

APPETIZERS

CHILLED SHRIMP \$15

served with both a traditional cocktail sauce, and a horseradish crème fraiche

SEAFOOD CAKES \$14

served with an apple, cabbage, poppy, and mustard seed slaw

COUNTRY PATE \$13

served with grain mustard, capers, red onion jam, and toast points

STUFFED IPSWICH QUAHOG CLAMS \$12

EGGPLANT NAPOLEON \$15

eggplant layered with oven roasted tomatoes, and fresh mozzarella, drizzled with pesto

SPRING ROLLS \$12

chicken and vegetables, served with a sweet chili dipping sauce

PAN ROASTED OYSTERS \$15

served with sautéed baby spinach, and smoked bacon, finished with a pernod cream sauce

ESCARGOTS \$14

sautéed and served with a grilled crustini, finished with a garlic parsley sauce

ARTICHOKE GRATIN \$12

artichokes and cheeses baked and served with toasted pita chips

STEAMED MUSSELS \$15

with garlic, fennel, tomatoes, herbs and white wine

ASIAN CRISPY PORK BELLY \$15

with a daikon, carrot, and cucumber slaw finished with sweet orange soy sauce

SALADS

MIXED BABY GREENS

served with Vermont goat cheese, pears, and toasted walnuts
finished with an apple cider vinaigrette
\$12

ROASTED BEET SALAD

with mixed field greens, beer battered goat cheese,
and pecans,
finished with a creamy tarragon vinaigrette and a balsamic drizzle
\$ 13

THE WEDGE

crisp iceberg lettuce topped with blue cheese and apple smoked
bacon
\$11

*HEARTS of ROMAINE CAESAR SALAD

tossed with croutons and parmigiano-reggiano
\$11

SOUPS

*NEW ENGLAND CLAM CHOWDER

thin cream base with bacon, clams, and potatoes
\$9

1640 WHITE SEAFOOD CHOWDER

shrimp, scallops, and haddock in a thick, rich white chowder
\$11

BUTTER NUT SQUASH BISQUE

fresh roasted butternut squash with warm spices,
coconut milk, squash seeds, and cinnamon cream
\$9

ONION SOUP GRATIN

croutons and gruyere cheese
\$10

ENTREES

CHICKEN POT PIE \$21

traditional chicken pie with a puff pastry crust

*PAN ROASTED SALMON with LOBSTER \$29

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

*ROSEMARY and GARLIC LAMB RACK \$31

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

BAKED HADDOCK \$25

OR BAKED SCALLOPS \$ 27

finished with traditional crumbs, served with roasted root vegetables and mashed red potatoes

*STEAK AU POIVRE \$30

grilled New York strip finished with brandy and cream, served with green beans and fried potatoes

*SESAME CRUSTED TUNA \$28

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

*NEW YORK STRIP \$30

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

HART HOUSE CHICKEN \$26

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

* SEARED DUCK BREAST AND ROAST LEG \$29

served with a caramelized onion and goat cheese bread pudding, along with brussel sprouts
finished with an orange demi glaze

PAN SEARED ATLANTIC HADDOCK \$27

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

PORK SCHNITZEL \$27

served with a sautéed caramelized onion and grainy mustard spätzle and brussel sprouts, finished
with a lemon sage butter sauce

*PAN SEARED SALMON \$27

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

WARM HARVEST MACRO BOWL \$ 23

quinoa, roasted root vegetables, roasted beets, roasted sweet potato planks and pumpkin seeds
finished with a Thai red curry coconut sauce

ADD PROTEIN TO YOUR BOWL:

GRILLED CHICKEN...\$ 6 GRILLED SHRIMP...\$ 10 STEAK TIPS...\$ 9 PAN SEARED SALMON...\$ 10
OVEN ROASTED TURKEY...\$ 6 SEARED SCALLOPS \$11

EGGPLANT LASAGNA \$22

pasta, spinach, and eggplant, baked with a 3 cheese white sauce, finished with a roasted tomato and basil sauce

SLOW ROASTED PORK \$22

served with roasted sweet potato planks and brussel sprouts
finished with a maple bourbon syrup

SHRIMP AND SCALLOP SAUTÉ \$29

with fresh pappardelle pasta, fresh thyme and green beans, finished with a sherry lobster sauce

SHORT RIB OF BEEF \$28

served with roasted fingerling potatoes and broccolini, finished with a rich red wine braising jus

PUMPKIN SAGE RAVIOLI \$25

savory pumpkin and cheese, served with roasted root vegetables, finished with a white wine, sage, and asiago cheese cream sauce

***GRILLED TENDERLOIN of BEEF \$31**

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

SEAFOOD RISOTTO \$30

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

ROASTED CHICKEN \$22

lemon and herb rubbed chicken served with mashed potatoes, and roasted root vegetables, finished with natural pan juices

PARMESAN CRUSTED SOLE \$26

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

Friday and Saturday night only

***ROAST PRIME RIB OF BEEF**

Served with mashed red potatoes and vegetables

English Cut \$29 Regular Cut \$32

ALL ENTREES ARE SERVED WITH A GARDEN SALAD

** These menu 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.*

BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF ANY PERSON IN YOUR PARTY HAS A FOOD ALLERGY