

Brunch

Saturday and Sunday 10AM to 4PM

RAW BAR

Local 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 Oysters, 6 Shrimp, 6 Cape Cod Clams, Cocktail Sauce, Mignonette	
Ivy League Platter* (DF/GF)	\$105
12 Oysters, 8 Shrimp, 8 Cape Cod Clams, 2 Split Lobster Tails, Cocktail Sauce, Mignonette, Lemon-Saffron Aioli	

APPETIZERS

House-Made Cinnamon Rolls	\$12
Cream Cheese Icing	
Tomato Soup	\$13
Basil Butter, Cherry Tomatoes, Olive Oil Croutons	
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
Za'atar, Labneh, Preserved Lemon	
Harvard Square Fries	\$14
Cheddar Cheese Curds, Shallot-Thyme Gravy	

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 Leaf 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 Vinaigrette chicken +6 shrimp +9 steak tips +12 salmon +14	
House Caesar	\$14
Romaine, Parmesan, Olive Oil 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	
Vegetable Hash	\$16
Marble Potato, Corn, Tomato, Poached Eggs, Herb Hollandaise	
Farmstand Omelet	\$15
Goat Cheese, Summer Squash, Tomato	
Croque Monsieur	\$16
Ham, Cheddar, Gruyere, Mornay Sauce, Dressed Greens add a sunny egg +\$3	
French Toast	\$14
Caramelized Peaches, Lemon Icing, Vanilla Oat Crumble	
Blueberry Pancakes	\$15
Whipped Cream Cheese, Blueberry Sauce	

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	

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
Ratatouille, Tomato, 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
Marinara, Mozzarella, Basil	

Pepperoni	\$16
Marinara, Mozzarella	

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

SIDES

Applewood Smoked Bacon	\$5
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Sweet & Spicy Bacon	\$5
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Sausage Links	\$5
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Home Fries	\$5
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Fruit Cup	\$5
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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
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Cold Brew	\$5
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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.