

## RAW BAR

### Wellfleet Oysters\*

cucumber mignonette, cocktail sauce (DF/GF)

### Cape Cod Littlenecks\*

cocktail sauce (DF/GF)

### Shrimp Cocktail

cocktail sauce (DF/GF)

### Chilled Lobster Tail

lemon-saffron aioli (DF/GF)

### Tuna Tartare\*

avocado, wakame, cucumber, ponzu, wontons (DF)

### Crimson Platter\*

8 oysters, 6 shrimp, 6 cape cod clams, cocktail sauce, mignonette (DF/GF)

### Ivy League Platter\*

12 oysters, 8 shrimp, 8 cape cod clams, 2 lobster tails, cocktail sauce, mignonette, lemon-saffron aioli (DF/GF)

## APPETIZERS & SALADS

### Squash Soup

toasted pepitas, pomegranate molasses, crème fraîche (GF)

### Chatham Mussels Frites

andouille, tomato, shallots, white wine

### Rhode Island Calamari

pepperoncini, tomato, capers, pickled fennel, basil aioli

### Confit Chicken Wings

honey sambal glaze

### Crispy Polenta Fries

pecorino, truffle, arrabbiata sauce

### Brussels Sprouts

maple-sriracha glaze, parsley, chive

### New England Cheese Board

almonds, fruit, wildflower honey, sourdough crostini, cranberry-raisin crackers

Great Hill Blue | Dahlia | Old Chatham Camembert

### Salmon Poke\*

salmon crudo, crispy pressed rice, pickled vegetables, nori vinaigrette

### Steak Tartare\*

tomato dijon, capers, gaufrette potato chips

### Harvard Square Fries

cheddar cheese curds, short rib gravy

### Autumn Salad

roasted squash, brussels sprouts, green apple, manchego, cider vinaigrette (GF) (VG)

### Chopped Salad

romaine, roasted red pepper, tomato, cucumber, avocado, bacon, egg, blue cheese, harissa ranch (GF)

### House Caesar

romaine, parmesan, anchovy croutons

### Little Leaf Greens Salad

pickled shallots, shaved radish, red wine vinaigrette (DF/GF)

chicken +6 | shrimp +9 | steak tips +12 | salmon +14

## ENTRÉES

### Braised Monkfish Ossobuco

paella rice, lobster broth, squid ink aioli, gremolata (DF/GF)

### Pan-Roasted Halibut

white beans, kale, sofrito, garlic-chili oil, breadcrumbs (DF)

### Faroe Island Salmon\*

potato purée, green beans, brown butter, toasted almond vinaigrette (GF)

### House-Made Cavatelli

mushroom ragu, goat cheese, radicchio, vincotto (VG)

### Bucatini Bolognese

pork, beef & veal, garlic crostini, grana padano

### Amish Roasted Half-Chicken

roasted marble potatoes, asparagus, carrots, romanesco, natural jus (DF, GF)

### Crispy Pork Belly

sunchokes, swiss chard, celery leaf salad, pork jus

### Steak Frites\*

10oz bavette, pecorino frites, steak sauce, watercress

### Quinoa & Farro Bowl

sweet potato, radish, butternut squash, braised greens, herb salad, salsa verde (V)

### R. House Burger\*

cheddar, bacon, caramelized onion, special sauce, sesame brioche

## TAVERN PIZZAS

### Margherita

crushed tomato, mozzarella, basil, pecorino

### Pepperoni

marinara, mozzarella

### Mushroom & Leek

goat cheese, mozzarella, truffle oil

### Brussels House

bbq pulled pork, mozzarella, corn, shaved brussels, pickled onion, scallions

### Sausage & Ricotta

roasted poblanos, herbed olive oil

\* Items are served raw or cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Please inform your server of any allergies prior to order. A 3% kitchen fee will be applied to benefit our back of house cooks and dishwashers. This charge is voluntary so simply inform your server and we will remove the charge.

An 18% gratuity will be added to parties of 6 or more.