

1640 Hart House

Menu is subject to change based on product availability

APPETIZERS

CHILLED SHRIMP COCKTAIL \$17 *GF*

Served with a traditional cocktail sauce & a horseradish crème fraiche

STUFFED IPSWICH QUAHOG CLAMS \$15

FRIED BRUSSEL SPROUTS \$15

Served with a chipotle aioli and bacon bits

EGGPLANT NAPOLEON \$16

Eggplant layered with oven roasted tomatoes & mozzarella cheese

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 \$15

With fried hot peppers and a sweet and spicy dipping sauce

BRAISED BEEF & CHEESE ARANCINI \$15

Italian rice balls served with a spicy tomato sauce

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 \$10 *GF*

Thin cream base with bacon, clams, and potatoes

BUTTERNUT SQUASH BISQUE \$9 *GF*

Fresh roasted butternut squash with warm spices, coconut milk, pumpkin seeds, & cinnamon cream

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

*ROASTED BEET SALAD \$15 *GF*

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

*GREEK SALAD \$14 *GF*

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

ADD TO ANY SALAD:

ANCHOVIES \$2, BUFFALO or GRILLED CHICKEN \$8, GRILLED SHRIMP \$14, *STEAK TIPS \$15 *PAN SEARED SALMON \$12

SANDWICHES

Substitute Sweet Potato Fries for \$1.50

*HART HOUSE BURGER \$17 *GF*

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

TRADITIONAL CUBAN \$17

Roast pork, ham, swiss cheese, dijon mayo and pickles on a house made baguette grilled and served with french 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

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

GRILLED RUEBEN \$17

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

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ENTREES

PARMESAN CRUSTED SOLE \$29

Served with mashed red potatoes and green beans. Finished with a lemon caper sauce

*PAN ROASTED SALMON with LOBSTER \$36 *GF*

Served with sticky rice and baby spinach. Finished with lobster and a lobster basil sauce

BAKED HADDOCK \$27 or BAKED SCALLOPS \$36 *GF*

Finished with traditional crumbs, served with roasted winter vegetables, and mashed potatoes

PORK SCHNITZEL \$31

Served with sautéed spinach, roasted root vegetable, and spaetzle. Finished with a lemon caper sauce

ROASTED DUCK BREAST AND CONFIT LEG \$33

Served with a goat cheese bread pudding, and roasted brussel sprouts. Finished with an cherry duck demi glaze

*SESAME CRUSTED TUNA \$31 *GF*

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

*ROSEMARY and GARLIC RACK OF LAMB \$35

Roasted lamb rack served with green beans and mashed potatoes. Finished with a roasted shallot demi glaze

1640 BOUILLABAISSE \$35

Local white fish, mussels, shrimp, and scallops served over fresh pasta in a tomato lobster broth with a crostini

*PAN SEARED SALMON \$31 *GF*

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

PUMPKIN SAGE RAVIOLI \$25

Savory pumpkin and cheese, served with roasted root vegetables, finished with an apple cider brandy sage cream sauce

SEAFOOD RISOTTO \$36 *GF*

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

*GRILLED TENDERLOIN OF BEEF *GF* \$40

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

*STEAK AU POIVRE \$36 *GF*

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

*NEW YORK STRIP \$36 *GF*

Served with mashed potatoes and green beans. Finished with a red wine demi glaze

PAN SEARED ATLANTIC SWORDFISH \$28 *GF*

Served with basmati rice and roasted brussel sprouts. Finished with a tomato bacon jam

HART HOUSE CHICKEN \$30 *GF*

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

ROASTED CHICKEN \$26 *GF*

Served with mashed potatoes and green beans. Finished with natural pan juices

SHEPARD'S PIE \$20

Stewed beef with peas and corn baked with parmesan mashed potatoes

EGGPLANT LASAGNA \$26

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

MACRO BOWL \$23 *GF*

Sweet potato planks, brown rice, roasted root vegetables, beets, pickled red onions and curried walnuts. Finished with a butternut squash sauce

ADD PROTEIN TO YOUR BOWL: GRILLED CHICKEN \$8, GRILLED SHRIMP \$14, *STEAK TIPS \$15, *PAN SEARED SALMON \$12

TAVERN FAVORITES

SLOW ROASTED PORK \$26

Served with roasted sweet potato planks and brussel sprouts, finished with an apple cider soy glaze

MEAT LOAF \$20

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

NEW ENGLAND POT ROAST \$21

Served with carrots and mashed potatoes

FISH & CHIPS \$23

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

*GRILLED STEAK TIPS \$28 *GF*

Served with green beans and fries

*MIXED GRILL \$29

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

BOLOGNESE \$22 *GF*

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

BUTTERMILK FRIED CHICKEN \$21

Breast, thigh, and leg, with mashed potatoes, green beans and gravy

KIDS MENU

PASTA served with red sauce or butter & cheese \$8

CHICKEN FINGERS served with fries \$8

KIDS PIZZA \$12

MACARONI & CHEESE \$7

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