

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*

Heirloom tomatoes, English cucumber, baby mustard greens, evoo, balsamic reduction, grilled ciabatta 19

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

Anaheim peppers, green beans, fennel, arugula, chipotle aioli, lemon 18

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

Sage Infused Red Bliss Smashed Potatoes GF 9

PASTA

Sweet Corn Risotto GF

Charred red onions, chili oil, tomato jam, parmesan cheese 29

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

Panko Crusted Icelandic Cod* GF*

sweet corn saffron sauce, roasted baby Yukon potatoes, sauteed green beans, baby carrots, crispy shallots 29

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, roasted French breakfast radishes & baby Yukon potatoes, honey cider glaze 34

Grilled Marinated Hanger Steak* GF*

Herb fries, grilled asparagus, chimichurri 34

Sautéed Garlicky Green Beans GF 9

Smokey Baked Beans GF 9

Creamed Corn GF 9

Roasted Sweet Potato Wedges

spicy smoked paprika honey, blue cheese 9

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. GF Gluten Free GF Can be prepared Gluten Free V: 5.2023