Dinner

Daily 5PM to 11PM

		New England Cheese Board	\$18
RAW BAR		Spiced Almonds, Seasonal Fruit, Honey, Sourdough Crostini, Craisin Crackers	
Local Oysters*	\$3 each	Brussels Sprouts	\$11
	\$36	Za'atar, Labneh, Preserved Lemon (V)	
Cucumber Mignonette, Cocktail Sauce (DF/GF)	dozen	Chips & Dip Smoked Trout Roe, Caramelized Onion Dip, House-Mad	\$16
Cape Cod Littlenecks*	\$1.50	Salt & Vinegar Chips	
·	each	Smoked Bluefish Pâté	\$15
Cucumber Mignonette, Cocktail Sauce (DF/GF)		Pickled Shallots, Chives, Crème Fraîche, Toasted Salting	•
Shrimp Cocktail	\$14	0.1 DW 44	
Cocktail Sauce (DF/GF)	,	Salmon Rillettes Smoked Paprika, Lemon, Crostini	\$15
Chilled Lobster Tail	\$18	Rhode Island Calamari	\$16
Lemon-Saffron Aioli (DF/GF)		Tomato Aioli, Cherry Peppers, Lemon, Herbs	ΨΙΟ
Tuna Crudo*	\$17	0.4	0.45
Citrus, Jalapeno, Cucumber, Avocado, Mint (GF/	•	Chatham Mussels & Tavern Fries White Wine Broth, Confit Tomatoes, Herbs, Aioli	\$15
Hand Cut Stock Tortons* (DE)	<u> </u>	White Whie Broth, Cohit Tornatoes, Herbs, Alon	
Hand Cut Steak Tartare* (DF) Dijonnaise, Capers, Gaufrette Potato Chips, Houvegetables (DF)	\$16 se Pickled	SALADS	
Colmon Bolco*	<u> </u>	OALADO	
Salmon Poke* Rice Crisps, Pickled Radish, Fried Ginger, Mizun Vinaigrette (DF)	\$16 a, Nori	Heirloom Tomato Panzanella Toasted Pita, Creamy Tomato Vinaigrette, Herbs	\$14
Crimson Platter*	¢52	Roasted Beet Salad	\$14
8 Oysters, 6 Shrimp, 6 Cape Cod Clams, Cocktai Mignonette (DF/GF)	\$52 il Sauce,	Hazelnuts, Mint, Whipped Feta, Kasha, Citrus Vinaigrett (GF/V) chicken +6 shrimp +9 steak tips +12 salmon +14	te
had be sure Dietters	<u> </u>	Chicken +6 Shiftinp +9 Steak tips +12 Saimon +14	
Ivy League Platter* 12 Oysters, 8 Shrimp, 8 Cape Cod Clams, 2 Split	\$105 t Lobster	Tavern Wedge	\$14
Tails, Cocktail Sauce, Mignonette, Lemon-Saffroi		Blue Cheese, Bacon, Confit Tomatoes, Crispy Onions,	
(DF/GF)		Green Goddess chicken +6 shrimp +9 steak tips +12 salmon +14	
		Little Leaf Greens Salad	\$12
		Pickled Shallots, Shaved Radish, Red Wine	r
APPETIZERS		Vinaigrette (DF/GF/VE)	
		chicken +6 shrimp +9 steak tips +12 salmon +14	
Tomato Soup	\$13	House Caesar	\$14
Basil Butter, Cherry Tomatoes, Olive Oil Crouton	S	Romaine, Parmesan, Olive Oil Croutons	
Crispy Polenta Fries	\$12	chicken +6 shrimp +9 steak tips +12 salmon +14	
Calabrian Chili Aioli, Basil, Lemon Zest (DF/V)			
Confit Chicken Wings	\$15	ENTRÉES	
Honey Sambal Glaze	.	ENIKES	
Harvard Square Fries	<i>•</i>	12oz New York Strip	\$42
Harvard Square Fries Cheddar Cheese Curds, Shallot-Thyme Gravy	\$14	Broccolini, Smashed Potatoes, Vidalia Onion, Red Wine)
Tavern Fries with Garlic Aioli \$6		Sauce	

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)	
R. House Burger*	\$18
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*	\$29
Potato Purée, Green Beans, Brown Butter, Toasted Alm Vinaigrette (GF)	ond
Pan-Roasted Hake	\$26
Corn Chowder, Celery Hearts, Smoked Paprika Oil	
Quinoa-Farro Bowl (DF)	\$21
Ratatouille, Tomato, Herb Salad, Salsa Verde (DF)	
chicken +6 shrimp +9 steak tips +12 salmon +14	
Pappardelle Bolognese	\$27
Parmesan, Chili Flakes, Garlic Bread	
House-Made Bucatini	\$27
Cacio e Pepe, Corn, Basil	
chicken +6 shrimp +9 steak tips +12 salmon +14	

TAVERN PIZZAS

Sausage & Ricotta	\$16
Roasted Poblanos, Herbed Olive Oil	
Mushroom & Leek	\$16
Goat Cheese, Mozzarella, Truffle Oil	
Pepperoni	\$16
Marinara, Mozzarella	
Margherita	\$15
Marinara, Mozzarella, Basil	

(DF) - Dairy Free

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

(VE) - Vegan

Ask your server for other options that we could prepare Vegan.

(V) - Vegetarian

Ask your server for other options that we could prepare Vegetarian.

*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.