

# 1640 Hart House

*Menu is subject to change based on product availability*

## APPETIZERS

### EGGPLANT NAPOLEON \$15

Eggplant layered with oven roasted tomatoes

### 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

### STEAMED MUSSELS \$15 *GF*

With garlic, fennel, tomatoes, herbs, and white wine

### BASKET OF ONION RINGS \$8

With a sweet and spicy dipping sauce

### FRIED CALAMARI \$13

With fried hot peppers and a sweet and spicy dipping sauce

### CHILLED SHRIMP COCKTAIL \$15

### STUFFED IPSWICH QUAHOG CLAMS \$12

### NACHOS \$11

Add pulled pork or chicken \$16

Chips topped with salsa, sour cream, cheese, olives, jalapenos, and scallions

### PULLED PORK OR CHICKEN QUESADILLA \$14

Jack cheese, black beans, and grilled vegetables, in a flour tortilla, served with salsa and sour cream

### ARTICHOKE GRATIN \$12

Artichokes and cheese, baked and served with toasted pita chips

### BUCKET OF WINGS \$15

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

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

### PAN ROASTED OYSTERS \$15

Served with sautéed baby spinach and smoked bacon,

Finished with a pernod cream sauce

## SOUPS

### ONION SOUP GRATIN \$10

Crouton and gruyere cheese

### NEW ENGLAND CLAM CHOWDER \$8

Thin cream base with bacon, clams, and potatoes

*GF*

### LOBSTER CORN CHOWDER \$10

Roasted corn, cream, potatoes, and lobster

## SALADS

### 1640 SALAD \$17 *GF*

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

### QUINOA & AVOCADO SALAD \$12 *GF*

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

### MIXED BABY GREENS \$11 *GF*

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

### \*HEARTS OF ROMAINE CAESAR SALAD \$10 *GF*

Tossed with croutons and parmigiano-reggiano

### THE WEDGE SALAD \$10 *GF*

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

### \*GREEK SALAD \$13 *GF*

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

### ROASTED BEET SALAD \$13 *GF*

With mixed field greens, beer battered goat cheese, and pecans

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

### PULLED PORK \$14

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

### FRESH HADDOCK FILET \$15

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

### CHICKEN SANDWICH \$15 *GF*

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

### FISH TACO \$15

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

## ENTREES

\*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

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## 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

## \*ROSEMARY and GARLIC RACK OF LAMB \$31

Roasted lamb rack served with green beans and mashed potatoes, finished with a roasted shallot demi glaze

## 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

## SEAFOOD BOUILLABAISSE \$30 GF

Shrimp, scallops, and mussels, in a tomato saffron broth, served over pasta

## \*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

## HART HOUSE CHICKEN \$27 GF

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

## ROASTED CHICKEN \$23 GF

finished with natural pan juices

## EGGPLANT LASAGNA \$22

Pasta, spinach, and eggplant, baked with a three cheese sauce, finished with a roasted tomato and basil sauce

## 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

## TAVERN FAVORITES

### SLOW ROASTED PORK \$22

Served with roasted sweet potato planka, and corn on the cob, finished with an orange apricot bbq sauce

### MEAT LOAF \$17

Served with beans, asiago mashed potatoes, gravy, and fried onion strings

### NEW ENGLAND POT ROAST \$18

Served with carrots and green beans

### FISH & CHIPS \$19

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

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

Served with green beans and fries

### \*MIXED GRILL \$24

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

### BOLOGNESE \$18 GF

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

### BUTTERMILK FRIED CHICKEN \$19

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

## KIDS MEALS \$6

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

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