Lunch

		Chatham Mussels Frites	\$15
RAW BAR		White Wine Broth, Confit Tomatoes, Herbs, Aioli	
NAW BAN		Crispy Rhode Island Calamari	\$16
Local Oysters* (DF/GF)	\$3 Each \$36	Cherry Peppers, Herbs, Lemon, Tomato Aioli	
	Dozen	Confit Chicken Wings	\$15
Cucumber Mignonette, Cocktail Sauce		Honey Sambal Glaze	
Cape Cod Littlenecks* (DF/GF)	\$1.50	Smoked Salmon Toast Dark Rye, Cream Cheese, Cucumber, Capers, Dill	\$14
Cocktail Sauce	Each	Daint tyo, Groam Gricood, Gaoamison, Gapore, Din	
Shrimp Cocktail (DF/GF)	\$14		
Cocktail Sauce		SALADS	
Chilled Lobster Tail (DF/GF)	\$18	Carrot & Brussels Sprout Salad	\$14
Lemon-Saffron Aioli		Roasted Carrots, Shaved Brussels, Caraway Crumbs,	φιτ
Tuna Crudo* (GF/DF)	\$17	Yogurt & Poppyseed Dressing	
Citrus, Jalapeno, Cucumber, Avocado, Mint	Ψ	-	
		Tavern Wedge	\$14
Salmon Poke* (DF)	\$16	Blue Cheese, Bacon, Confit Tomatoes, Crispy Onions, Green Goddess	
Rice Crisps, Pickled Radish, Fried Ginger, Mizur Vinaigrette	na, Nori	chicken +6 shrimp +9 steak tips +12 salmon +14	
Crimson Platter* (DF/GF)	\$52	Little Leaf Greens Salad	\$12
8 Oysters, 6 Shrimp, 6 Cape Cod Clams, Cockta		Pickled Shallots, Shaved Radish, Red Wine Vinaigrette	
Mignonette		(DF/GF) chicken +6 shrimp +9 steak tips +12 salmon +14	
har League Diottor* (DE/CE)	\$105	Chicken to Shilling to Steak tips t12 Saimon t14	
Ivy League Platter* (DF/GF) 12 Oysters, 8 Shrimp, 8 Cape Cod Clams, 2 Spl	-	Roasted Beet Salad	\$14
Tails, Cocktail Sauce, Mignonette, Lemon-Saffro		Hazelnuts, Mint, Whipped Feta, Kasha, Citrus Vinaigrett	:e
, , ,		(GF)	
		chicken +6 shrimp +9 steak tips +12 salmon +14	
APPETIZERS		House Caesar	\$14
7.1. 2.1.2.1.0		Romaine, Parmesan, Olive Oil Croutons	
Celery Root & Apple Soup Brioche Crisp, Herb Oil	\$13	chicken +6 shrimp +9 steak tips +12 salmon +14	
Polenta Fries	\$12	_	
Calabrian Chili Aioli, Basil, Lemon Zest	\$12	ENTRÉES	
Harvard Square Fries	\$14	Marinated Steak Tips*	\$24
Cheddar Cheese Curds, Shallot-Thyme Gravy	P · ·	Roasted Marble Potatoes, Broccolini, Steak Sauce	
Tavern Fries with Garlic Aioli - \$6		Faroe Island Salmon (DF/GF)	\$22
New Frederick Chases Board	<u> </u>	Green Beans, Toasted Almond Vinaigrette, Citrus & Aru	
New England Cheese Board Spiced Almonds, Fruit, Wildflower Honey, Sourd	<i>\$18</i> Iouah	Salad	guia
Crostini, Cranberry-Raisin Crackers Great Hill B			
Old Chatham Camembert	!	Fish & Chips	\$21
		Hand-Cut Fries, Coleslaw, Tartar Sauce	
Crispy Brussels Sprouts Za'atar, Labneh, Preserved Lemon	\$12		
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House-Made Bucatini Braised Swiss Chard, White Beans, Chili Oil, Breadcrun	\$21 nbs
(DF) chicken +6 shrimp +9 steak tips +12 salmon +14	
Pappardelle Bolognese Parmesan, Chili Flakes, Garlic Bread	\$21
Quinoa-Farro Bowl (DF) Butternut Squash, Braised Greens, Caramelized Carrot, Green Apple, Cider Vinaigrette (DF) chicken +6 shrimp +9 steak tips +12 salmon +14	\$22
Tavern Breakfast Two Eggs, Bacon, Sausage, Home Fries, English Muffin	\$16
Fried Green Tomato BLT Basil Aioli, Sourdough	\$17
R. House Burger* Cheddar, Bacon, Caramelized Onion, Special Sauce, Sesame Brioche	\$18
Fried Chicken Sandwich Nashville Hot, Iceberg Slaw, Pickled Carrots, Goat Chee Ranch	\$16 ese
Caramelized Cauliflower Melt Mozzarella, Cheddar, Shoestring Sweet Potatoes, Pump Seed Pesto	\$15 okin
Go Crimson Grilled Cheese Bacon-Tomato Jam, Cheddar, Sourdough	\$15
Breakfast Sandwich Sunny Egg, Sweet & Spicy Bacon, Arugula, Cheddar, Dijonnaise, Brioche, Home Fries	\$15

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.