

Dinner

Daily 5PM to 11PM

RAW BAR

Local Oysters*	\$3 each / \$36 dozen
Cucumber Mignonette, Cocktail Sauce (DF/GF)	
Cape Cod Littlenecks*	\$1.50 each
Cucumber Mignonette, Cocktail Sauce (DF/GF)	
Shrimp Cocktail	\$14
Cocktail Sauce (DF/GF)	
Chilled Lobster Tail	\$18
Lemon-Saffron Aioli (DF/GF)	
Tuna Crudo*	\$17
Citrus, Jalapeno, Cucumber, Avocado, Mint (GF/DF)	
Hand Cut Steak Tartare* (DF)	\$16
Dijonnaise, Capers, Gaufrette Potato Chips, House Pickled Vegetables (DF)	
Salmon Poke*	\$16
Rice Crisps, Pickled Radish, Fried Ginger, Mizuna, Nori Vinaigrette (DF)	
Crimson Platter*	\$52
8 Oysters, 6 Shrimp, 6 Cape Cod Clams, Cocktail Sauce, Mignonette (DF/GF)	
Ivy League Platter*	\$105
12 Oysters, 8 Shrimp, 8 Cape Cod Clams, 2 Split Lobster Tails, Cocktail Sauce, Mignonette, Lemon-Saffron Aioli (DF/GF)	

APPETIZERS

Tomato Soup	\$13
Basil Butter, Cherry Tomatoes, Olive Oil Croutons	
Crispy Polenta Fries	\$12
Calabrian Chili Aioli, Basil, Lemon Zest (DF/V)	
Confit Chicken Wings	\$15
Honey Sambal Glaze	
Harvard Square Fries	\$14
Cheddar Cheese Curds, Shallot-Thyme Gravy Tavern Fries with Garlic Aioli \$6	

New England Cheese Board	\$18
Spiced Almonds, Seasonal Fruit, Honey, Sourdough Crostini, Craisin Crackers	
Brussels Sprouts	\$11
Za'atar, Labneh, Preserved Lemon (V)	
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	
Salmon Rillettes	\$15
Smoked Paprika, Lemon, Crostini	
Rhode Island Calamari	\$16
Tomato Aioli, Cherry Peppers, Lemon, Herbs	
Chatham Mussels & Tavern Fries	\$15
White Wine Broth, Confit Tomatoes, Herbs, Aioli	

SALADS

Heirloom Tomato Panzanella	\$14
Toasted Pita, Creamy Tomato Vinaigrette, Herbs	
Roasted Beet Salad	\$14
Hazelnuts, Mint, Whipped Feta, Kasha, Citrus Vinaigrette (GF/V) chicken +6 shrimp +9 steak tips +12 salmon +14	
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/VE) 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	
12oz New York Strip	\$42
Broccolini, Smashed Potatoes, Vidalia Onion, Red Wine 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* (DF)	\$29
Potato Purée, Green Beans, Brown Butter, Toasted Almond Vinaigrette (GF)	

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	

(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.

(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.