

1640 Hart House

Menu is subject to change based on product availability, please check our Facebook page or website for weekly menus.

APPETIZERS

1640 MARGHERITA PIZZA \$15 GF

Cauliflower, rice flour, and cheese crust with fresh tomatoes, buffalo mozzarella, and fresh basil

CAULIFLOWER PIZZA \$15 GF

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

STUFFED IPSWICH QUAHOG CLAMS \$12

ARTICHOKE GRATIN \$12

Artichokes and cheese, baked and served with toasted pita chips

EGGPLANT NAPOLEON \$15

Eggplant layered with oven roasted tomatoes

BUCKET OF WINGS \$15

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

SOUPS

NEW ENGLAND CLAM CHOWDER \$8 GF

Thin cream base with bacon, clams, and potatoes

SALADS

1640 SALAD \$16 GF

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

THE WEDGE SALAD \$10GF

Crisp iceberg, topped with blue cheese dressing and apple smoked bacon

MIXED BABY GREENS \$11GF

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

*HEARTS OF ROMAINE CAESAR SALAD \$10GF

Tossed with croutons and parmigiano-reggiano

*GREEK SALAD \$13GF

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

QUINOA & AVOCADO SALAD \$12GF

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 \$7, GRILLED SHRIMP \$10, *STEAK TIPS \$10, *PAN SEARED SALMON \$10, OVEN ROASTED TURKEY \$5

SANDWICHES

Substitute Sweet Potato Fries for \$1.50

*HART HOUSE BURGER \$15 GF

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

TURKEY AVOCADO BLT \$14

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

CHICKEN SANDWICH \$15 GF

Served with bacon, cheddar cheese, red onion, tomatoes, lettuce, fries, and a pickle

FISH TACO \$14

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

***These 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**

GF These items may be prepared GLUTEN FREE upon request

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

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ENTREES

PARMESAN CRUSTED SOLE \$26

Served with mashed red potatoes and green beans, finished with a lemon caper sauce

***PAN ROASTED SALMON with LOBSTER \$29 GF**

Served with sticky rice and baby spinach, finished with lobster and a lobster basil sauce

BAKED HADDOCK \$25 or BAKED SCALLOPS \$27 GF

Finished with traditional crumbs, served with green beans, and mashed potatoes

***SESAME CRUSTED TUNA \$28 GF**

Pan seared, served with baby greens and sticky rice, finished with a sesame, soy, and honey vinaigrette

PAN SEARED ATLANTIC HADDOCK \$27 GF

Served with roasted fingerling potatoes and broccolini, finished with a tomato, caper, and basil beurre blanc

***PAN SEARED SALMON \$27 GF**

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

SEAFOOD RISOTTO \$30 GF

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

***STEAK AU POIVRE \$30 GF**

Grilled New York strip, finished with brandy and cream sauce, Marini Farms asparagus and fries

***NEW YORK STRIP \$30 GF**

Served with mashed potatoes and Marini Farms asparagus, finished with a red wine demi glaze

***GRILLED STEAK TIPS \$22 GF**

Served with green beans and fries

BOLOGNESE \$18 GF

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

HART HOUSE CHICKEN \$27 GF

Sauteed with artichokes, scallions, mushrooms, and tomatoes, tossed with fresh pasta, finished white wine parmesan cream sauce

ROASTED CHICKEN \$23 GF

Lemon and herb rubbed chicken, served with mashed potatoes, and green beans finished with natural pan juices

BUTTERMILK FRIED CHICKEN \$19

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

WARM MACRO BOWL \$23 GF

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

ADD PROTEIN TO YOUR BOWL:

GRILLED CHICKEN \$7, GRILLED SHRIMP \$10, *STEAK TIPS \$10,

***PAN SEARED SALMON \$10, OVEN ROASTED TURKEY \$5**

KIDS MEALS \$6

Chicken Fingers with fries, Pasta with red sauce or butter and cheese, OR Macaroni and Cheese

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DESSERT

THE BIG CHOCOLATE CHIP COOKIE \$ 8

Served with vanilla ice cream

HOUSE MADE DRESSINGS

APPLE CIDER VINAIGRETTE 12 OZ \$8

BLUE CHEESE 12 OZ \$8

BEVERAGES

WINES BY THE BOTTLE

House Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, or Merlot
\$ 16.40 Each

2018 Kendall Jackson Rose, California \$ 18

2016 Cakebread Chardonnay, California \$ 45

2017 Peter Yealands Pinot Gris, New Zealand \$ 15

N/V Lunetta Prosecco, Italy \$ 15

2013 Brut Dargent Blanc de Blanc, France \$ 20

2018 Piazza del Castello, Rosso Toscana "Super Tuscan," Italy \$20

2016 Concannon Petite Sirah, California \$ 16

2016 Oberon Cabernet Sauvignon, California \$ 32

2015 Hahn Cabernet Sauvignon, California \$ 24

ASSORTED HARD SELTZERS

White Claw & Bud Light Hard Seltzer

\$ 12 for a mixed brand/flavor 6-PACK

AMSTEL LIGHT \$2 each

HOUSE MADE COCKTAIL MIXERS \$ 6

(makes one drink)

PAIN KILLERS

Orange juice, Pineapple Juice, & Coco Lopez

Just add ice and your favorite rum..shake and top with the nutmeg provided

BLOODY MARY

House made secret recipe, just add ice and your favorite vodka

Shake and enjoy

TRY A VERMONT SWITCHEL \$ 6

AN ORGANIC HEALTHY MIXER

100% Vermont maple syrup, organic lemon juice, organic cider, ginger root, and organic black strap molasses

Drink non- alcoholic "as is" or

add your favorite white rum, squeeze some fresh lime, and top with your favorite dark rum for a floater

1640 HART HOUSE MERCHANDISE

Become a "STAFF" member with our

1640 Hart House "STAFF" Hoodie Sweatshirts \$ 40

(black with white writing , XL only at this time)

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