

## Snacks

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

## Brunch

BANANA BREAD *honey butter, hazelnuts*

*a la mode (+2.50)*

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

SALT & VINEGAR CHIPS

*add pimento cheese (+5) add onion dip (+5)*

CORNBREAD *honey butter*

*add pimento cheese (+5) add onion dip (+5)*

MARINATED OLIVES *lemon, garlic*

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

HUMMUS *smoky beets, pink peppercorn, pistachio, winter citrus*

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*

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*

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

STEAK TARTARE\* *truffle aioli, mushroom conserva, brioche*

## Entrees

ROASTED PORK HASH *2 sunny-side eggs, broccolini, sofrito, scallions*

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

NY STRIP STEAK & EGGS\* *potato rosti, two sunny eggs, mesclun, chive*

BELGIAN WAFFLE *cinnamon apple, honey oats, cream cheese mousse*

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

*passion fruit, coriander oil, red onion*

SALMON CRUDO\* 20

*yuzu, carrot, togarashi, scallion*

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

HAND CUT FRIES 9

*add truffle-parmesan (+4) side truffle aioli\* (+4)*

BRUSSELS SPROUTS 14

*cider gastrique, garlic aioli, garlic bread crumbs*

*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*