

RAW BAR

Local Oysters*	3/ea 33/dz
<i>cucumber mignonette, cocktail sauce (DF/GF)</i>	
Cape Cod Littlenecks*	1.5/ea
<i>cocktail sauce (DF/GF)</i>	
Shrimp Cocktail	14
<i>cocktail sauce (DF/GF)</i>	
Chilled Lobster Tail	16
<i>lemon-saffron aioli (GF)</i>	

Tuna Tartare*	16
<i>avocado, wakame, cucumber, ponzu, wontons (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 lobster tails, cocktail sauce, mignonette, lemon-saffron aioli (DF/GF)</i>	

APPETIZERS

House-Made Cinnamon Rolls	12
<i>cream cheese icing</i>	
Butternut Squash Soup	9
<i>roasted fuji apples (GF)</i>	
Crispy Polenta Fries	12
<i>pecorino, truffle, arrabbiata sauce (GF)</i>	
New England Cheese Board	18
<i>spiced almonds, fruit, wildflower honey, sourdough crostini, cranberry-raisin crackers</i>	
Great Hill Blue Dahlia Old Chatham Camembert	

Crab Cakes	16
<i>pickled carrots, scallions, remoulade, frisée</i>	
Brussels Sprouts	10
<i>maple-sriracha glaze, parsley, chive (DF)</i>	
Harvard Square Fries	12
<i>raclette, blistered shishitos, short rib gravy (GF)</i>	
Confit Chicken Wings	15
<i>honey sambal (DF)</i>	

ENTRÉES

Smoked Salmon Avocado Toast	14
<i>cucumber, tomato, citrus, champagne vinaigrette (DF)</i>	
Farmstand Omelet	15
<i>cheddar, zucchini, squash, red pepper, home fries</i>	
Shakshuka	15
<i>baked eggs, vadouvan-spiced tomato, feta, pita</i>	
Steak & Eggs	21
<i>10 oz ribeye, two eggs, chimichurri, home fries (GF)</i>	
R. House Bennie	16
<i>poached eggs, sausage, spinach, hollandaise, home fries</i>	
Tavern Breakfast	16
<i>two eggs, bacon, sausage, home fries, english muffin</i>	
Breakfast Sandwich	15
<i>scrambled eggs, sweet & spicy bacon, tomato, romaine, avocado aioli, brioche, home fries</i>	
Blueberry Pancakes	15
<i>honey butter, maple syrup</i>	
Manhattan French Toast	14
<i>whiskey cherry maple syrup, whipped cream</i>	
*contains alcohol	

Quinoa-Farro Bowl	17
<i>roasted root vegetables, snow peas, avocado, champagne vinaigrette (DF)</i>	
Fish & Chips	21
<i>hand-cut fries, coleslaw, tartar sauce (DF)</i>	
Risotto Primavera	20
<i>eggplant, carrot, snow peas, tomato, mushroom, pepper, parmesan (DF)</i>	
Roast Beef Sandwich*	17
<i>raclette, shallots, horseradish aioli, onion brioche</i>	
R. House Burger*	17
<i>cheddar, bacon, caramelized onion, special sauce, sesame brioche</i>	
Fried Chicken Sandwich	16
<i>korean bbq sauce, asian slaw, kimchi aioli, brioche</i>	
Seasonal Salad	15
<i>little leaf greens, fuji apple, mulled cranberries, pumpkin seeds, tomato, feta, balsamic (GF)</i>	
Chopped Salad	15
<i>romaine, roasted red pepper, tomato, cucumber, avocado, bacon, egg, blue cheese, harissa ranch (GF)</i>	
Extra Dirty Caesar	14
<i>romaine, black kale, anchovy croutons</i>	

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

Brunch Sides	5
<i>home fries buttermilk biscuits sausage links smoked bacon sweet & spicy bacon</i>	

TAVERN PIZZAS

Brussels House	16
<i>bbq pulled pork, mozzarella, corn, shaved brussels, pickled onion, scallions</i>	
Sausage & Ricotta	16
<i>roasted poblanos, herbed olive oil</i>	
Mushroom & Leek	16
<i>goat cheese, mozzarella, truffle oil</i>	

Breakfast Pizza	16
<i>roasted garlic, fontina, capicola, over-easy egg</i>	
Pepperoni	16
<i>marinara, mozzarella</i>	
Margherita	15
<i>crushed tomato, mozzarella, basil, pecorino</i>	

* 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.

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

* 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.