

Washington Square Tavern

714 Washington St 02446-4564 · +16172328989 · Updated: Jan 14, 2026

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APPETIZERS 12

Eva's Local Greens, Tomatoes, Meyer Lemon Vinaigrette	\$8.00
Salumi & Burrata Cheese, Grilled Crostini, Fig Balsamic	\$12.00
House Charcuterie Plate, Seasonal Pickles	\$14.00
Roasted Marrow Bones, Gremolata Toast	\$11.00
Grilled Vermont Lamb Kabobs	\$14.00
Crispy Fried Ipswich Clams, Sorrel Aioli	\$12.00
Roasted Tomato Gazpacho, Cucumber, Mint	\$8.00
Crispy Duck Spring Rolls, Hoisin Bbq Sauce	\$9.00
Corn And Zucchini Fritters, Chipotle Aioli	\$9.00
Frisee, Roasted Golden Beets, Honey Thyme Vinaigrette, Goat Cheese	\$8.00
P.e.i. Mussels, House Chorizo, Smoked Tomato Brodo	\$12.00
Baby Iceberg Lettuce, Creamy Blue Cheese Dressing, House Cured Bacon	\$9.00

ENTREES 12

Fresh Market Fish, Grilled Polenta, Romesco, Asparagus	\$24.00
Pan Seared Local Sea Scallops, Sweet Corn Chowder, House Cured Bacon	\$23.00
Crystal Valley Farms 1/2 Chicken, Wild Mushroom Stuffing, Creamy Dijon Potatoes, Arugula	\$20.00
Squid Ink Fettuccine, Littlenecks, Tomatoes, Pepperoncini	\$23.00
Housemade Parmesan Gnocchi, Spicy Lamb Sausage, Pomodoro	\$23.00
Pan Roasted Duck Breast, R.i.johnnycake, Blackberry Jam, Cracklings, Greens	\$23.00
Painted Hill Farms Dry Aged Sirloin Grilled Corn & Vidalia Relish, Asparagus, Marrow Butter	\$26.00
Grilled Vermont Lamb Chops, Merguez Sausage, Toasted Farro, Feta Cheese	\$28.00
Hanger Steak Frites, Watercress & Radish Salad, Chimichurri	\$23.00

Shrimp, Anson Mill Grits, Crispy Pork Belly, Slow Poached Egg	\$23.00
Black Bean Burger, Mixed Greens, Hand Cut French Fries, Sour Cream	\$12.00
Dry Aged Burger, Cheddar Cheese, Bibb Lettuce, Pickled Red Onion, Crispy Fries	\$14.00