



Gluten-Free Options

Please inform your server whether you have a Gluten Free dietary preference or Celiac

Appetizers

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

SPICY TUNA TARTARE | cucumber, cilantro, scallion, chive cream, spicy Ox chili sauce, sliced cucumber {19}

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

LOBSTER SALAD | avocado, tomato, scallion, chipotle aioli, mixed greens, maple vinaigrette {17}

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

Salads

CLASSIC CAESAR SALAD | crisp romaine hearts, Ox Caesar dressing, Parmigiano {11}

KALE SALAD | carrots, beets, cherries, bacon, walnuts, pickled onion, Stilton, truffle balsamic vinaigrette {13}

PEAR SALAD | roasted hazelnuts, Vermont goat cheese, maple vinaigrette {12}

add to any salad:

Mediterranean marinated Bell & Evans grilled chicken breast {+9}

roasted Faroe Island salmon {+16}

grilled shrimp {+12}

grilled marinated hanger steak {+15}

Burgers without a Bun

*Our burgers are 100% USDA 'Prime' beef, served 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}



Entrees

ROASTED FAROE ISLAND SALMON | Yukon mashed potato, sautéed spinach {28}

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

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

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

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

OAK & WHISKEY BARREL COLD SMOKED FILET | Yukon mashed potato, grilled asparagus, port wine demi glace {36}

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Ask about our featured entrees for the evening, which we can customize to fit your dietary needs.

Sides

Yukon Gold Mashed Potato {6}

Grilled Asparagus {6}

Sweet Potato Mash {6}

Sautéed Spinach {6}

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

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}