

## 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 †**

Watermelon, cantaloupe, baby arugula, basil vinaigrette, grilled bread, balsamic glaze 19

### **Mussels †**

Garlic, shallots, white wine, saffron, heirloom cherry tomatoes, vadouvan aioli with grilled bread 18

### **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 19

### **The "Sin" Burger\* †**

Applewood smoked bacon, lettuce, tomatoes, truffle aioli, Swiss cheese 22

"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**

### **Sautéed Green & Yellow Beans †**

Crispy shallots 9

## PASTA

### **Wild Mushroom Risotto †**

Petit greens with truffle vinaigrette, 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 †**

Steamed rice with grilled corn, red bell peppers, baby carrots, charred pineapple salsa 38

### **OX Crispy Chicken †**

Herb marinated Bell & Evans boneless half-chicken, sage red bliss smashed potatoes, sautéed garlic & spinach, chicken au jus 30

### **14oz. Kurobuta Pork Chop\* †**

pan roasted green & yellow beans, purple ninja radish, charred yellow onion puree, honey glaze 34

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

Herb fries, grilled asparagus, chimichurri 34

### **Grilled Corn (off the Cob) † 9**

### **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: 06.2024