APPETIZERS

Lemon Hummus †
House made with feta, pomegranate seeds, candied pepitas, grilled pita 16

Fish Tacos
Two grilled flour tortillas, battered white fish, lettuce, tomato, pickled red onion, chipotle aioli 16
substitute with grilled shrimp or braised pork belly +2

Baked Brie †
Cherry, figs, apricot & raspberry, crostini, candied walnuts, truffle oil 18

Mussels †
Garlic, shallot, white wine, saffron, heirloom cherry tomatoes, Vadouvan aioli, grilled ciabatta 19
serve over fresh linguine or rigatoni pasta +12

Burrata con Panzanella
Fresh tomatoes, roasted beets, red onion, grilled bread, baby arugula, olive oil, aged balsamic 21

Braised Pork Belly †
Sweet potato puree, baby arugula, sliced pear, Vadouvan aioli 17

Crispy Calamari †
Green beans, crispy Brussels sprouts, chipotle aioli, lemon 18

1/2 Dozen Oysters* †
Champagne mignonette, cocktail sauce, lemon 18

Tuna Tartare* †
Cucumber, cilantro, scallions, chive cream, Ox chili sauce, house made potato chips 21

Signature Ox Wings
Cajun rub, oak smoked, hot honey sauce, blue cheese dressing, scallions, sesame seeds 18

Mushroom Arancini
Risotto, mozzarella, parmesan & breadcrumb crust, San Marzano tomato sauce 18

Sausage Stuffed Mushrooms
Local hot Italian sausage, cheese, breadcrumbs, mirepoix, parsley; side petit salad, red wine vinaigrette 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

Baby Kale Salad †
Shredded carrots, red beets, fried goat cheese, candied walnuts, pomegranate, maple vinaigrette 16

Add to any salad
grilled marinated flat iron steak* † 19
pan roasted salmon* † 18 grilled shrimp † 15
marinated Bell & Evans grilled chicken breast † 14

ENTREES

Pan Roasted Salmon* †
Sardinian cous cous, San Marzano tomato sauce, sautéed garlic & spinach 33

Seared Icelandic Cod †
Lemon risotto, roasted cherry tomatoes, crispy Brussels sprouts 38

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

Burgundy Braised Short Rib †
Butter & sage mashed potatoes, grilled asparagus, mirepoix natural jus, crispy onions 38

Grilled Marinated Flat Iron Steak* †
Hand cut herb fries, grilled asparagus, Chimichurri 36

Grilled Kurobuta Pork Chop* †
Bone-in chop served with potatoes au gratin, sauteed broccolini with garlic & herbs, bourbon peppercorn sauce, side of hot honey glaze 36

A Blue Ox Exclusive

8oz. Filet Mignon* †
Oak wood cold-smoked, butter & sage mashed potatoes, grilled asparagus, port wine demi glace 55

PASTA

Sweet Corn & Lime Risotto †
Arborio rice, mascarpone, parmesan; topped with shaved pear & fennel, baby arugula, aged balsamic 29
add any protein to this dish +14 - 19

Short Rib Stuffed Ravioli
Roasted wild mushrooms, caramelized onion, butter, red wine 29

Shrimp Scampi
Jumbo tiger shrimp, fresh linguini pasta, white wine, lemon, parsley, chili flake, garlic, shallots, virgin olive oil 38

Rigatoni Bolognese
Pork, beef & lamb ragu, garlic, rosemary, cream, parmesan cheese 31

Substitute gluten free penne pasta +3

BURGERS

House Cheeseburger* †
Swiss cheese, lettuce, tomatoes, spicy pickles 22

The "Sin" Burger* †
Applewood smoked bacon, lettuce, tomatoes, truffle aioli, Swiss cheese 24 'Battle of the Burger' Winner 2013 - 2015
'BONS' Winner 2023, 2024

SIDES

Hand Cut French Fries 11 (add truffle parmesan +3)

Cheese & Corn Casserole 12
fresh corn, butter, cream, garlic, shallot & herbs, bread crumbs, melted mozzarella & parmesan

Ox Poutine 14
Hand cut fries, herbs, cheddar cheese curds, truffle gravy

Sage & Butter Infused Mashed Potatoes † 9

Garlic Broccolini † 12
Fresh ricotta, lemon, herbs

Sautéed Garlic & Spinach † 9

the blue OX

*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 : 10.2026