

**APPETIZERS****Mezze Platter. 12**

Lemon hummus, marinated olives, house made pickles, feta cheese, grilled pita bread

Baked Brie. 13

Cherry, figs, apricot & raspberry, crostini, candied walnuts and truffle oil

Ox Wings. 14

Cajun rub, oak smoked, hot honey sauce, blue cheese dressing and scallions

Mussels. 15

Garlic, shallots, white wine, saffron, vadouvan aioli with grilled bread

Lobster Tacos. 19

Grilled tortilla, tomatoes, scallions, avocados, chipotle aioli, lime wedges

Tarte Flambé. 13

Grilled dough, mushrooms, goat cheese, caramelized onions

Crispy Calamari. 15

Spicy marinara, vinegar peppers, lemon

***Tuna Tartare. 18**

Cucumber, cilantro, scallions, chive cream, Ox chili sauce, potato chips

***1/2 Dozen Oysters. 17**

Champagne mignonette, cocktail sauce, lemon

Island Creek Oyster Company portfolio - Ask your server for today's selections

SOUPS & SALADS**The Ox Onion Soup. 15**

Caramelized onions, braised oxtail, short rib stock, brandy, sherry, Swiss cheese, croutons

Beet Salad. 13

Roasted beets, baby kale, blood orange & balsamic dressing, blue cheese, candied walnuts

Pear Salad. 13

Little Leaf Farms greens, sliced pears, Vermont goat cheese, roasted hazelnuts, maple dressing

Classic Caesar. 13

Romaine hearts, garlic croutons, Caesar dressing, parmesan

Add to any salad

*grilled marinated hanger steak +15 grilled shrimp +12 *roasted Faroe Island salmon +15
marinated Bell & Evans grilled chicken breast +9

BURGERS & SANDWICHES***House Burger. 16**

Hand packed patty, lettuce, tomatoes, spicy pickles

***The "Sin" Burger. 18**

Applewood smoked bacon, lettuce, tomatoes, truffle aioli, Swiss cheese
"Boston Magazine "Battle of the Burger" Winner 2013, 2014, 2015"

PASTA**Butternut Squash Ravioli. 25**

Brown butter, garlic, shallots, fried sage, cream, lemon, parmesan, roasted pumpkin seeds, crumbled Champagne cookies

Rigatoni Bolognese. 28

Pork, beef & lamb ragu, garlic, rosemary, cream, parmesan cheese

Lobster Fra Diavolo. 36

House made spaghetti, fresh lobster, garlic, shallots, tomatoes, chili flake, white wine, lobster stock, mascarpone, basil

ENTREES***Faroe Island Salmon. 28**

Sardinian couscous, San Marzano tomatoes, spinach

***Icelandic Cod. 28**

Roasted butternut squash & cranberry risotto, grilled apples, fennel, mint, pickled squash

Chicken Roulade. 28

Sage mashed potatoes, sautéed spinach, chicken au jus

***Grilled Pork Tenderloin. 29**

Maple sweet potato puree, crispy brussels sprouts, smoked paprika oil, grilled red onion balsamic marmalade

***Grilled Marinated Hanger Steak. 29**

Herb fries, grilled asparagus, truffle butter

SIDES

Crispy Brussels Sprouts; *paprika oil, sesame seeds 7*

Roasted Delicata Squash; *tarragon yogurt, pumpkin seeds, pomegranate molasses 9*

Sage Infused Mashed Potatoes 8

Hand Cut French Fries 7

Truffle Parmesan Fries 9

Sautéed Spinach 7

Grilled Asparagus 9

Guara Pimenta – executive chef