



Appetizers

- LEMON HUMMUS** | grilled pita bread, Maitland Mountain Farm pickled vegetables, marinated olives, olive oil {9}
- BAKED STUFFED BRIE** | cherry, fig, apricot, raspberry preserve, crostini, greens, white truffle oil, balsamic {11}
- SIGNATURE OX WINGS** | Cajun rub, Ryan & Wood oak smoked, honey hot sauce, blue cheese tarragon dressing {12}
- CRISPY NEW ENGLAND CRAB CAKE** | panko crust, tarragon aioli, mixed greens {12}
- LOBSTER TACOS** | grilled flour tortillas, avocado, tomato, scallion, chipotle aioli, lime {17}
- CRISPY RHODE ISLAND CALAMARI** | fried cherry peppers, tarragon aioli, lemon {13}
- SPICY TUNA TARTARE** | cucumber, cilantro, scallion, chive cream, Ox chili sauce, house made potato chips {18}
- 1/2 DOZEN OYSTERS ON THE HALF SHELL** | champagne mignonette, house-made cocktail sauce, lemon {16}

We proudly offer oysters from the Island Creek Oyster Company Portfolio

Soup & Salads

- BLUE OX CLAM CHOWDER** | applewood smoked bacon, Tabasco, chives {11}
- CLASSIC CAESAR SALAD** | crisp romaine hearts, garlicky croutons, Ox Caesar dressing, Parmigiano {11}
- KALE SALAD** | carrot, beet, cherry, bacon, walnuts, pickled onion, Stilton, truffle balsamic vinaigrette {13}
- PEAR SALAD** | mixed greens, roasted hazelnuts, Vermont goat cheese, maple vinaigrette {12}

add to any salad:

- Mediterranean marinated Bell & Evans grilled chicken breast {+8}
- grilled marinated hanger steak {+15}
- grilled shrimp {+12}
- crispy crab cake with tarragon aioli {+11}

Burgers

*Our burgers are 100% USDA 'Prime' beef, served on a Brioche Bun with herb French fries & spicy MMF pickle
Hand packed fresh daily - limited availability*

- THE "SIN" BURGER** | applewood smoked bacon, Swiss cheese, truffle aioli, lettuce, tomato {17}

(Boston Magazine "Battle of the Burger" Winner 2013, 2014, 2015)

- HOUSE BURGER** | served with lettuce, tomato {13} add Swiss cheese {+1}



Pasta & Risotto

PARSLEY GNOCCHI | wild mushroom, fava beans, pea tendrils, roasted creamed corn, Parmigiano {24}

SHRIMP SCAMPI RISOTTO | cherry tomato, grilled corn, garlic, basil, lemon, white wine, butter, Parmigiano {27}

RIGATONI BOLOGNESE | pork, beef, & lamb ragout, garlic, toasted rosemary, touch of cream, Parmigiano {26}

Entrees

ROASTED FAROE ISLAND SALMON | Sardinian Couscous, garlic, sautéed spinach, smoked tomato & basil, lemon {27}

PAN ROASTED COD | carrot puree & ramp risotto, cherry tomato, pea tendril salad, lemon vinaigrette {28}

HERB ROASTED BONELESS B&E ½ CHICKEN | mashed Yukons, spinach, tarragon & garlic white wine sauce {24}

GRILLED PORK TENDERLOIN | mashed sweet potato, grilled asparagus, grilled red onion & maple vinaigrette {24}

GRILLED MARINATED HANGER STEAK | Ox herb French fries, grilled asparagus, salsa verde {27}

Sides

Yukon Gold Mashed Potato {6}

Hand Cut French Fries {7}

Grilled Asparagus {7}

Sweet Potato Mash {6}

Sautéed Spinach {6}

Hand Cut Potato Chips {6}

Quart of Maitland Mountain Farm Pickles for Your Home {10}

Kid's Meal Deal

includes milk or soda & choice of ice cream {8}

kids 12 and under only

CRISPY CHICKEN FINGERS WITH FRIES

PERSONAL CHEESE PIZZA

PASTA WITH BUTTER & CHEESE OR MARINARA SAUCE

Matthew O'Neil – Chef/Owner

Kathleen Rodgers – Chef de Cuisine

Pasta and Entrée Split Plate/ Sharing Charge {4}

Before placing your order, please inform your server if a person in your party has a food allergy

Please also notify your server of any dietary or health restrictions as not all ingredients are listed

Consuming raw or undercooked foods may increase the chances of food borne illness

{Gift Certificates Available}