

Dinner

Daily 5PM to 11PM

RAW BAR

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| 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 Tartare* (DF) | \$17 |
| Avocado, Wakame, Cucumber, Ponzu, Wontons | |
| Salmon Poke* (DF) | \$16 |
| Crispy Pressed Rice, Nori Vinaigrette, 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 & SALADS

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| Squash Soup | \$13 |
| toasted pepitas, pomegranate molasses, crème fraîche (GF) | |
| Crispy Rhode Island Calamari | \$16 |
| Pepperoncini, Pickled Fennel, Tomato, Capers, Basil Aioli | |
| Chatham Mussels Frites | \$15 |
| Andouille, Tomato, Garlic, Shallot, White Wine | |
| Steak Tartare* | \$16 |
| Tomato Dijon, Capers, Gaufrette Potato Chips | |
| Confit Chicken Wings | \$15 |
| Honey Sambal Glaze | |
| Brussels Sprouts | \$10 |
| Maple-Sriracha Glaze, Parsley, Chive | |

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| Crispy Polenta Fries | \$12 |
| Parmesan, Truffle, Arrabbiata Sauce | |

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

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| New England Cheese Board | \$18 |
| Spiced Almonds, Fruit, Wildflower Honey, Sourdough Crostoni, Cranberry-Raisin Crackers Great Hill Blue Dahlia Old Chatham Camembert | |

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| Autumn Salad | \$15 |
| roasted squash, brussels sprouts, green apple, manchego, cider vinaigrette (GF) | |

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

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

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| House Caesar | \$14 |
| Romaine, Parmesan, Anchovy Croutons chicken +6 shrimp +9 steak tips +12 salmon +14 | |

ENTRÉES

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| Pan Roasted Halibut | \$36 |
| white beans, kale, sofrito, garlic-chili oil, breadcrumbs (DF) | |

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| Braised Monkfish Ossobuco | \$30 |
| paella rice, lobster broth, squid ink aioli, gremolata (DF/GF) | |

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| Steak Frites* | \$38 |
| 10 oz Bavette, Pecorino Frites, Steak Sauce, Watercress | |

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| Crispy Pork Belly | \$28 |
| sunchokes three ways, swiss chard, celery leaf salad, pork jus | |

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| Amish Roasted Half Chicken (DF/GF) | \$30 |
| Asparagus, Carrots, Romanesco, Roasted Marble Potatoes, Natural Jus | |

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| Faroe Island Salmon* (DF) | \$29 |
| potato purée, green beans, brown butter, toasted almond vinaigrette (GF) | |

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| Bucatini Bolognese | \$25 |
| Pork, Beef & Veal, Garlic Crostoni, Grana Tuile | |

House-Made Cavatelli **\$27**
mushroom ragu, goat cheese, radicchio, vincotto
chicken +6 | shrimp +9 | steak tips +12 | salmon +14

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

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

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

(GF) - Gluten Free

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

(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.