

APPETIZERS

Mezze Platter GF*

Lemon hummus, marinated olives, house made pickles, feta cheese, grilled pita bread 17

Baked Brie GF*

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

Burrata GF*

pickled beets, arugula, black truffle vinaigrette, grilled bread 17

Mussels GF*

Garlic, shallots, white wine, saffron, vadouvan aioli with grilled bread 17

Truffle Parmesan Fries GF

Hand-cut aged potatoes, herbs, white truffle oil, parmesan 13

Crispy Calamari

Peri peri sauce, banana & peppadew peppers, arugula, lime aioli 17

Ox Wings GF*

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

Tuna Tartare* GF*

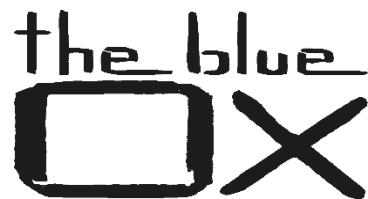
Cucumber, cilantro, scallions, chive cream, Ox chili sauce, house made potato chips 20

1/2 Dozen Oysters* GF

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

Blistered Shishito Peppers GF

Coarse sea salt, lemon thyme aioli 14



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 18

The "Sin" Burger*

Applewood smoked bacon, lettuce, tomatoes, truffle aioli, Swiss cheese 20

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

SIDES

Hand Cut French Fries GF 10

Sautéed Spinach GF 9

Grilled Asparagus GF 10

Smokey Baked Beans GF 9

PASTA

Exotic Mushroom Risotto GF

Roasted cippolini onions, broccoli rabe, parmesan, herbs 30

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*

Sardinian cous cous, San Marzano tomato sauce, sautéed garlic & spinach 32

Icelandic Cod*

Roasted fennel, fingerling potatoes, baby carrots, lobster Newburg sauce, buttery toasted panko crumbs 34

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

Blue hubbard squash puree, crispy duck fat potatoes, roasted Brussels sprouts, honey cider glaze 34

Grilled Marinated Hanger Steak* GF*

Herb fries, grilled asparagus, chimichurri 34

Sautéed Broccoli Rabe GF 10

Sage Infused Red Bliss Smashed Potatoes GF 9

Roasted Sweet Potato Wedges GF

spicy smoked paprika honey, blue cheese 9