

BLACK LAMB ^{est 2019}

Lunch

Snacks

- GIARDINIERA *pickled vegetables, olive oil, oregano, aleppo*
- CORNBREAD *honey butter*
add pimento cheese **(+5)** add onion dip **(+5)**
- MARINATED OLIVES *lemon, garlic*
- SALT & VINEGAR CHIPS
add pimento cheese **(+5)** add onion dip **(+5)**
- SMOKED SALMON RILLETTES *pickled onion, dill, rye toast*
- ARTICHOKE DIP *oaxaca cheese, parmesan, pita chips*
add crab **(+10)**
- HUMMUS *favas, ramps, dill, 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* 28
- POZOLE VERDE *shrimp, mussels, cabbage, cilantro* 18
- BURRATA TOAST *mango chutney, curried pistachio, prosciutto* 21
- KALE SALAD *green goddess, golden raisin, pepita, ricotta salata* 18
- ASPARAGUS *soft-boiled egg, green garlic, chili vinaigrette, parmesan* 19
- MIXED GREEN SALAD *herbs, radish, fried goat cheese, shallot vinaigrette* 17
- MUSSELS *green curry, cilantro, sourdough* 21
- STEAK TARTARE* *truffle aioli, mushroom conserva, brioche*
extra brioche **(+3)** 24

Entrees

- CHEESEBURGER* *cheddar, caramelized onion, pickle, lettuce, special sauce*
add bacon **(+2)** gluten-free bun **(+4)** 24
- LAMB BURGER* *calabrian chili whipped feta, pickled onion, arugula*
add bacon **(+2)** gluten-free bun **(+4)** 24
- VEGGIE BURGER *quinoa patty with accompaniments of lamb burger OR cheeseburger* 22
- CUBANO *shaved pork, swiss, whole grain aioli, baguette* 22
- CRISPY FISH SANDWICH* *tartar sauce, iceberg, jalapeño* 24
- TURKEY CLUB *roasted tomato, bacon, basil mayo* 22
- STEAK AU POIVRE *thick-cut frites, watercress* 36
- DUCK LEG FRITES *orange bernaise, watercress, fried duck egg** 38
- GRILLED SALMON* *celeriac, spring vegetable succotash, pea greens* 34
- PORK CHOP* *rhubarb mostarda, parsnip purée, broccolini* 44

Raw Bar

- 7 TWO BUCK SHUCK! *til 5pm & all day Monday!*
- 8 OYSTERS* *selection changes daily* 3.95
- 8 LITTLENECK CLAMS* 2.50
- 6 SHRIMP COCKTAIL 4 EA
- 15 CRAB & AVOCADO LOUIS 22
- 15 HIRAMASA CRUDO* 21
passion fruit, coriander oil, red onion
- 15 SALMON CRUDO* 20
yuzu, carrot, togorashi, scallion
- 15 TUNA CRUDO* 22
rhubarb, ramps, quinoa, dill
- 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 crudo, salmon rilletes

Sides

- HAND CUT FRIES 9
add truffle-parmesan **(+4)** side truffle aioli* **(+4)**
- BROCCOLINI CAESAR 16
anchovy, parmesan, garlic crumbs
- FRIED ARTICHOKE 16
sauce gribiche, lemon, dill
- ROASTED FINGERLING POTATOES 15
ricotta salata, mole, salsa verde



*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

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.