

# Lunch

## RAW BAR

<b>Wellfleet Oysters* (DF/GF)</b>	<b>\$3 Each / \$36 Dozen</b>
Cucumber Mignonette, Cocktail Sauce	
<b>Cape Cod Littlenecks* (DF/GF)</b>	<b>\$1.50 Each</b>
Cocktail Sauce	
<b>Shrimp Cocktail (DF/GF)</b>	<b>\$14</b>
Cocktail Sauce	
<b>Chilled Lobster Tail (DF/GF)</b>	<b>\$18</b>
Lemon-Saffron Aioli	
<b>Tuna Crudo* (GF/DF)</b>	<b>\$17</b>
Citrus, Jalapeno, Cucumber, Avocado, Mint	
<b>Salmon Poke* (DF)</b>	<b>\$16</b>
Rice Crisps, Pickled Radish, Fried Ginger, Mizuna, Nori Vinaigrette	
<b>Crimson Platter* (DF/GF)</b>	<b>\$52</b>
8 Wellfleet Oysters, 6 Shrimp, 6 Cape Cod Clams, Cocktail Sauce, Mignonette	
<b>Ivy League Platter* (DF/GF)</b>	<b>\$105</b>
12 Wellfleet Oysters, 8 Shrimp, 8 Cape Cod Clams, 2 Split Lobster Tails, Cocktail Sauce, Mignonette, Lemon-Saffron Aioli	

## APPETIZERS

<b>Squash Soup</b>	<b>\$13</b>
Toasted Pepitas, Pomegranate Molasses, Crème Fraîche (GF)	
<b>Crispy Polenta Fries</b>	<b>\$12</b>
Calabrian Chili Aioli, Basil, Lemon Zest	
<b>Harvard Square Fries</b>	<b>\$14</b>
Cheddar Cheese Curds, Short Rib Gravy Tavern Fries with Garlic Aioli - \$6	
<b>New England Cheese Board</b>	<b>\$18</b>
Spiced Almonds, Fruit, Wildflower Honey, Sourdough Crostoni, Cranberry-Raisin Crackers Great Hill Blue   Dahlia   Old Chatham Camembert	
<b>Brussels Sprouts</b>	<b>\$10</b>
Maple-Sriracha Glaze, Parsley, Chive	

<b>Chatham Mussels Frites</b>	<b>\$15</b>
White Wine Broth, Confit Tomatoes, Herbs, Aioli	
<b>Crispy Rhode Island Calamari</b>	<b>\$16</b>
Pepperoncini, Pickled Fennel, Tomato, Capers, Basil Aioli	
<b>Confit Chicken Wings</b>	<b>\$15</b>
Honey Sambal Glaze	
<b>Smoked Salmon Avocado Toast</b>	<b>\$14</b>
Heirloom Tomato, Champagne Vinaigrette	

## SALADS

<b>Tavern Wedge</b>	<b>\$14</b>
Blue Cheese, Bacon, Confit Tomatoes, Crispy Onions, Green Goddess chicken +6   shrimp +9   steak tips +12   salmon +14	
<b>Little Leaf Greens Salad</b>	<b>\$12</b>
Pickled Shallots, Shaved Radish, Red Wine Vinaigrette (DF/GF) chicken +6   shrimp +9   steak tips +12   salmon +14	
<b>Roasted Beet Salad</b>	<b>\$14</b>
Hazelnuts, Mint, Whipped Feta, Kasha, Citrus-Honey Vinaigrette (GF) chicken +6   shrimp +9   steak tips +12   salmon +14	
<b>House Caesar</b>	<b>\$14</b>
Romaine, Parmesan, Anchovy Croutons chicken +6   shrimp +9   steak tips +12   salmon +14	

## ENTRÉES

<b>Marinated Steak Tips*</b>	<b>\$24</b>
Roasted Marble Potatoes, Asparagus, Steak Sauce	
<b>Faroe Island Salmon (DF/GF)</b>	<b>\$22</b>
Green Beans, Toasted Almond Vinaigrette, Citrus & Arugula Salad	
<b>Fish &amp; Chips</b>	<b>\$21</b>
Hand-Cut Fries, Coleslaw, Tartar Sauce	
<b>House-Made Cavatelli</b>	<b>\$21</b>
Mushroom Ragu, Goat Cheese, Radicchio, Vincotto chicken +6   shrimp +9   steak tips +12   salmon +14	
<b>Pappardelle Bolognese</b>	<b>\$21</b>
Parmesan, Chili Flakes, Garlic Bread	

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**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

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

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**Short Rib Sandwich** **\$17**  
Horseradish Cream, Crispy Onions, Watercress, Ciabatta

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

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**Fried Chicken Sandwich** **\$16**  
Nashville Hot, Iceberg Slaw, Pickled Carrots, Goat Cheese  
Ranch

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**Caramelized Cauliflower Melt** **\$15**  
Mozzarella, Cheddar, Shoestring Sweet Potatoes, Pumpkin  
Seed Pesto

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**Go Crimson Grilled Cheese** **\$15**  
Bacon-Tomato Jam, Cheddar, Sourdough

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**Breakfast Sandwich** **\$15**  
Scrambled Egg, Sweet & Spicy Bacon, Tomato, Arugula,  
Smashed Avocado, Brioche

## TAVERN PIZZAS

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**Sausage & Ricotta** **\$16**  
Roasted Poblanos, Herbed Olive Oil

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**Mushroom & Leek** **\$16**  
Goat Cheese, Mozzarella, Truffle Oil

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**Pepperoni** **\$16**  
Marinara, Mozzarella

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**Margherita** **\$15**  
Crushed Tomato, Mozzarella, Basil, Pecorino

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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.

\*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.