



Appetizers

LEMON HUMMUS | pita bread, Maitland Mountain Farm pickled vegetables, olives {10}

BAKED BRIE | cherry, fig, apricot & raspberry jam stuffing, crostini, arugula, candied walnuts, truffle oil, balsamic {12}

SIGNATURE OX WINGS | Cajun rub, Ryan & Wood oak smoked, honey hot sauce, blue cheese tarragon dressing {13}

CRISPY NEW ENGLAND CRAB CAKE | panko crust, chipotle aioli, mixed greens {13}

LOBSTER TACOS | grilled flour tortillas, avocado, tomato, scallion, chipotle aioli, lime {17}

CRISPY "SPACEK" STYLE CALAMARI | Sriracha honey hot sauce, fried garlic, scallion, lemon {13}

SPICY TUNA TARTARE | cucumber, cilantro, scallion, chive cream, Ox chili sauce, house made potato chips {19}

1/2 DOZEN OYSTERS ON THE HALF SHELL | champagne mignonette, house-made cocktail sauce, lemon {17}

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 | carrots, beets, cherries, 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 {+9}

grilled marinated hanger steak {+15}

roasted Faroe Island salmon {+16}

grilled shrimp {+12}

crispy crab cake with chipotle aioli {+12}

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

POTATO GNOCCHI | sweet Italian sausage, sautéed broccoli rabe, garlic, Parmesan broth {25}

CARROT CAVATELLI | mushroom, ramps, meyer lemon butter sauce, Valbreso feta {24}

RIGATONI BOLOGNESE | pork, beef, & lamb ragout, garlic, toasted rosemary, touch of cream, Parmigiano {27}

Entrees

ROASTED FAROE ISLAND SALMON | Sardinian Couscous, garlic, sautéed spinach, smoked tomato & basil, lemon {28}

PAN ROASTED COD | mushroom & leek risotto, arugula & watermelon radish, cider vinaigrette {28}

HERB ROASTED BONELESS B&E ½ CHICKEN | Yukon mashed, spinach, tarragon & garlic white wine sauce {26}

GRILLED PORK TENDERLOIN | sweet mashed, sautéed broccoli rabe, red onion & pear chutney {25}

GRILLED MARINATED HANGER STEAK | Ox herb French fries, grilled asparagus, salsa verde {28}

Sides

Yukon Gold Mashed Potato {6}

Hand Cut French Fries {7}

Hand Cut Potato Chips {6}

Sweet Potato Mash {6}

Sautéed Spinach {6}

Sautéed Broccoli Rabe & Garlic {7}

Grilled Asparagus {7}

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

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}