

## APPETIZERS

### **Mezze Platter †**

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

### **Baked Brie †**

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

### **Burrata †**

Roasted beets, arugula, truffle vinaigrette, chives, sea salt, grilled bread 19

### **Mussels †**

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

### **Truffle Parmesan Fries**

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

### **Crispy Calamari †**

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

### **Ox Wings**

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

### **Tuna Tartare\* †**

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

### **1/2 Dozen Oysters\* †**

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

### **Blistered Shishito Peppers**

Coarse sea salt, lemon thyme aioli 14



## SOUP & SALADS

### **Classic Clam Chowder**

Bacon, tabasco, chives, oyster crackers 15

### **Pear Salad †**

Little Leaf Farms greens, sliced pears, VT goat cheese, roasted hazelnuts, maple dressing 14

### **Classic Caesar †**

Romaine hearts, garlic croutons, Caesar dressing, parmesan 13

### **Chopped Salad †**

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\* † 18

pan roasted salmon\* † 18

grilled shrimp † 15

marinated Bell & Evans grilled chicken breast † 14

## BURGERS

### **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"

"Northshore Magazine 'BONS' Winner 2023"

## SIDES

Hand Cut French Fries 10

Sautéed Spinach † 9

Grilled Asparagus † 10

Sage Infused Red Bliss Smashed Potatoes † 9

## PASTA

### **Roasted Butternut Squash Risotto †**

Charred red onions, herb roasted sweet peppers, 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 †**

Roasted fennel, roasted baby Yukon potatoes, baby carrots, mussels, lobster tomato broth, vadouvan aioli 38

### **OX Crispy Chicken †**

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

### **14oz. Kurobuta Pork Chop\* †**

Smokey baked beans, grilled broccolini, whole grain mustard, honey cider glaze 34

### **Grilled Marinated Hanger Steak\* †**

Herb fries, grilled asparagus, chimichurri 34

Grilled Broccolini † 9

Smokey Baked Beans † 9

Roasted Sweet Potato Wedges

spicy smoked paprika honey, blue cheese 9