

APPETIZERS

BUCKET OF WINGS \$13

BUFFALO STYLE...served with blue cheese and celery sticks

GENERAL JIM STYLE...sweet and spicy orange with sesame

1640 MARGHERITA PIZZA \$12

thin crust with fresh tomatoes, buffalo mozzarella and fresh basil

CAULIFLOWER PIZZA \$15

Cauliflower, rice flour and cheese crust brushed with balsamic, topped with roasted tomatoes, onions, basil, broccolini and buffalo mozzarella

PAN ROASTED OYSTERS \$15

served with sautéed baby spinach and smoked bacon finished with a pernod cream sauce

SEAFOOD CAKES \$14

served with an apple, cabbage, poppy and mustard seed slaw

BASKET OF ONION RINGS \$8

with a sweet and spicy dipping sauce

STUFFED IPSWICH QUAHOG CLAMS \$12

NACHOS \$11 (add pulled pork \$15)

corn chips topped with salsa, sour cream, cheese, olives, jalapenos and scallions

FRIED CALAMARI \$13

with fried hot peppers and a sweet and spicy dipping sauce

PORK or CHICKEN QUESADILLA \$14

pulled pork or chicken, jack cheese, black beans and grilled vegetables in a flour tortilla shell served with salsa and sour cream

ARTICHOKE GRATIN \$12

artichokes and cheeses baked and served with toasted pita chips

EGGPLANT NAPOLEON \$15

eggplant layered with oven roasted tomatoes and fresh mozzarella, drizzled with pesto

SPRING ROLLS \$11

chicken and Asian vegetables served with a sweet chili dipping sauce

STEAMED MUSSELS \$15

with garlic, fennel, tomatoes, herbs and white wine

CHILLED SHRIMP \$15

served with both a traditional cocktail sauce and a horseradish crème fraîche

COUNTRY PATE \$13

served with grain mustard, capers, red onion jam and toast points

AVOCADO TOAST \$13

toasted onion ciabatta, avocado, tomatoes, pickled onions, arugula and a balsamic drizzle

SALADS

MIXED BABY GREENS \$ 11

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

THE WEDGE SALAD \$ 10

crisp iceberg topped with blue cheese dressing
and apple smoked bacon

1640 SALAD \$ 16

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

*HEARTS OF ROMAINE CAESAR SALAD \$ 10

tossed with croutons and parmigiano-reggiano

HEIRLOOM TOMATO & BURRATA SALAD \$ 14

Served with prosciutto and balsamic vinaigrette
dressed greens, finished with an aged balsamic
drizzle

*GREEK SALAD \$ 13

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

ROASTED BEET SALAD \$ 12

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

QUINOA & AVOCADO SALAD \$ 12

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

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

SOUPS

NEW ENGLAND CLAM CHOWDER

thin cream base with bacon, clams and potatoes
\$8

ONION SOUP GRATIN

croutons and gruyere cheese
\$9

LOBSTER CORN CHOWDER

roasted corn, cream, potatoes and lobster
\$10

1640 WHITE SEAFOOD CHOWDER

shrimp, scallops and haddock in a thick rich white chowder
\$10

SANDWICHES

(SUB SWEET FRIES FOR REGULAR FRIES ADD \$1.50)

*HART HOUSE SIRLOIN BURGER \$ 14

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

TURKEY BURGER \$ 14

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

FRESH HADDOCK FILET \$ 15

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

GRILLED REUBEN \$ 14

corned beef, sauerkraut, and swiss cheese on rye
bread
with a tangy sauce served with fries

TURKEY AVOCADO BLT \$ 14

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

CHICKEN SANDWICH \$ 14

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

PULLED PORK \$ 14

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

FISH TACO \$ 14

fried haddock in a flour tortilla
with lime honey black bean slaw
spicy sriracha aioli and fries

PRESSED CUBAN \$14

roast pork, ham
And swiss Dijon mayo,
on house made baguette
grilled and served with fries

ENTREES

MEAT LOAF \$16

served with corn on the cob, and asiago mashed potatoes, gravy and fried onion strings

SHEPHERD'S PIE \$16

stewed lamb and beef with peas and corn baked with asiago mashed potatoes

*PAN SEARED SALMON \$27

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

FISH AND CHIPS \$19

beer battered Gloucester white fish with fried potatoes served with malt vinegar and Hart House tartar

*MIXED GRILL \$24

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

NEW ENGLAND POT ROAST \$18

served with carrots and mashed potato

*GRILLED STEAK TIPS \$21

served with fries and green beans

BOLOGNESE \$18

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

BUTTERMILK FRIED CHICKEN \$18

breast, thigh, and leg with mashed potatoes, corn on the cob and gravy

LOBSTER MAC and CHEESE \$22

without lobster \$14

*HEALTHY SALMON AND PASTA \$25

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

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
OVEN ROASTED TURKEY...\$ 5

** These menu items may be served raw or undercooked.*

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

BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF ANY PERSON IN YOUR PARTY HAS A FOOD ALLERGY