

# BLACK LAMB <sup>est 2019</sup>

## 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 *smoky beets, pink peppercorn, pistachio, winter citrus*
- 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*
- CLAM CHOWDER *lardon, garlic crouton, thyme*
- BURRATA TOAST *Dodge City salami, figs, sourdough*
- KALE SALAD *poached pears, sheep's milk cheese, lemon vinaigrette*
- WINTER HEIRLOOM SALAD *brown butter vinaigrette, goat cheese, hazelnuts*
- MIXED GREEN SALAD *herbs, radish, fried goat cheese, shallot vinaigrette*
- MUSSELS *green curry, cilantro, sourdough*
- STEAK TARTARE\* *truffle aioli, mushroom conserva, brioche*  
extra brioche **(+3)**

### Entrees

- 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*
- CUBANO *shaved pork, swiss, whole grain aioli, baguette*
- CRISPY FISH SANDWICH\* *potato bun, slaw, garlic aioli, pepper relish*
- TURKEY CLUB *roasted tomato, bacon, basil mayo*
- DUCK LEG FRITES *orange bernaise, watercress, fried duck egg\**
- GRILLED SALMON\* *butter beans, leeks, green olive gremolata*
- PORK CHOP\* *broccolini, pear-parsnip butter, mushrooms*

### 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**
- 6 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**  
*winter citrus, fennel, capers, serrano*
- 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 rillettes*

### Sides

- 17 HAND CUT FRIES **9**  
add truffle-parmesan **(+4)** side truffle aioli\* **(+4)**
- 18 BROCCOLINI CAESAR **16**  
*anchovy, parmesan, garlic crumbs*
- 17 BRUSSELS SPROUTS **14**  
*cider gastrique, garlic aioli, garlic bread crumbs*
- 21 ROASTED FINGERLING POTATOES **15**  
*smoked queso, 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.