

APPETIZERS

Mezze Platter GF*

Lemon hummus, marinated olives, house made pickles, feta cheese, grilled pita bread 16

Baked Brie GF*

Cherry, figs, apricot & raspberry, crostini, candied walnuts, truffle oil 16

Beef Carpaccio GF

Black pepper crisps, truffle aioli, caper berries, parmesan, aged balsamic 23

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 13

Crispy Calamari

Peri peri sauce, banana & peppadew peppers, arugula, lime aioli 16

Ox Wings GF*

Cajun rub, oak smoked, hot honey sauce, blue cheese dressing, scallions, sesame seeds 16

Tuna Tartare* GF*

Cucumber, cilantro, scallions, chive cream, Ox chili sauce, potato chips 20

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 13



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 14

Classic Caesar GF*

Romaine hearts, garlic croutons, Caesar dressing, parmesan 13

Chopped Salad GF

Arugula, romaine, tomato, cucumber, pickled red onions, dried cherries, bacon, radish, candied walnuts, feta cheese, red wine vinaigrette 15

Add to any salad

grilled marinated hanger steak* GF 18

pan roasted salmon* GF 18

grilled shrimp GF 15

marinated Bell & Evans grilled chicken breast GF 14

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

Hand Cut French Fries 10

Sautéed Spinach GF 9

Roasted Sweet Potato Wedges GF

spicy smoked paprika honey, blue cheese 9

PASTA

Three Cheese Ravioli

English peas, crispy shallots, white wine, mascarpone 24

Shrimp Scampi

House made linguini, cherry tomatoes, garlic, shallots, parmesan, white wine, lemon & butter sauce 36

Rigatoni Bolognese

Pork, beef & lamb ragu, garlic, rosemary, cream, parmesan cheese 29

ENTREES

Pan Roasted Salmon* GF

Sardinian cous cous, San Marzano tomato sauce, garlic spinach 29

Icelandic Cod* GF*

Fingerling potatoes, roasted spring vegetables, lemon puree, lemon butter 30

OX Crispy Chicken GF

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

14oz. Kurobuta Pork Chop* GF

Smokey baked beans, sweet potato wedges, cider honey glaze 33

Grilled Marinated Hanger Steak* GF*

Herb fries, grilled asparagus, Chimichurri 33

Roasted Spring Vegetables GF 10

Sage Infused Red Bliss Smashed Potatoes GF 9

Grilled Asparagus GF 10