

**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

Burrata. 13

Citrus, shaved fennel, radish, balsamic glaze

New England Crab Cake. 19

Lump crab meat, Cajun aioli, horseradish & green salad

Crispy Calamari. 15

Peri peri sauce, banana & peppadew peppers, arugula, radish, lime aioli

Ox Wings. 14

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

***Tuna Tartare. 19**

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

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

Champagne mignonette, cocktail sauce, lemon

Ask your server for today's selections

SOUP & SALADS**Classic Clam Chowder. 15**

Bacon, tabasco, chives, oyster crackers

Niçoise Salad. 16

Herb crusted seared tuna, local greens, haricot vert, cherry tomatoes, baby potatoes, olives, soft boiled egg

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**Cheese Stuffed Tortelloni. 26**

Artichokes, spring ramps, asparagus, English peas, capers, garlic, anchovy, mint, parmesan; lemon & white wine butter sauce

Rigatoni Bolognese. 28

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

ENTREES***Faroe Island Salmon. 29**

Sardinian couscous, San Marzano tomatoes, spinach

***Icelandic Cod. 28**

Pea, mint & ham risotto, fennel & pea tendrils salad, truffle balsamic vinaigrette

OX Crispy Chicken. 28

Herb marinated Bell & Evans boneless half-chicken with sage infused mashed potatoes, sautéed garlic & spinach, chicken au jus

***Blackened 14oz. Korubuta Pork Porterhouse. 33**

Succotash, roasted potatoes, mango passion fruit salsa, peri peri sauce

***Grilled Marinated Hanger Steak. 29**

Herb fries, grilled asparagus, green Chimichurri

SIDES

Roasted Sweet Potato Wedges; *spicy smoked paprika honey, blue cheese* 9

Blistered Shishito peppers; *salt, lime* 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

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.