

Snacks

BLACK LAMB ^{est 2019}

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 *favas, ramps, dill, pita*

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 *bacon, garlic crouton, thyme*

PROSCUITTO TOAST *ricotta, mango chutney, pistachio*

KALE CAESAR *turnip, garlic crouton, dill*

TOMATO & BURRATA *strawberry, balsamic, olive crouton*

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, corn, sofrito, scallions*

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

FLAT IRON STEAK & EGGS* *potato rosti, two sunny eggs, mesclun, chive*

BELGIAN WAFFLE *rhubarb, pistachio, cardamom cream*

TURKEY CLUB *roasted 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*

add bacon **(+2)** *add fried egg* **(+2)**

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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**

SHRIMP & HIRAMASA CEVICHE* **21**

agua chile, avocado, crispy tortilla

SALMON CRUDO* **20**

passionfruit, coconut, cherry tomato

TUNA CRUDO* **22**

watermelon, serrano, basil

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)**

STREET CORN off the COB **16**

smoked crema, queso fresca, pickled serrano

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 whiskey, 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*