

APPETIZERS

Mezze Platter †

Lemon hummus, house marinated olives, pickled vegetables, feta cheese, grilled pita bread 17

Baked Brie †

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

Burrata †

Stone fruit, baby arugula, balsamic glaze, 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

Wedge Salad †

Crispy bacon, cherry tomatoes, crumbled blue cheese, watermelon radish, chives, blue cheese tarragon dressing 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

Sage Infused Red Bliss Smashed Potatoes † 9

Crispy Brussels Sprouts †

Sea salt, lemon 10

PASTA

Green Pea & Mint Risotto †

Asparagus, fava beans, cherry tomatoes, mascarpone, parmesan 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

Panko Encrusted Icelandic Cod †

Ragu of green & yellow zucchini, eggplant, red onion, bell peppers, tomato and basil 35

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* †

Honey roasted root vegetables, crispy Brussels sprouts, chimichurri 35

Grilled Marinated Hanger Steak* †

Herb fries, grilled asparagus, chimichurri 34

Honey Roasted Root Vegetables † 10

Grilled Asparagus † 10

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. † Can be prepared Gluten Free V: 03.2024