

Snacks

BLACK LAMB ^{est 2019}

Brunch

BANANA BREAD *honey butter, walnut*
a la mode **(+2.50)**

GIARDINIERA *pickled vegetables, olive oil, oregano, aleppo*

SALT & VINEGAR CHIPS
add onion dip **(+5)**

CORNBREAD *honey butter*
add pimento cheese **(+5)**

MARINATED OLIVES *lemon, garlic*

SMOKED SALMON RILLETTES *pickled onion, dill, rye toast*

BABA GHANOUSH *roasted carrots, pine nut, goat cheese, chili honey, pita*

ARTICHOKE DIP *oaxaca cheese, parmesan, pita chips*
add crab **(+10)**

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*

POTATO LATKE & SMOKED SALMON *crème fraîche, red onion, parsley*

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 *heirloom 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*

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Raw Bar

TWO BUCK SHUCK! til 5pm & all day Monday!

OYSTERS* *selection changes daily* **3.95**

LITTLENECK CLAMS* **2.50**

SHRIMP COCKTAIL **4 EA**

CRAB & AVOCADO LOUIS **22**

HIRAMASA CRUDO* **21**
poké dressing, avocado, macadamia, shrimp chips

SALMON CRUDO* *kiwi, cucumber, serrano* **20**

TUNA CRUDO* *watermelon, black garlic, jalapeno* **20**

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 rilletes, hiramasa crudo

Sides

HAND CUT FRIES **9**
add truffle aioli* **(+4)**

BRUSSELS SPROUTS **14**
malt vinegar aioli, peppers, breadcrumb
add fried egg* **(+2)**

HALF AVOCADO **4**

BACON **6**



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