

APPETIZERS

Charcuterie Board †

Chef's seasonal selection of cured meats, fine cheese, fresh & dried fruit, crostini, crudités & accoutrements **29**

Mezze Platter †

Lemon hummus, house pickled vegetables, marinated olives, mixed greens, feta cheese, grilled pita **19**

Fish Tacos

Two grilled flour tortillas, battered white fish, lettuce, tomato, pickled red onion, chipotle aioli **15**
substitute with grilled shrimp +2

Baked Brie †

Cherry, figs, apricot & raspberry, crostini, candied walnuts, truffle oil **18**

Mussels †

Garlic, shallots, white wine, saffron, heirloom cherry tomatoes, Vadouvan aioli, grilled ciabatta **19**

Burrata †

Roasted beets, baby arugula, cherry tomatoes, balsamic reduction, grilled bread **21**

Braised Pork Belly †

Scallion & sesame rice, pork cracklings, hot honey BBQ **16**

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 **18**



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 **15**

Classic Caesar †

Romaine hearts, crushed croutons, Caesar dressing, parmesan crisps **14**

Chopped Salad †

Arugula & romaine, cucumber, tomato, pickled red onion, dried cherries, bacon, radish, feta cheese, candied walnuts, red wine vinaigrette **15**

Add to any salad

grilled marinated flat iron steak * † **18**

pan roasted salmon* † **18**

grilled shrimp † **15**

marinated Bell & Evans grilled chicken breast † **14**

ENTREES

Pan Roasted Salmon* †

Cream-style sweet corn with jalapeño, roasted baby carrots, sautéed garlic & spinach **32**

Pan Roasted Icelandic Cod †

Steamed rice, green peas, asparagus, fava beans, cherry tomatoes, herb & caper 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* †

Grilled asparagus, frijoles charros, braised pinto beans, bacon, onions, garlic, jalapenos, tomatoes **36**

Grilled Marinated Flat Iron Steak* †

Hand cut herb fries, grilled asparagus, Chimichurri **34**

PASTA

Wild Mushroom & Red Wine Risotto †

Artichoke hearts, caramelized red onion, mascarpone, parmesan, Calabrian chili oil **29**

Sweet Pea & Caramelized Onion Ravioli

Fresh ravioli stuffed with ricotta, sweet peas & caramelized onion; tossed with a Pomodoro sauce, fresh basil, garlic, parmesan **27**

Linguine Alle Vongole

Fresh linguini pasta, clams, fresh parsley, garlic, white wine butter sauce **29**

Rigatoni Bolognese

Pork, beef & lamb ragu, garlic, rosemary, cream, parmesan cheese **30**

BURGERS

House Cheeseburger* †

Hand packed patty, Swiss cheese, lettuce, tomatoes, spicy pickles **21**

The "Sin" Burger* †

Applewood smoked bacon, lettuce, tomatoes, truffle aioli, Swiss cheese **23**

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

"Northshore Magazine 'Best of North Shore' Winner 2023"

SIDES

Hand Cut French Fries II (add truffle parmesan +3)

Cream-style Corn with Jalapeño † 10

Sautéed Spinach † 9

Grilled Asparagus † 10

Sage Infused Red Bliss Smashed Potatoes † 9

Roasted Sweet Potato Wedges

Spicy smoked paprika honey, blue cheese **10**

Frijoles Charros †

Braised pinto beans, bacon, onions, garlic, jalapenos & tomatoes **10**

*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

A gratuity of 20% will be added for parties of nine guests or more

V: 4.2025