

# APPETIZERS

## 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)

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 \$12

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 fraiche

## COUNTRY PATE \$13

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

## GOAT CHEESE ARANCINI \$13

goat cheese stuffed rice balls with a pink vodka sauce

## ASIAN CRISPY PORK BELLY \$15

with a daikon, carrot, and cucumber slaw finished with sweet orange soy sauce

## BUCKET OF WINGS \$14

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

OLD BAY STYLE...served with blue cheese and celery sticks

## SALADS

### MIXED BABY GREENS

served with Vermont goat cheese, pears and  
toasted walnuts finished with an apple cider  
vinaigrette,  
\$12

**THE WEDGE SALAD**  
crisp iceberg topped with blue cheese dressing  
and apple smoked bacon  
\$11

**1640 SALAD**  
grilled chicken, blue cheese, and apple smoked bacon  
tossed with baby greens and romaine  
served with a red wine dressing  
\$16

**\*HEARTS OF ROMAINE  
CAESAR SALAD**  
tossed with croutons and parmigiano-reggiano  
\$11

**ROASTED BEET SALAD**  
mixed field greens, beer battered goat cheese  
and pecans, finished with a creamy tarragon  
vinaigrette and a balsamic drizzle  
\$13

**GREEK SALAD**  
tomato, feta, cucumber, red onion olives and peppers  
over greens with an oregano lemon dressing  
\$13

ADD TO ANY SALAD  
ANCHOVIES...\$2  
BUFFALO or GRILLED CHICKEN...\$6  
\*STEAK TIPS...\$9  
\*PAN SEARED SALMON...\$ 10  
GRILLED SHRIMP...\$10  
OVEN ROASTED TURKEY... \$6

## SOUPS

**NEW ENGLAND CLAM CHOWDER**  
thin cream base with bacon, clams and potatoes  
\$9

**ONION SOUP GRATIN**  
croutons and gruyere cheese  
\$10

**BUTTERNUT SQUASH BISQUE**  
fresh roasted butternut squash with warm spices,  
coconut milk, squash seeds, and cinnamon cream  
\$9

**1640 WHITE SEAFOOD CHOWDER**  
shrimp, scallops and haddock in a thick rich white chowder  
\$11

## SANDWICHES

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

**\*HART HOUSE SIRLOIN  
BURGER**  
10 oz. burger served with red onion, tomato,  
lettuce, fries and a pickle  
\$14

**TURKEY BURGER**  
served with roasted red peppers, jack cheese  
and chipotle mayo with fries  
\$14

**FRESH HADDOCK FILET**  
served with red onion, tomato, lettuce,  
fries and a pickle  
\$15

**GRILLED REUBEN**  
corned beef, sauerkraut, and swiss cheese on rye  
bread  
with a tangy sauce served with fries  
\$14

**\*STEAK TIP WRAP**  
(no temps taken)  
American cheese, roasted peppers and onions,  
with a sriracha mayo  
served with fries  
\$15

**GRILLED CHICKEN SANDWICH**  
served with bacon, cheddar cheese, red onion,  
tomato, lettuce, fries  
and a pickle  
\$14

**PULLED PORK**  
slow roasted and pulled  
served on a potato roll with, fries and coleslaw  
\$14

**FISH TACOS**  
fried haddock in a flour tortilla  
with lime honey black bean slaw,  
spicy sriracha aioli, and fries  
\$14

**OPEN FACED TURKEY SANDWICH**  
with stuffing, cranberry sauce and gravy served  
with fries  
\$14

# ENTREES

## MEAT LOAF

served with green beans, asiago mashed potatoes,  
gravy and fried onion strings  
\$16

## SHEPHERD'S PIE

stewed lamb and beef, with peas and corn, baked with parmesan mashed potatoes  
\$16

## \*PAN SEARED SALMON

served over mixed greens, with sticky rice and a sesame, honey and soy vinaigrette  
\$27

## WARM HARVEST MACRO BOWL \$ 23

quinoa, roasted root vegetables, roasted beets, roasted sweet potato planks and pumpkin seeds  
finished with a Thai red curry coconut sauce

## ADD PROTEIN TO YOUR BOWL:

GRILLED CHICKEN...\$ 6    GRILLED SHRIMP...\$ 10    STEAK TIPS...\$ 9    PAN SEARED SALMON...\$ 10  
OVEN ROASTED TURKEY...\$ 6    SEARED SCALLOPS \$11

## FISH AND CHIPS

beer battered Gloucester white fish with fried potatoes, served with malt vinegar and Hart House tartar  
\$19

## \*MIXED GRILL

steak tips, house made sausage and bbq baby back ribs, served with mashed red potatoes and green beans  
\$24

## NEW ENGLAND POT ROAST

served with carrots and mashed potato  
\$18

## \*GRILLED STEAK TIPS

served with fries and green beans  
\$21

## BOLOGNESE

a rich tomato, pork, veal and beef sauce with red wine over fresh fucilli pasta with grated cheese  
\$18

## BUTTERMILK FRIED CHICKEN

breast, thigh, and leg with mashed potatoes, green beans and gravy  
\$18

## LOBSTER MAC and CHEESE

\$22  
without lobster  
\$14

*\* 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**