

# 1640 Hart House

Menu is subject to change based on product availability

## APPETIZERS

### CHILLED SHRIMP COCKTAIL \$18 GF

Served with a traditional cocktail sauce & a horseradish crème fraiche

### STUFFED IPSWICH QUAHOG CLAMS \$17

Stuffed with clams, onions, celery, bacon, panko, parmesan & tabasco

### FRIED BRUSSEL SPROUTS \$15

Served with a chipotle aioli and bacon bits

### EGGPLANT NAPOLEON \$17

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, spinach, and buffalo mozzarella

### STEAMED MUSSELS \$17 GF

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

### BASKET OF ONION RINGS \$8

With a sweet and spicy dipping sauce

### FRIED CALAMARI \$16

With fried hot peppers and a sweet and spicy dipping sauce

### GOAT CHEESE ARANCINI \$15

Italian rice balls served with a pink vodka sauce

### NACHOS \$15 GF

Add pulled pork or chicken \$19

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

### PULLED PORK OR CHICKEN QUESADILLA \$18

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

### ARTICHOKE GRATIN \$16 GF

Artichokes and cheese, baked and served with toasted pita chips

### BUCKET OF WINGS \$18

BUFFALO STYLE served with blue cheese and celery sticks

OLD BAY STYLE served with blue cheese and celery sticks

### PAN ROASTED OYSTERS \$19

Served with sautéed baby spinach and smoked bacon,

Finished with a pernod cream sauce

## SOUPS

### ONION SOUP GRATIN \$12

Crouton and gruyere cheese

### NEW ENGLAND CLAM CHOWDER \$11 GF

Thin cream base with bacon, clams, and potatoes

### BUTTERNUT SQUASH BISQUE \$10 GF

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

## SALADS

### MIXED BABY GREENS \$14 GF

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

### \*HEARTS OF ROMAINE CAESAR SALAD \$14 GF

Tossed with croutons and Parmigiano-Reggiano

### THE WEDGE SALAD \$14 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 \$20 GF

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

### \*GREEK SALAD \$15 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 \$16 \*PAN SEARED SALMON \$14

## SANDWICHES

Substitute Sweet Potato Fries for \$1.50 / substitute Onion Rings \$3.00

### \*HART HOUSE BURGER \$18 GF

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

Add bacon \$2.00

### GOBBLER WRAP \$17

Turkey, Cranberry Sauce, Mayo & Stuffing in a wrap served with fries

### PULLED PORK \$17

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

### FRESH HADDOCK FILET \$18

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 \$18

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

### GRILLED STEAK TIP WRAP \$21

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

### GRILLED RUEBEN \$18

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

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 \$31

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

### \*PAN ROASTED SALMON with LOBSTER \$39 GF

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

### BAKED HADDOCK \$28 or BAKED SCALLOPS \$36 GF

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

### CHICKEN MILANESE \$31

Chicken medallions breaded with crumbs, herbs & cheese. Pan fried and served with an arugula salad and pan fried ricotta dumplings  
Finished with citrus beurre blanc

### \*ROAST DUCK BREAST & CONFIT LEG \$37

Served with a goat cheese and caramelized onion bread pudding, and roasted brussel sprouts, finished with an orange duck demi glaze.

### \*SESAME CRUSTED TUNA \$32 GF

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

### \*ROSEMARY and GARLIC RACK OF LAMB \$37

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

### \*PAN SEARED SALMON \$33 GF

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

### PUMPKIN SAGE RAVIOLI \$26

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

### SEAFOOD RISOTTO \$39 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 \$42

Bacon wrapped tenderloin topped with gorgonzola cheese, served with mashed potatoes and green beans. Finished with a red wine demi glaze

### \*STEAK AU POIVRE \$40 GF

Pepper crusted New York strip, served with green beans and fries. Finished with a brandy cream

### \*NEW YORK STRIP \$40 GF

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

### PAN SEARED HALIBUT & BUTTERNUT RISOTTO \$38 GF

Served with roasted parsnips & brussel sprouts, finished with a citrus beurre blanc

### TUNA POKE BOWL \$31 GF

Ahi tuna, sticky rice, edamame, pickled onions, pickled ginger, cucumber, carrots & green onions. Finished with a sesame soy dressing & a spicy aioli

### 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 \$28 GF

Half chicken roasted with fresh herbs & lemon. Served with mashed potatoes and green beans. Finished with natural pan juices

### SHEPARD'S PIE \$24

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 \$25 GF

Sweet potato planks, brussel sprouts 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 \$16, \*PAN SEARED SALMON \$14

## TAVERN FAVORITES

### SLOW ROASTED PORK \$27

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

### MEAT LOAF \$24

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

### NEW ENGLAND POT ROAST \$24

Served with carrots and mashed potatoes

### FISH & CHIPS \$26

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

### \*GRILLED STEAK TIPS \$30 GF

Served with green beans and fries

### \*MIXED GRILL \$30

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

### BOLOGNESE \$25 GF

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

### BUTTERMILK FRIED CHICKEN \$24

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

## KIDS MENU

PASTA served with red sauce or butter & cheese \$9

CHICKEN FINGERS served with fries \$9

KIDS PIZZA \$12

MACARONI & CHEESE \$7

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