES	
House-Made Cinnamon Rolls Cream Cheese Icing	\$12	Classic Eggs Benedict Poached Eggs, Black Forest Ham, Hollandaise, English Muffin	\$16
Celery Root & Apple Soup Brioche Crisp, Herb Oil	\$13	Shakshuka Baked Eggs, Vadouvan-Spiced Tomato, Feta, Pita	\$15
Crispy Polenta Fries Calabrian Chili Aioli, Basil, Lemon Zest	\$12	Tavern Breakfast Two Eggs, Bacon, Sausage, Home Fries, English Muffin	\$16
Confit Chicken Wings Honey Sambal Glaze	\$15	Vegetable Hash Butternut Squash, Rainbow Carrots, Marble Potatoes,	\$16
Buttermilk Biscuits Honey Butter, Seasonal Jam	\$6	Poached Eggs, Herb Hollandaise Farmstand Omelet Cost Change Squark Turana Kola	\$15
Brussels Sprouts Za'atar, Labneh, Preserved Lemon	\$12	Goat Cheese, Squash, Tuscan Kale	
Harvard Square Fries Cheddar Cheese Curds, Shallot-Thyme Gravy	\$14	Croque Monsieur Ham, Cheddar, Gruyere, Mornay Sauce, Dressed Green add a sunny egg +\$3	\$16 is

French Toast

Caramel Apple, Vanilla Oat Crumble, Cinnamon Icing

\$14

Blueberry Pancakes Cream Cheese Glaze, Blueberry Sauce	\$15	Fruit Cup \$5	
Smoked Salmon Toast	\$14		
Dark Rye, Cream Cheese, Cucumber, Capers, Dill			
Breakfast Sandwich	\$15		
Sunny Egg, Sweet & Spicy Bacon, Arugula, Cheddar, Dijonnaise, Brioche, Home Fries		BRUNCH COCKTAILS	
Fish & Chips	\$21	Breakfast of Champions \$13	
Hand-Cut Fries, Coleslaw, Tartar Sauce		Allagash, OJ, Bubbles	
Fried Chicken Sandwich Nashville Hot, Iceberg Slaw, Pickled Carrots, Goat Che	\$16	Classic Bloody Mary Vodka, Tavern Bloody Mix	
Ranch	ese		
R. House Burger*	\$18	Hugo Spritz \$13 St. Germain, Bubbles, Mint, Citrus	
Cheddar, Bacon, Caramelized Onion, Secret Sauce,	ΨΙΟ	Bliman	
Sesame Brioche		Mimosa \$11 OJ, Bubbles	
Quinoa-Farro Bowl (DF) Butternut Squash, Braised Greens, Caramelized Carrot Green Apple, Cider Vinaigrette (DF) eggs +3 chicken +6 shrimp +9 steak tips +12 salm		Mimosa Flight (Large Format) \$45 Bottle of Bubbles, Three Fresh Juices	
Mushroom & Leek	\$16	BRUNCH BEVERAGES Coffee \$4	
Goat Cheese, Mozzarella, Truffle Oil			
Margherita	\$15	Cold Brew \$5	
Marinara, Mozzarella, Basil			
Pepperoni	\$16	Mem Tea \$5	
Marinara, Mozzarella		China Green Crimson Berry Earl Grey English Breakfast Lemon Chamomile Moroccan Mint	
Sausage & Ricotta Roasted Poblanos, Herbed Olive Oil	\$16	Lemon Ghamonile Moroccan Mint	
SIDES			
Applewood Smoked Bacon	\$5		
Sweet & Spicy Bacon	\$5		
Sausage Links	\$5		
Home Fries	\$5		

*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.