

APPETIZERS

Tomato Bisque	8
<i>cajun bacon, arugula (GF)</i>	
Crab Cakes	16
<i>pickled carrots, scallions, remoulade, frisée</i>	
Rhode Island Calamari	16
<i>pepperoncini, pickled fennel, tomato, capers, basil aioli</i>	
Mussels	15
<i>andouille, tomato, garlic, shallot, white wine, garlic crostini</i>	
Steak Tartare*	16
<i>seasoned beef, tomato dijon, capers, gaufrette potato chips</i>	
Confit Chicken Wings	15
<i>pineapple ancho glaze (GF/DF)</i>	
Pork Gyoza (DF)	15
<i>kimchi, soy chili crisp</i>	
Brussels Sprouts	10
<i>maple-sriracha glaze (GF/DF)</i>	
Crispy Polenta Fries	12
<i>parmesan, truffle, arrabbiata sauce (GF)</i>	
Harvard Square Fries	12
<i>raclette, blistered shishito peppers, short rib gravy (GF)</i>	
New England Cheese Board	17
<i>spiced almonds, fruit, wildflower honey, crackers</i>	

SALADS

Extra Dirty Caesar	14
<i>romaine, black kale, anchovy croutons</i>	
Chopped Salad	15
<i>romaine, red pepper, tomato, cucumber, avocado, bacon, egg, blue cheese, harissa ranch (GF)</i>	
Seasonal Salad	15
<i>little leaf greens, sunflower seeds, feta, watermelon, cucumber, tomato, balsamic vinaigrette (GF)</i>	



ENTRÉES

NY Strip Steak Frites*	36
<i>pecorino frites, red wine demi-glace, watercress (GF)</i>	
Duck Breast*	30
<i>vegetable fried rice, snow peas, ginger soy (DF/GF)</i>	
Roasted Half Chicken	25
<i>warm vegetable orzo salad, natural jus (DF)</i>	
Roasted Salmon*	27
<i>summer ratatouille, sliced almonds, romesco sauce (GF/DF)</i>	
Roasted Atlantic Cod*	28
<i>shaved brussels sprouts, succotash, corn puree (GF)</i>	
Bolognese	24
<i>pork, beef & veal, garlic crostini, grana tuile</i>	
House-Made Cavatelli	21
<i>kale, cauliflower, grape tomato, mushroom, pesto, parmesan</i>	
Risotto Primavera	20
<i>eggplant, mushroom, snow peas, baby carrot, pepper, tomato, parmesan (GF)</i>	
R. House Burger*	16
<i>sharp cheddar, bacon, caramelized onion, english muffin</i>	
Southern-Fried Chicken Sandwich	16
<i>slaw, maple-chipotle aioli, brioche</i>	

RAW BAR

Local Oysters*	3/ea 33/dz
<i>cocktail sauce, mignonette (DF/GF)</i>	
Cape Cod Littlenecks*	1.5/ea
<i>cocktail sauce (DF/GF)</i>	
Chilled Lobster Tail	16
<i>saffron-lemon aioli (DF/GF)</i>	
Shrimp Cocktail	14
<i>cocktail sauce (DF/GF)</i>	
Tuna Tartare*	16
<i>pickled radish, avocado, wakame, cucumber, palm heart, miso vinaigrette, wonton strips (DF)</i>	
Crimson Platter*	48
<i>8 oysters, 6 shrimp, 6 cape cod clams, cocktail sauce, mignonette (DF/GF)</i>	
Ivy League Platter*	98
<i>12 oysters, 8 shrimp, 8 cape cod clams, 2 split lobster tails, cocktail sauce, mignonette, saffron-lemon aioli (DF/GF)</i>	

TAVERN PIZZAS

Brussels House	15
<i>bbq pulled pork, mozzarella, brussels, pickled onion, scallions, corn</i>	
Sausage & Ricotta	15
<i>roasted poblanos, herbed olive oil</i>	
Mushroom & Leek	15
<i>goat cheese, mozzarella, truffle oil</i>	
Pepperoni	15
<i>marinara, mozzarella</i>	
Margherita	14
<i>crushed tomato, mozzarella, basil, pecorino</i>	

- salad add-ons: chicken +6 | shrimp +9 | salmon +13 -

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A 3% kitchen fee will be applied to checks. An 18% gratuity will be added to parties of 6 or more.