

# 1640 Hart House

*Menu is subject to change based on product availability*

## APPETIZERS

### EGGPLANT NAPOLEON \$16

Eggplant layered with oven roasted tomatoes

### 1640 MARGHERITA PIZZA \$16 *GF*

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

### CAULIFLOWER PIZZA \$16 *GF*

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

### STEAMED MUSSELS \$16 *GF*

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

### BASKET OF ONION RINGS \$8

With a sweet and spicy dipping sauce

### FRIED CALAMARI \$14

With fried hot peppers and a sweet and spicy dipping sauce

### CHILLED SHRIMP COCKTAIL \$17 *GF*

### STUFFED IPSWICH QUAHOG CLAMS \$13

### TUNA TARTAR \$17 *GF*

Layered with cucumbers, avocados, sticky rice, and seaweed salad. Topped with fried wontons

### NACHOS \$13 *GF*

#### Add pulled pork or chicken \$17

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

### PULLED PORK OR CHICKEN QUESADILLA \$16

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

### ARTICHOKE GRATIN \$13 *GF*

Artichokes and cheese, baked and served with toasted pita chips

### BUCKET OF WINGS \$16

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

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

### PAN ROASTED OYSTERS \$17

Served with sautéed baby spinach and smoked bacon,

Finished with a pernod cream sauce

## SOUPS

### ONION SOUP GRATIN \$11

Crouton and gruyere cheese

### NEW ENGLAND CLAM CHOWDER \$9 *GF*

Thin cream base with bacon, clams, and potatoes

### LOBSTER CORN CHOWDER \$12

## SALADS

### MIXED BABY GREENS \$12 *GF*

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

### \*HEARTS OF ROMAINE CAESAR SALAD \$11 *GF*

Tossed with croutons and Parmigiano-Reggiano

### THE WEDGE SALAD \$11 *GF*

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

### \*GREEK SALAD \$14 *GF*

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

### \*ROASTED BEET SALAD \$15 *GF*

With mixed field greens, beer battered goat cheese, and pecans. Finished with a tarragon vinaigrette

### QUINOA AVOCADO SALAD \$ 15 *GF*

With Boston bib lettuce, roasted corn & red peppers, caramelized onions . Finished with a red vine vinaigrette

### 1640 SALAD \$18 *GF*

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

#### ADD TO ANY SALAD:

ANCHOVIES \$2, BUFFALO or GRILLED CHICKEN \$8, GRILLED SHRIMP \$12, \*STEAK TIPS \$13 \*PAN SEARED SALMON \$11, OVEN ROASTED TURKEY \$6

## SANDWICHES

Substitute Sweet Potato Fries for \$1.50

### \*HART HOUSE BURGER \$17 *GF*

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

### TURKEY AVOCADO BLT \$17

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

### PULLED PORK \$16

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

### FRESH HADDOCK FILET \$17

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

### GRILLED RUEBEN \$17

Rye bread, corned beef, sauerkraut, and a tangy sauce, with fries

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*GF* These items may be prepared GLUTEN FREE upon request

### CHICKEN SANDWICH \$17 *GF*

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

### FISH TACO \$17

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

### GRILLED STEAK TIP WRAP \$18

With roasted red peppers, caramelized onions, American Cheese, chipotle mayo & fries

### CALIFORNIAN BEYOND BURGER \$18 *GF*

(Vegan without fries or bun)

Avocado, lettuce, tomato, red onion, with avocado mayo and fries

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## ENTREES

### PARMESAN CRUSTED SOLE \$28

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

### \*PAN ROASTED SALMON with LOBSTER \$33 *GF*

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

### BAKED HADDOCK \$26 or BAKED SCALLOPS \$29 *GF*

Finished with traditional crumbs, served with stringed vegetables, and mashed potatoes

### CHICKEN PICATTA \$28

Sauteed chicken breast over pasta, with broccolini, finished with a lemon caper sauce

### PAN SEARED CHILEAN SEA BASS \$32

With cauliflower rice and stringed vegetables, finished with a citrus beurre blanc

### \*SESAME CRUSTED TUNA \$30 *GF*

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

### \*ROSEMARY and GARLIC RACK OF LAMB \$33

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

### PAN SEARED ATLANTIC HADDOCK \$30 *GF*

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

### \*PAN SEARED SALMON \$30 *GF*

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

### SEAFOOD RISOTTO \$33 *GF*

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

### \*GRILLED TENDERLOIN OF BEEF \$40

Topped with gorgonzola cheese, served with mashed potatoes and green beans, finished with a red wine demi glaze

### \*STEAK AU POIVRE \$34 *GF*

Grilled New York strip, finished with brandy and cream sauce, green beans, and fries

### \*NEW YORK STRIP \$34 *GF*

Served with mashed potatoes and green beans, finished with a red wine demi glaze

### HART HOUSE CHICKEN \$29 *GF*

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

### ROASTED CHICKEN \$25 *GF*

Served with mashed potatoes and broccolini, finished with natural pan juices

### EGGPLANT LASAGNA \$25

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

### WARM MACRO BOWL \$25 *GF* (Vegan)

Quinoa, roasted beets, sweet potato planks, avocados, pickled onions, and cauliflower rice, finished with a tahini vinaigrette

### ADD PROTEIN TO YOUR BOWL:

GRILLED CHICKEN \$8, GRILLED SHRIMP \$12, \*STEAK TIPS \$13, \*PAN SEARED SALMON \$11, OVEN ROASTED TURKEY \$6

## TAVERN FAVORITES

### IPSWICH MULE SLOW ROASTED PORK \$25

Slow roasted in an Ipswich Rum and ginger beer BBQ Sauce.

Served with corn on the cobb and potato salad

### MEAT LOAF \$19

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

### NEW ENGLAND POT ROAST \$20

Served with carrots and mashed potatoes

### FISH & CHIPS \$22

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

### \*GRILLED STEAK TIPS \$27 *GF*

Served with green beans and fries

### \*MIXED GRILL \$28

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

### BOLOGNESE \$20 *GF*

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

### BUTTERMILK FRIED CHICKEN \$20

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

### KIDS MEALS \$7

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

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