

BLACK LAMB

est
2019

Snacks

BANANA BREAD *honey butter, hazelnuts*

6

a la mode [+2.50]

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

7

SALT & VINEGAR CHIPS

6

add pimento cheese [+5] add onion dip [+5]

CORNBREAD *honey butter*

8

add pimento cheese [+5] add onion dip [+5]

MARINATED OLIVES *lemon, garlic*

8

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

15

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

15

ARTICHOKE DIP *oaxaca cheese, parmesan, pita chips*

15

add crab [+10]

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

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

22

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

24

Entrees

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

23

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

18

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

42

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

19

TURKEY CLUB *heirloom tomato, bacon, basil mayo*

22

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

Brunch

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, togorashi, 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*