



## **Gluten-Free Options**

**Please inform your server of your gluten allergy**

### **Appetizers**

**MEZZE PLATTER** | lemon hummus, olives, giardiniera, feta cheese, cucumber {12}

**SPICY TUNA TARTARE** | cucumber, cilantro, scallion, chive cream, spicy Ox chili sauce, sliced cucumber {18}

**BAKED BRIE** | cherries, figs, apricot & raspberry preserves, sliced pear, arugula, white truffle oil, balsamic {13}

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

**MUSSELS** | garlic, shallots, white wine, saffron, vadouvan aioli {15}

**LOBSTER TACOS** | tomatoes, scallions, avocados, chipotle aioli, green leaf lettuce cup {19}

### **Salads**

**CLASSIC CAESAR SALAD** | crisp romaine hearts, Ox Caesar dressing, Parmesan {13}

**PEAR SALAD** | Little Leaf Farm mixed greens, roasted hazelnuts, Vermont goat cheese, maple vinaigrette {13}

#### **Add to any salad:**

marinated Bell & Evans grilled chicken breast {+9}

grilled shrimp {+12}

\*roasted Faroe Island Salmon {+16}

\*grilled marinated hanger steak {+15}

### **Burgers without the Bun**

*Our burgers are 100% USDA 'Prime' beef, served with herb French fries (or side salad) & spicy pickle  
Hand packed fresh daily - limited availability*

**THE "SIN" BURGER** | applewood smoked bacon, Swiss cheese, truffle aioli, lettuce, tomato {18}

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

**HOUSE BURGER** | served with lettuce, tomato {16} add Swiss cheese {+1}

### **Entrees**

**\*FAROE ISLAND SALMON** | Sage infused Yukon mashed potato, sautéed spinach {28}

**\*PAN ROASTED COD** | Butternut squash & cranberry risotto, grilled apples, pickled vegetable & fennel salad {28}

**12OZ PORK CHOP** | Maple sweet potato puree, grilled asparagus, red onion & balsamic vinaigrette {31}

**CRISPY BONELESS 1/2 CHICKEN** | sage mashed potatoes, sautéed spinach, tarragon & garlic, white wine {28}

**OAK & WHISKEY BARREL COLD SMOKED FILET** | Sage infused Yukon mashed potato, grilled asparagus {39}

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

### **Sides**

Sage infused Yukon mashed potatoes {8}

Grilled Asparagus {9}

Sautéed Spinach {7}

#### **Guara Pimenta – Executive Chef**

\*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.