

## RAW BAR

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

## APPETIZERS & SALADS

<b>Butternut Squash Soup</b>	<b>9</b>	<b>Steak Tartare*</b>	<b>16</b>
<i>roasted fuji apples (GF)</i>		<i>tomato dijon, capers, gaufrette potato chips</i>	
<b>Crab Cakes</b>	<b>16</b>	<b>Pork Gyoza</b>	<b>15</b>
<i>pickled carrots, scallions, remoulade, frisée</i>		<i>kimchi, soy chili crisp (DF)</i>	
<b>Rhode Island Calamari</b>	<b>16</b>	<b>Confit Chicken Wings</b>	<b>15</b>
<i>pepperoncini, tomato, capers, pickled fennel, basil aioli</i>		<i>honey sambal (DF)</i>	
<b>Chatham Mussels Frites</b>	<b>15</b>	<b>Harvard Square Fries</b>	<b>12</b>
<i>andouille, tomato, shallots, white wine</i>		<i>raclette, blistered shishitos, short rib gravy (GF)</i>	
<b>Crispy Polenta Fries</b>	<b>12</b>	<b>Seasonal Salad</b>	<b>15</b>
<i>pecorino, truffle, arrabbiata sauce (GF)</i>		<i>little leaf greens, fuji apple, mulled cranberries, pumpkin seeds, tomato, feta, balsamic (GF, V)</i>	
<b>Brussels Sprouts</b>	<b>10</b>	<b>Chopped Salad</b>	<b>15</b>
<i>maple-sriracha glaze, parsley, chive (DF)</i>		<i>romaine, roasted red pepper, tomato, cucumber, avocado, bacon, egg, blue cheese, harissa ranch (GF)</i>	
<b>New England Cheese Board</b>	<b>18</b>	<b>Extra Dirty Caesar</b>	<b>14</b>
<i>spiced almonds, fruit, wildflower honey, sourdough crostini, cranberry-raisin crackers</i>		<i>romaine, black kale, anchovy croutons</i>	
<i>Great Hill Blue   Dahlia   Old Chatham Camembert</i>		<i>chicken +6   shrimp +9   steak tips +12   salmon +14</i>	

## ENTRÉES

<b>Steak Frites*</b>	<b>36</b>	<b>Bucatini Bolognese</b>	<b>24</b>
<i>10 oz bavette, pecorino frites, watercress, steak sauce (GF)</i>		<i>pork, beef &amp; veal, garlic crostini, grana tuile</i>	
<b>Braised Short Rib</b>	<b>34</b>	<b>Risotto Primavera</b>	<b>20</b>
<i>blue cheese whipped potatoes, brussels sprouts, crispy leeks, demi-glace (GF)</i>		<i>eggplant, carrot, snow peas, tomato, mushroom, pepper (GF, V)</i>	
<b>Amish Roasted Half-Chicken</b>	<b>28</b>	<b>Quinoa-Farro Bowl</b>	<b>17</b>
<i>sweet potato purée, charred kale, natural jus (GF)</i>		<i>roasted root vegetables, snow peas, avocado, champagne vinaigrette (DF)</i>	
<b>Roasted Atlantic Cod*</b>	<b>28</b>	<b>R. House Burger*</b>	<b>17</b>
<i>tomato &amp; herb farrotto, kale, lobster claw vinaigrette</i>		<i>cheddar, bacon, caramelized onion, special sauce, sesame brioche</i>	
<b>Faroe Island Salmon*</b>	<b>28</b>	<b>Fried Chicken Sandwich</b>	<b>16</b>
<i>gnocchi, fall vegetables, fuji apple, parsnip purée</i>		<i>korean bbq sauce, asian slaw, kimchi aioli, brioche</i>	

## TAVERN PIZZAS

<b>Brussels House</b>	<b>16</b>	<b>Mushroom &amp; Leek</b>	<b>16</b>
<i>bbq pulled pork, mozzarella, corn, shaved brussels, pickled onion, scallions</i>		<i>goat cheese, mozzarella, truffle oil</i>	
<b>Sausage &amp; Ricotta</b>	<b>16</b>	<b>Margherita</b>	<b>15</b>
<i>roasted poblanos, herbed olive oil</i>		<i>crushed tomato, mozzarella, basil, pecorino</i>	
<b>Pepperoni</b>	<b>16</b>		
<i>marinara, mozzarella</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.