

# Tavern Menu

## RAW BAR

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**Local Oysters\* (GF) (DF)** **\$3 EACH/**  
**33**  
**DOZEN**

Cucumber-Pink Peppercorn Mignonette, Cocktail Sauce  
\*Ask your server about our daily selection\*

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**Crimson Platter (GF) (DF)** **\$45**

8 Local Oysters, 6 Shrimp, 6 Cape Cod Clams, Cocktail Sauce, Mignonette, Lemon

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**Ivy League Platter (GF)** **\$95**

12 Local Oysters, 8 Shrimp, 8 Cape Cod Clams, 2 Split Lobster Tails, Cocktail Sauce, Saffron-Lemon Aioli, Mignonette, Lemon

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**Cape Cod Littlenecks (GF) (DF)** **\$1.50**

**Each**

Cocktail Sauce, Lemon

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**Shrimp Cocktail (GF) (DF)** **\$13**

Cocktail Sauce

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**Chilled Lobster Tail (GF)** **\$16**

Saffron-Lemon Aioli

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**Sesame Tuna Tartare** **\$16**

Avocado, Cucumber, Ponzu, Wonton

## SALADS & APPETIZERS

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**Extra Dirty Caesar** **\$14**

Romaine, Black Kale, Parsley, Anchovy Croutons  
Add Chicken +6 | Add Shrimp +9

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**Spring Salad** **\$14**

Avocado, Roasted Peppers, Tomatoes, Sunflower Seeds, Hardboiled Egg, Grana, Chickpea, Olive Oil Herbed Vinaigrette  
Add Chicken +6 | Add Shrimp +9

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**Crab Cakes** **\$15**

Pickled Carrots, Scallions, Remoulade, Frisee

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**Clams Casino** **\$14**

Bacon, Parmesan, Garlic, Shallot, Bread Crumbs

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**Street Corn (GF)** **\$9**

Cilantro-Lime Aioli, Tajin, Parsley

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**Crispy Brussels Sprouts** **\$9**

Maple-Sriracha Glaze

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**Confit Chicken Wings (DF)** **\$14**

Sambal & Honey Glaze

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**Crispy Rhode Island Calamari** **\$16**

Pickled Tomato & Peppers, Arugula, Avocado Aioli

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**Harvard Square Fries** **\$12**

Pecorino, Blistered Shishito Peppers, Short Rib Jus  
Tavern Fries with Garlic Aioli \$6

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**Charcuterie Board** **\$16**

Herbed Ice Box Crackers, Giardiniera

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**Local New England Cheese Board** **\$16**

Traditional Accompaniments

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**Cheese and Meat Board** **\$25**

Our Charcuterie Board & Our Local New England Cheese Board, Herbed Ice Box Crackers, Giardiniera, Traditional Accompaniments

## ENTREES & PIZZAS

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**Farro & Kale Bowl** **\$19**

Farro, Peppers, Olives, Roasted Eggplant, Grilled Kale, Feta, Citrus Tahini Vinaigrette  
Add Chicken +6 | Add Shrimp +9

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**Fish & Chips** **\$20**

Hand-Cut Fries, Coleslaw, Tartar Sauce

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**Southern Fried Chicken Sandwich** **\$17**

Slaw, Chipotle Aioli, Brioche

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**Smoked Brisket Sandwich** **\$17**

BBQ Sauce, Provolone Cheese, Crispy Onions, Corn & Jalapeno Relish, Brioche

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**R. House Burger** **\$16**

Prime Ground Beef, Sharp Cheddar, Bacon, Caramelized Onions, English Muffin

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**Margherita Pizza** **\$14**

Crushed Tomato, Mozzarella, Basil, Pecorino

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**Pepperoni Pizza** **\$15**

Marinara, Mozzarella, Uncured Pepperoni

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**Mushroom & Leek Pizza** **\$15**

Goat Cheese, Mozzarella, Truffle Oil

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**Brussels House Pizza** **\$15**  
Barbeque Pulled Pork, Shaved Brussel Sprouts, Mozzarella,  
Pickled Red Onion, Scallions, Corn

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**Sausage & Ricotta Pizza** **\$15**  
Roasted Poblanos, Herbed Olive Oil

\*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 \*\*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.

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**(GF) - Gluten Free**

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

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**(DF) - Dairy Free**

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