

Dinner

Daily 5PM to 11PM

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	
Salmon Poke* (DF)	\$16
Rice Crisps, Pickled Radish, Fried Ginger, Mizuna, Nori Vinaigrette	
Tuna Crudo* (GF/DF)	\$17
Citrus, Jalapeno, Cucumber, Avocado, Mint	
Hand Cut Steak Tartare* (DF)	\$16
Dijonnaise, Capers, Gaufrette Potato Chips, House 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

Squash Soup (GF)	\$13
Toasted Pepitas, Pomegranate Molasses, Crème Fraîche	
Caramelized Cauliflower	\$12
Fontina Fondue, Golden Raisins, Black Olives, Brioche	
Crispy Polenta Fries	\$12
Calabrian Chili Aioli, Basil, Lemon Zest	
Confit Chicken Wings	\$15
Honey Sambal Glaze	

Harvard Square Fries	\$14
Cheddar Cheese Curds, Short Rib Gravy Tavern Fries with Garlic Aioli \$6	

New England Cheese Board	\$18
Spiced Almonds, Seasonal Fruit, Honey, Sourdough Crostini, Craisin Crackers	

Brussels Sprouts	\$10
Maple-Sriracha Glaze, Parsley, Chive	

Chips & Dip	\$16
Smoked Trout Roe, Caramelized Onion Dip, House-Made Salt & Vinegar Chips	

Smoked Bluefish Pâté	\$15
Pickled Shallots, Chives, Crème Fraîche, Toasted Saltines	

Crispy Rhode Island Calamari	\$16
Pepperoncini, Pickled Fennel, Tomato, Capers, Basil Aioli	

Chatham Mussels & Tavern Fries	\$15
White Wine Broth, Confit Tomatoes, Herbs, Aioli	

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	\$12
Pickled Shallots, Shaved Radish, Red Wine Vinaigrette (DF/GF) chicken +6 shrimp +9 steak tips +12 salmon +14	

Roasted Beet Salad	\$14
Hazelnuts, Mint, Whipped Feta, Kasha, Citrus-Honey Vinaigrette (GF) 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

Braised Short Rib	\$34
Parsnip Purée, Confit Shallots, Horseradish, Parsley (GF)	

8 oz Bavette Steak Frites*	\$29
Shallot & Herb Butter, Aioli, Tavern Fries, Watercress	

Amish Roasted Half Chicken (DF/GF) \$30
Caramelized Cauliflower, Roasted Dates, Carrot Purée,
Harissa Butter (GF)

Crispy Pork Belly \$28
Sunchoke Three Ways, Swiss Chard, Celery Leaf Salad,
Pork Jus

R. House Burger* \$17
Cheddar, Bacon, Caramelized Onion, Special Sauce,
Sesame Brioche

Braised Monkfish Ossobuco \$30
Paella Rice, Lobster Broth, Squid Ink Aioli, Gremolata
(DF/GF)

Faroe Island Salmon* (DF) \$29
Potato Purée, Green Beans, Brown Butter, Toasted Almond
Vinaigrette (GF)

Quinoa-Farro Bowl (DF) \$20
Sweet Potato, Radish, Butternut Squash, Braised Greens,
Herb Salad, Salsa Verde (DF)
chicken +6 | shrimp +9 | steak tips +12 | salmon +14

Pappardelle Bolognese \$27
Parmesan, Chili Flakes, Garlic Bread

House-Made Cavatelli \$27
Mushroom Ragu, Goat Cheese, Radicchio, Vincotto
chicken +6 | shrimp +9 | steak tips +12 | salmon +14

TAVERN PIZZAS

Brussels House \$16
BBQ Pulled Pork, Mozzarella, Corn, Shaved Brussels,
Pickled Onion, Scallions

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

Mushroom & Leek \$16
Goat Cheese, Mozzarella, Truffle Oil

Pepperoni \$16
Marinara, Mozzarella

Margherita \$15
Crushed Tomato, Mozzarella, Basil, Pecorino

(DF) - Dairy Free

Ask your server for other options that we could prepare Dairy Free.

*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.

(GF) - Gluten Free

Ask your server for other options that we could prepare Gluten Free.