# BLACK LAMB
est 2019

## Snacks

CINNAMON BUN 4

CHEDDAR & SCALLION PARKER HOUSE ROLLS 4
*maple butter or pimento cheese* (+4)

MARINATED CASTELVETRANO OLIVES 6

SALT AND VINEGAR POTATO CHIPS 4

CLAM DIP *old bay pita chips* 12

## Plates

BAKED GOAT CHEESE SALAD *shaved fennel, radish, carrot* 14

LITTLE GEM CAESAR *parmigiano, black pepper, anchovy* 12
*roasted chicken* (+8) *seared shrimp* (+10)

STEAK TARTARE* *brown butter vinaigrette, pickled shallot, S+V chips* 16

CRISPY MUSHROOMS *cherry peppers, preserved lemon aioli* 14

ROASTED CAULIFLOWER *anchovy & grapefruit* 14

ASPARAGUS BISQUE *lemon oil, chive, creme fraiche* 14

## Entrees

*all sandwiches served with hand-cut fries and a pickle*

EGG SANDWICH* *ham, avocado, cheddar, hollandaise* 16

LEMON POPPY SEED WAFFLE *macerated berries, whipped cream* 14

BREAKFAST FRY UP *2 eggs, 2 bacon, 2 sausage, hashbrowns, toast* 14

CUBANO *roasted pork, ham, swiss, mustard, picklesh* 17

CHEESEBURGER* *cheddar, caramelized onion, pickles, lettuce, special sauce* 16
*add a fried egg* (+2) *add bacon* (+2)

LAMB BURGER* *whipped feta, calabrian chile, pickled onion, arugula* 18

## Raw Bar

$1 OYSTERS DAILY 11am-5pm Daily

ROTATING OYSTER SELECTION* 3

LITTLENECK CLAMS 1.50

SHRIMP COCKTAIL 3.50

TUNA POKE* *macadamia* 12

SMOKED WHITEFISH PATÉ 7
*old bay pita chips*

JUMBO LUMP CRAB *sauce louie* MKT

CEVICHE* *leche de tigre* 9

SHELLFISH PLATTER 65
*12 oysters, 4 clams, 4 shrimp, ceviche, & crab*

## Sides

BACON (4 pcs) 4

SAUSAGE (2 pcs) 4

2 EGGS (any style) 4

HASHBROWN 4

TOAST (2 pcs) 4

1/2 AVOCADO 4

## Desserts

MINT CHOCOLATE ICE BOX CAKE 12
*chocolate wafer cookie, mint whipped cream*

STRAWBERRY SHORTCAKE 12
*rhubarb, sweet cream biscuit, whipped cream*

*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*

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 the back side of this menu or our website for additional details. Thank you in advance for your support and your patronage.*

# Cocktails

BLOODY MARY 8/13
*vodka, tomato, the usual suspects*

MICHELADA 5/9
*lager, citrus, worcestershire, hot sauce, celery*

GIMLET with a tweak 13
*london dry gin, grapefruit & salted lime cordial*

ROSÉ MOJITO rose tint your world 13
*white rum, rosé, lime, soda, mint*

WHITE COSMO forgotten but damn refreshing 13
*citrus vodka, white cranberry, cointreau, lime*

TOM COLLINS here's to you mr. robinson 13
*gin, lemon, soda water*

MARGARITA 13
it's epically normal and totally available spicy
*blanco tequila, curaçao, lime*

DIRTY MARTINI a little amped up 13
*olive oil & black pepper vodka, olive brine*

WHITE NEGRONI feeling bitter? 13
*gin, bianco vermouth, suze*

WHISKEY LEMONADE simple refresher 13
*bourbon, lemon, honey*

# Non-Alcoholic

SALTED GRAPEFRUIT ARNOLD PALMER 6
*lemon, citrus green tea, crushed ice*

SELTZER 3
*spindrift blackberry, polar cranberry-lime*

SODA 3
*coke, diet coke, ginger ale, sprite*

ICED CITRUS GREEN TEA 4
*rishi tea*

SHAKERATO 6
*espresso, vanilla, orange*

# Wine List

## BY THE GLASS

*rosé*
- TROUPIS MOSCHOFILERO ROSÉ *2019, Greece, 1 liter* 10/50

*sparkling*
- MEYER-FONNÉ BRUT EXTRA *NV, Alsace* 15/60
- LAMBERT BRÉZÉ CREMANT DE LOIRE ROSÉ, *NV, Loire* 13/52

*white*
- KONTOZISIS "DROP BY DROP" RODITIS *Greece* 10/40
- L & R KOX RIESLING *Luxenbourg* 10/50
- SOUTHERN RIGHT SAUVIGNON BLANC *2019, South Africa* 12/48
- LAND OF SAINTS CHARDONNAY *2019, Santa Barbara* 14/56

*red*
- D. DE VILLARGEAU GIENNOIS PINOT NOIR *2019, Loire* 11/44
- SEÑORÍO DE P. PECIÑA COSECHA RIOJA *2019, Spain* 12/48
- PIAUGIER SABLET CÔTES DU RHÔNE VILLAGES *2018, Rhône* 14/56
- CAMP CABERNET SAUVIGNON *2018, Sonoma County, California* 13/52

## BY THE BOTTLE

*sparkling*
- CHAMPAGNE TARLANT ZÉRO BRUT NATURE *NV, Champagne* 110
- RECAREDO "INTENS" ROSAT BRUT *2014, Penedes* 85

*white*
- CHÂ. DE BÉRU CHABLIS TERROIR DE BÉRU *2017, Chablis* 85
- SCRIBE ESTATE CHARDONNAY *2016, Sonoma* 60
- DOMAINE DE LA PINTE "D'AUTOMNE" *NV, Jura* 70

*red*
- DOMAINE GEORGE DESCOMBES RÉGNIÉ, *2017, Beaujolais* 50
- BRICK HOUSE GAMAY NOIR *2018, Ribbon Ridge, Oregon* 60
- P. GREEN CELLARS FREEDOM HILL PINOT NOIR 85
  *2017, Willamette Valley, Oregon*
- CASTELL-REYNOARD BANDOL ROUGE *2017, Provence* 70
- GHOSTWRITER BATES RANCH CABERNET *2014, Santa Cruz,* 135

# Beer List

## DRAFT *10 oz/16 oz*

- JACK'S ABBY HOUSE LAGER *5.2% abv, Framingham, Mass.* 5/8
- NIGHT SHIFT SANTILLI IPA *6% abv, Everett, Mass.* 5/8
- ALLAGASH WHITE *5.1% abv, Portland, Maine* 6/9
- SHACKSBURY DRY CIDER *6.5% abv, Vermont* 6/9

## BOTTLES AND CANS

- LAMPLIGHTER ROTATING IPA *16 oz, Cambridge, Mass.* 7
- ORVAL TRAPPIST ALE *330 ml, 6.2% abv, Belgium* 12
- ANCHOR PORTER *12 oz, 5.6% abv, California* 6
- SIERRA NEVADA PALE ALE *12 oz, 5.6% abv, California* 6