

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 \$16

Served with a chipotle aioli and bacon bits.

EGGPLANT NAPOLEON \$18

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 \$18 GF

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

FRIED CALAMARI \$16

With fried hot peppers and a sweet and spicy dipping sauce.

BASKET OF ONION RINGS \$8

With a sweet and spicy dipping sauce.

BASKET OF FRIES \$6

GOAT CHEESE ARANCINI \$16

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, OLD BAY STYLE or SWEET CHILI 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 \$17 *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 \$18

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 \$20

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

GRILLED RUEBEN \$18

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

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GF These items may be prepared GLUTEN FREE upon request

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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 a citrus beurre blanc.

ROASTED DUCK BREAST & CONFIT LEG \$38

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 \$38

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.

SHRIMP AND SCALLOP SAUTE \$35

Served over pappardelle pasta with a sherry lobster cream sauce.

PUMPKIN SAGE RAVIOLI \$27

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.

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.

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

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

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 \$25

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*

Basmati rice, sweet potato planks, brussel sprouts, roasted root vegetables, beet, pickled red onions and curried walnuts. Finished with a butternut squash sauce.

ADD GOAT CHEESE \$2 ADD FETA CHEESE \$2

ADD PROTEIN TO YOUR BOWL: GRILLED CHICKEN \$8, GRILLED SHRIMP \$14, *STEAK TIPS \$17, *PAN SEARED SALMON \$14

TAVERN FAVORITES

SLOW ROASTED PORK \$28

With sweet potato planks and roasted brussel sprouts, finished with a lemon honey glaze.

MEAT LOAF \$25

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

NEW ENGLAND POT ROAST \$25

Served with carrots and mashed potatoes.

FISH & CHIPS \$27

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

*GRILLED STEAK TIPS \$31 *GF*

Served with green beans and fries.

*MIXED GRILL \$30

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

BOLOGNESE \$26 *GF*

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

BUTTERMILK FRIED CHICKEN \$25

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

KIDS MENU

PASTA served with red sauce or butter & cheese \$10

CHICKEN FINGERS served with fries \$10

KIDS PIZZA \$12

MACARONI & CHEESE \$8

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