

BLACK LAMB

est
2019

Snacks

GIARDINIERA pickled vegetables, olive oil, oregano, aleppo

7

CORNBREAD honey butter
add pimento cheese (+5) add onion dip (+5)

8

MARINATED OLIVES lemon, garlic

8

SALT & VINEGAR CHIPS
add pimento cheese (+5) add onion dip (+5)

6

SMOKED SALMON RILLETTES pickled onion, dill, rye toast

15

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

15

HUMMUS smoky beets, pink peppercorn, pistachio, winter citrus

15

CRAB RANGOON GRILLED CHEESE pineapple "duck sauce"

15

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

CLAM CHOWDER lardon, garlic crouton, thyme

16

BURRATA TOAST Dodge City salami, figs, sourdough

20

KALE SALAD poached pears, sheep's milk cheese, lemon vinaigrette

17

WINTER HEIRLOOM SALAD brown butter vinaigrette, goat cheese, hazelnuts

18

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* potato bun, slaw, garlic aioli, pepper relish

22

TURKEY CLUB roasted tomato, bacon, basil mayo

22

DUCK LEG FRITES orange bernaise, watercress, fried duck egg*

38

GRILLED SALMON* butter beans, leeks, green olive gremolata

34

PORK CHOP* broccolini, pear-parsnip butter, mushrooms

44

Lunch 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*
passion fruit, coriander oil, red onion

SALMON CRUDO*
yuzu, carrot, togorashi, scallion

TUNA CRUDO*
winter citrus, fennel, capers, serrano

SHELLFISH PLATE (serves 1-2)*
4 oysters, 2 clams, 2 shrimp, 2 pieces crudo, giardiniera

SHELLFISH PLATTER (serves 3-4)*
12 oysters, 4 clams, 4 shrimp, salmon crudo, salmon rillettes

Sides

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

BROCCOLINI CAESAR **16**
anchovy, parmesan, garlic crumbs

BRUSSELS SPROUTS **14**
cider gastrique, garlic aioli, garlic bread crumbs

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.