

1640 HART HOUSE GLUTEN FREE MENU

APPETIZERS

CHILLED SHRIMP served with both a traditional cocktail sauce and a horseradish crème fraiche \$15

ESCARGOTS sautéed and served with a grilled gluten free crostini, finished with a garlic parsley sauce \$15

ARTICHOKE GRATIN artichokes and cheeses baked and served with tortilla chips \$12

STEAMED MUSSELS with garlic, fennel, tomatoes, herbs, white wine and a gluten free crostini \$16

1640 MARGHERITA PIZZA gluten free crust with fresh tomatoes, buffalo mozzarella and fresh basil \$13

CAULIFLOWER PIZZA cauliflower, rice flour and cheese crust, brushed with balsamic, topped with roasted tomatoes, onions, basil broccolini and buffalo mozzarella \$15

NACHOS chips topped with salsa, sour cream, cheese, olives, jalapenos and scallions \$11 (add pulled pork \$15)

TUNA POKE ponzu marinated tuna served with a seaweed salad, sticky rice and a spicy aioli \$15

SALADS and SOUP

MIXED BABY GREENS \$11

served with Vermont goat cheese, pears and toasted walnuts
finished with an apple cider vinaigrette

ROASTED BEET SALAD \$12

mixed field greens, goat cheese crumbles and pecans, finished with a creamy
tarragon vinaigrette and a balsamic drizzle

THE WEDGE \$10

iceberg lettuce topped with blue cheese and apple smoked bacon

*HEARTS of ROMAINE CAESAR SALAD \$10

With Parmigiano-Reggiano

NEW ENGLAND CLAM CHOWDER \$8

thin cream base with bacon, clams and potatoes

HEIRLOOM & BURRATA SALAD \$14

served with prosciutto and balsamic vinaigrette dressed greens
finished with an aged balsamic drizzle

ITEMS BELOW ARE AVAILABLE FOR LUNCH AND WHEN DINING IN THE TAVERN

SANDWICHES

(SERVED WITH OVEN BAKED CRINKLE CUT FRIES UPON REQUEST)

*HART HOUSE SIRLOIN

BURGER \$16

10 oz. burger served with red onion, tomato,
lettuce, fries and a pickle

TURKEY BURGER \$15

served with roasted red peppers,
jack cheese and chipotle mayo with fries

FRESH HADDOCK FILET \$16

baked haddock served with red onion,
tomato, lettuce, fries and a pickle

PULLED PORK \$15

slow roasted and pulled
served on a potato roll with, fries coleslaw

TURKEY AVOCADO BLT \$ 15

oven roasted turkey, bacon, lettuce, tomatoes,
avocado, and spicy mayo served with fries

GRILLED CHICKEN SANDWICH \$15

served with bacon, cheddar cheese, red onion,
tomato, lettuce, fries and a pickle

SALADS

MIXED GREENS \$11

THE WEDGE \$10

ROASTED BEET SALAD \$12

HEARTS of ROMAINE CAESAR SALAD \$10

HEIRLOOM TOMATO & BURRATA \$14

1640 SALAD \$ 16

Grilled chicken, blue cheese, and apple smoked
bacon tossed with baby greens and romaine served
with a red wine dressing

ADD TO ANY SALAD:

ANCHOVIES...\$ 2

BUFFALO or GRILLED CHICKEN ... \$6

GRILLED SHRIMP...\$ 10 STEAK TIPS...\$ 9

PAN SEARED SALMON...\$ 10

OVEN ROASTED TURKEY... \$ 5

GREEK SALAD \$ 13

tomato, feta, cucumber, red onion, olives, peppers
over greens with oregano lemon dressing

QUINOA & AVOCADO SALAD \$12

with Boston Bibb lettuce, avocado, cucumbers, roasted red
peppers, caramelized onions, and corn, finished with a red wine
vinaigrette

GLUTEN FREE ENTREES

*PAN ROASTED SALMON with LOBSTER \$29

served with sticky rice and sautéed baby spinach

BAKED HADDOCK \$25

OR BAKED SCALLOPS \$27

topped with gluten free crumbs and served with sautéed string vegetables and mashed red potatoes

*SESAME CRUSTED TUNA \$28

pan seared, served with baby greens and sticky rice

*NEW YORK STRIP \$30

served with mashed potatoes and green beans

HART HOUSE CHICKEN \$27

sautéed with artichokes, scallions, mushrooms and tomatoes, tossed with gluten free pasta finished with a white wine parmesan cream sauce

* HEALTHY SALMON AND PASTA \$26

Sautéed salmon with gluten free pasta tossed with lemon, shallots, garlic, chopped bruschetta tomatoes, and cracked black pepper, finished with a Pinot Grigio white wine sauce

*MIXED GRILL \$24

steak tips, house made sausage and BBQ baby back ribs served with mashed red potatoes and green beans

LOBSTER MAC and CHEESE \$24/without lobster (made with gluten free pasta) \$15

*GRILLED STEAK TIPS \$21

served with mashed potatoes and green beans

*PAN SEARED SALMON \$27

served over mixed greens with sticky rice and a sesame soy vinaigrette

SLOW ROASTED PORK \$22

served with sweet potato planks and corn on the cobb, finished with an orange apricot sherry glaze

SHRIMP AND SCALLOP SAUTÉ \$30

With gluten free pasta, fresh thyme and green beans, finished with a sherry lobster sauce

*GRILLED TENDERLOIN of BEEF \$31

finished with gorgonzola cheese served with mashed red potatoes and green beans

SEAFOOD RISOTTO \$30

lobster, shrimp, and scallops cooked with rich risotto rice, cream, asiago cheese and fresh herbs served with green beans

ROASTED CHICKEN \$22

lemon and herb rubbed chicken served with mashed potato and green beans, finished with natural pan juices

BOLOGNESE \$19

a rich tomato, pork, veal and beef sauce with red wine over gluten free pasta with grated cheese

*ROAST PRIME RIB OF BEEF (Friday and Saturday night only)

Served with mashed red potatoes and vegetables English Cut \$29/Regular Cut \$31

WARM MACRO BOWL \$23

Quinoa, roasted sweet potatoes, roasted beets, avocado, and pickled onions, finished with a tahini vinaigrette

ADD PROTEIN TO YOUR BOWL:

GRILLED CHICKEN...\$ 6 GRILLED SHRIMP...\$ 10 *STEAK TIPS...\$ 9 PAN SEARED SALMON...\$ 10 ROASTED TURKEY...\$ 5

CHILDREN'S GLUTEN FREE SELECTIONS:

CHILDREN'S GLUTEN FREE PIZZA WITH TOMATO SAUCE AND MOZZARELLA CHEESE \$ 13

GLUTEN FREE PASTA WITH RED SAUCE OR BUTTER AND CHEESE \$ 9

***BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OF ANY PERSON IN YOUR PARTY HAS A FOOD ALLERGY**

***Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions**