

Lunch

RAW BAR

Local 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 Crudo* (GF/DF)	\$17
Citrus, Jalapeno, Cucumber, Avocado, Mint	
Salmon Poke* (DF)	\$16
Rice Crisps, Pickled Radish, Fried Ginger, Mizuna, Nori Vinaigrette	
Crimson Platter* (DF/GF)	\$52
8 Oysters, 6 Shrimp, 6 Cape Cod Clams, Cocktail Sauce, Mignonette	
Ivy League Platter* (DF/GF)	\$105
12 Oysters, 8 Shrimp, 8 Cape Cod Clams, 2 Split Lobster Tails, Cocktail Sauce, Mignonette, Lemon-Saffron Aioli	

APPETIZERS

Tomato Soup	\$13
Basil Butter, Cherry Tomatoes, Olive Oil Croutons	
Crispy Polenta Fries	\$12
Calabrian Chili Aioli, Basil, Lemon Zest	
Harvard Square Fries	\$14
Cheddar Cheese Curds, Shallot-Thyme Gravy Tavern Fries with Garlic Aioli - \$6	
New England Cheese Board	\$18
Spiced Almonds, Fruit, Wildflower Honey, Sourdough Crostoni, Cranberry-Raisin Crackers Great Hill Blue Dahlia Old Chatham Camembert	
Brussels Sprouts	\$10
Za'atar, Labneh, Preserved Lemon	

Chatham Mussels Frites	\$15
White Wine Broth, Confit Tomatoes, Herbs, Aioli	
Crispy Rhode Island Calamari	\$16
Cherry Peppers, Herbs, Lemon, Tomato Aioli	
Confit Chicken Wings	\$15
Honey Sambal Glaze	
Smoked Salmon Toast	\$14
Dark Rye, Cream Cheese, Cucumber, Capers, Dill	

SALADS

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) chicken +6 shrimp +9 steak tips +12 salmon +14	
Roasted Beet Salad	\$14
Hazelnuts, Mint, Whipped Feta, Kasha, Citrus Vinaigrette (GF) 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	

ENTRÉES

Marinated Steak Tips*	\$24
Roasted Marble Potatoes, Broccolini, Steak Sauce	
Faroe Island Salmon (DF/GF)	\$22
Green Beans, Toasted Almond Vinaigrette, Citrus & Arugula Salad	
Fish & Chips	\$21
Hand-Cut Fries, Coleslaw, Tartar Sauce	
House-Made Bucatini	\$21
Cacio e Pepe, Corn, Basil chicken +6 shrimp +9 steak tips +12 salmon +14	
Pappardelle Bolognese	\$21
Parmesan, Chili Flakes, Garlic Bread	

Quinoa-Farro Bowl (DF)	\$20
Ratatouille, Tomato, Herb Salad, Salsa Verde (DF)	
chicken +6 shrimp +9 steak tips +12 salmon +14	

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

Fried Green Tomato BLT	\$17
Basil Aioli, Sourdough	

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

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

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

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

Breakfast Sandwich	\$15
Sunny Egg, Sweet & Spicy Bacon, Arugula, Cheddar, Dijonnaise, Brioche, Home Fries	

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.

*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.