



RUSSELL HOUSE

TAVERN

STATIONARY RAW BAR

SEAFOOD TOWER*

OYSTERS, CLAMS, SHRIMP

8 PER PERSON

LOBSTER TAILS

12 PER PIECE

LOBSTER SLIDERS

6 PER PIECE

SHRIMP COCKTAIL

3 PER PIECE

CAPE COD OYSTERS*

3 PER PIECE

STATIONARY HORS D'OEUVRES

LOCAL CHEESE

SEASONAL FRUIT, ARTISAN BREAD

7 PER PERSON

VEGETABLE CRUDITÉS

ASSORTED VEGETABLES,
BUTTERMILK-PEPPERCORN DIP

5 PER PERSON

CHARCUTERIE BOARD

MARINATED OLIVES, PICKLED
VEGETABLES, ARTISAN BREAD

7 PER PERSON

HOUSE-MADE CHIPS AND DIPS

FRENCH ONION, BEER CHEESE

5 PER PERSON

PASSED HORS D'OEUVRES

PASSED HORS D'OEUVRES ARE AVAILABLE FOR

\$25 PER PERSON, PER TWO HOURS

A SELECTION OF FIVE FROM THE FOLLOWING OPTIONS

STUFFED PRETZELS

JALAPENO, CHEDDAR, RANCH

VEGETABLE SUSHI

AVOCADO, CUCUMBER, DAIKON

SOY-BRAISED SHITAKE

WHIPPED TOFU, CUCUMBER

CAPRESE CROSTINI

MOZZARELLA, TOMATO, BASIL

SESAME-CRUSTED TUNA*

WASABI AIOLI

JONAH CRAB CAKES

SWEET PICKLE AIOLI

SLIDERS

R. HOUSE BURGER

CHICKPEA FALAFEL

PULLED PORK

SPRING ROLLS

VEGETABLE OR DUCK CONFIT

PIGS IN A BLANKET

PUFF PASTRY, BEER CHEESE

STEAK TARTARE*

HOUSE-MADE CHIPS, CRISPY ONIONS

MELTED CAMBOZOLA

CARAMELIZED ONIONS AND MUSHROOMS

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify us of any allergies. **Menus subject to change seasonally.*