

Lunch

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	
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

Squash Soup	\$13
toasted pepitas, pomegranate molasses, crème fraîche (GF)	
Crispy Rhode Island Calamari	\$16
Pepperoncini, Pickled Fennel, Tomato, Capers, Basil Aioli	
Confit Chicken Wings	\$15
Honey Sambal Glaze	
Brussels Sprouts	\$10
Maple-Sriracha Glaze, Parsley, Chive	
Crispy Polenta Fries	\$12
Parmesan, Truffle, Arrabbiata Sauce	
Harvard Square Fries	\$14
Cheddar Cheese Curds, Short Rib Gravy Tavern Fries with Garlic Aioli - \$6	

Smoked Salmon Avocado Toast	\$14
Heirloom Tomato, Champagne Vinaigrette	

Little Leaf Greens Salad	\$12
pickled shallot, shaved radish, red wine vinaigrette (DF/GF)	

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

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

ENTRÉES

Marinated Steak Tips*	\$24
Roasted Marble Potatoes, Asparagus, Steak Sauce	

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	

Chatham Mussels Frites	\$15
Andouille, Tomato, Shallots, White Wine	

Fish & Chips	\$21
Hand-Cut Fries, Coleslaw, Tartar Sauce	

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	

Short Rib Grilled Cheese	\$17
American, Cheddar, Caramelized Onions, Sourdough	

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

Fried Chicken Sandwich	\$16
Korean Barbeque Sauce, Asian Slaw, Kimchi Aioli, Brioche	

Tavern Breakfast	\$16
Two Eggs, Bacon, Sausage, Home Fries, English Muffin	

Breakfast Sandwich	\$15
Scrambled Eggs, Sweet & Spicy Bacon, Tomato, Romaine, Avocado Aioli, Brioche, Home Fries	

Chopped Salad (GF) **\$15**

Romaine, Roasted Red Pepper, Tomato, Cucumber,
Avocado, Bacon, Egg, Blue Cheese, Harissa Ranch
chicken +6 | shrimp +9 | steak tips +12 | salmon +14

House Caesar **\$14**

Romaine, Anchovy Croutons, Parmesan
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

(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.