

APPETIZERS

Mezze Platter GF*

Lemon hummus, marinated olives, house made pickles, feta cheese, grilled pita bread 14

Baked Brie GF*

Cherry, figs, apricot & raspberry, crostini, candied walnuts, truffle oil 15

Pickled Beets GF

Vermont goat cheese, chive cream, watermelon radish, arugula, black truffle vinaigrette 14

Ox Lobster Tacos GF*

Freshly shucked local lobster, tomato, scallion, avocado, chipotle aioli, flour tortillas 20

Mussels GF*

Garlic, shallots, white wine, saffron, vadouvan aioli with grilled bread 16

Truffle Parmesan Fries

Hand-cut aged potatoes, herbs, white truffle oil, parmesan 12

Crispy Calamari

Peri peri sauce, banana & peppadew peppers, arugula, lime aioli 15

Ox Wings GF*

Cajun rub, oak smoked, hot honey sauce, blue cheese dressing, scallions, sesame seeds 15

Tuna Tartare* GF*

Cucumber, cilantro, scallions, chive cream, Ox chili sauce, potato chips 19

1/2 Dozen Oysters* GF

Champagne mignonette, cocktail sauce, lemon
Ask your server for today's selections 18

Blistered Shishito Peppers

Coarse sea salt, lemon thyme aioli 12

SOUP & SALADS

Classic Clam Chowder

Bacon, tabasco, chives, oyster crackers 15

Pear Salad GF

Little Leaf Farms greens, sliced pears, VT goat cheese, roasted hazelnuts, maple dressing 13

Classic Caesar GF*

Romaine hearts, garlic croutons, Caesar dressing, parmesan 13

Wedge Salad GF

Iceberg lettuce, diced tomatoes & avocado, pickled red onions, bacon, house made blue cheese dressing & crumbled blue cheese 14

Add to any salad

grilled marinated hanger steak* GF 16

miso & orange marinated salmon* GF 16

grilled shrimp GF 13

marinated Bell & Evans grilled chicken breast GF 10

BURGERS & SANDWICHES

House Burger*

Hand packed patty, lettuce, tomatoes, spicy pickles 17

The "Sin" Burger*

Applewood smoked bacon, lettuce, tomatoes, truffle aioli, Swiss cheese 19

"Boston Magazine "Battle of the Burger" Winner 2013, 2014, 2015"

SIDES

Roasted Sweet Potato Wedges GF

spicy smoked paprika honey, blue cheese 9

Hand Cut French Fries 8

Sautéed Spinach GF 8

PASTA

Pumpkin Ravioli

Dried cherries, wild mushrooms, sage brown butter sauce, parmesan 26

Lobster Scampi

House made linguini, cherry tomatoes, garlic, shallots, parmesan, white wine, lemon & butter sauce 38

Rigatoni Bolognese

Pork, beef & lamb ragu, garlic, rosemary, cream, parmesan cheese 28

ENTREES

Miso & Orange Marinated Salmon* GF

Lemon orange potatoes, cucumber, cilantro & pickled ginger salad, sesame lime vinaigrette 29

Icelandic Cod* GF*

Roasted fennel, fingerling potatoes, baby carrots, lobster Newburg sauce, buttery toasted panko crumbs 30

OX Crispy Chicken GF

Herb marinated Bell & Evans boneless half-chicken w/sage red bliss smashed potatoes, sautéed garlic & spinach, chicken au jus 29

14oz. Kurobuta Pork Chop* GF

Blue Hubbard squash puree, crispy duck fat potatoes, roasted brussels sprouts, honey cider glaze 33

Grilled Marinated Hanger Steak* GF*

Herb fries, grilled asparagus, green Chimichurri 33

Roasted Brussels Sprouts GF

parmesan cheese & lemon 9

Sage Infused Red Bliss Smashed Potatoes GF 9

Grilled Asparagus GF 9