

BLACK LAMB est 2019

Brunch

Snacks

- GIARDINIERA *pickled vegetables, olive oil, oregano, aleppo*
- CORNBREAD *honey butter*
add pimento cheese (+5)
- MARINATED OLIVES *lemon, garlic*
- SALT & VINEGAR CHIPS
add onion dip (+5)
- SMOKED SALMON RILLETTES *pickled onion, dill, rye toast*
- ARTICHOKE DIP *oaxaca cheese, parmesan, pita chips*
add crab (+10)
- BABA GHANOUSH *summer squash, toasted sesame, goat cheese, pita*
- CRAB RANGOON GRILLED CHEESE *pineapple "duck sauce"*

Plates

all plates can be served with protein:
steak (+20) shrimp (+12) chicken (+10) salmon* (+14)*

- LAMB RIBS *aji amarillo mango glaze, cashew butter, cabbage slaw, thai basil*
- CORN BISQUE *cilantro, coconut, shrimp toast*
- BURRATA TOAST *nectarines, agrodolce, onion jam, sourdough*
- GRILLED ASPARAGUS *caesar dressing, white anchovy, dill, lemon, rye*
- TOMATO SALAD *cucumber, kamiku, pistachio*
- MIXED GREEN SALAD *herbs, radish, fried goat cheese, shallot vinaigrette*
- MUSSELS *green curry, cilantro, sourdough*
- STEAK TARTARE* *truffle aioli, mushroom conserva, brioche*

Entrees

- ROASTED PORK HASH *corn, sofrito, poblano crema, scallions*
- EGG SANDWICH* *ham, avocado, cheddar, hollandaise*
- NY STRIP STEAK & EGGS* *potato rosti, two sunny eggs, mesclun, chive*
- BELGIAN WAFFLE *strawberry-rhubarb, pistachio, white chocolate chantilly cream*
- TURKEY CLUB *roasted tomato, bacon, basil mayo*
- CHEESEBURGER* *cheddar, caramelized onion, pickle, lettuce, special sauce*
add bacon (+2) gluten-free bun (+4)
- LAMB BURGER* *calabrian chili whipped feta, pickled onion, arugula*
add bacon (+2) gluten-free bun (+4)
- VEGGIE BURGER *quinoa patty with accompaniments of lamb burger OR cheeseburger*

4% ADMINISTRATION FEE

A 4% Kitchen Team Administration Fee will be added to your bill. This fee will solely benefit our Kitchen Team in the form of increased wages, benefits, and a sustainable schedule. This fee does not represent a tip or service charge for waitstaff employees, service employees or service bartenders. Please see our website for additional details. Thank you in advance for your support and your patronage.

Raw Bar

- 7 TWO BUCK SHUCK! *til 5pm & all day Monday!*
- 7 OYSTERS* *selection changes daily* 3.75
- 8 LITTLENECK CLAMS* 2.50
- 5 SHRIMP COCKTAIL 4 EA
- 5 CRAB & AVOCADO LOUIS 20
- 13 HIRAMASA POKE* 21
avocado, macadamia, shrimp chips
- 15 SALMON CRUDO* *kiwi, cucumber, serrano* 19
- 14 TUNA CRUDO* *watermelon, black garlic, jalapeno* 20
- 14 SHELLFISH PLATE (serves 1-2)* 38
4 oysters, 2 clams, 2 shrimp, 2 pieces crudo, giardiniera
- SHELLFISH PLATTER (serves 3-4)* 85
12 oysters, 4 clams, 4 shrimp, salmon rillettes, hiramasa poke

Sides

- 28 HAND CUT FRIES 7
add truffle aioli (+4)*
- 18 BRUSSELS SPROUTS 14
malt vinegar aioli, peppers, breadcrumb
- 17 add fried egg* (+2)
- 18 HALF AVOCADO 4
- 21 BACON 6
- 22



Brunch Drinks

- BLOODY MARY 7 / 14
the usual suspects
- BLOODY MARIA 7 / 14
the usual suspects... with tequila
- MICHELADA 5 / 9
lager, citrus, worcestershire, hot sauce, celery
- ICED IRISH COFFEE 14
irish whisky, cold brew, jelinek fernet

Parties of 5 or more will be subject to a 20% service fee.

Before placing your order, please inform your server if a person in your party has a food allergy.

**Denotes food items are cooked to order or are served raw. Consuming raw or under cooked animal products may increase your risk of foodborne illness*