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 FRIES $6

FLATBREAD $ 18
With prosciutto, goat cheese, fig jam, caramelized onions, and arugula

GOAT CHEESE ARANCINI $15
Italian rice balls served with a pink vodka sauce

BASKET OF ONION RINGS $8
With a sweet and spicy dipping 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 $19
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

BUTTERNUT SQUASH BISQUE $10 *GF*
Fresh roasted butternut squash with warm spices,
coconut milk, pumpkin seeds & cinnamon cream
(Vegan & dairy free without cinnamon cream)

NEW ENGLAND CLAM CHOWDER $11 *GF*
Thin cream base with bacon, clams, and potatoes.

ONION SOUP GRATIN $12
Crouton and gruyere cheese.

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 $16** *GF*
With mixed field greens, beer battered goat cheese, and pecans.
Finished with a tarragon vinaigrette.

1640 SALAD $21 *GF*
Grilled chicken, blue cheese, and apple smoked bacon, tossed with baby greens
and romaine. Served with a red wine vinaigrette.

***GREEK SALAD $16** *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 $18 *PAN SEARED SALMON $14

SANDWICHES

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

***HART HOUSE BURGER $19** *GF*
Served with red onion, tomato, lettuce, fries and a pickle.
Add bacon $2.00

GOBBLER WRAP $19
Turkey, Cranberry Sauce, Mayo & Stuffing in a wrap served with fries

PULLED PORK $18
Slow roasted and pulled, served on a brioche roll with fries and coleslaw

FRESH HADDOCK FILET $19
Served with red onion, tomato, lettuce, fries, and a pickle.

CHICKEN SANDWICH $18 *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 $23
With roasted red peppers, caramelized onions, American Cheese, chipotle mayo & fries.

GRILLED RUEBEN $19
Rye bread, corned beef, sauerkraut, swiss cheese, 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

1640 Hart House

Menu is subject to change based on product availability

ENTREES

PARMESAN CRUSTED SOLE $32

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 butternut squash, and mashed potatoes.

CHICKEN MILANESE $32

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.

***ROAST 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 butternut squash, 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* **$44**

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

***STEAK AU POIVRE $41** *GF*

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

***NEW YORK STRIP $41** *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 $39 *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 $26

Stewed beef with peas and corn baked with parmesan mashed potatoes.

CHICKEN POT PIE $26

Chicken, peas, carrots and potatoes, baked in a flaky pie crust

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 & Vegan*

Sweet potato planks, brussel sprouts brown rice, roasted butternut squash, beets, 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 $18, *PAN SEARED SALMON $14

TAVERN FAVORITES

SLOW ROASTED PORK $28

Served with sweet potato planks and brussel sprouts, finished with an apple cider 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 $32** *GF*

Served with green beans and fries.

***MIXED GRILL $32**

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 $26

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

***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