

BLACK LAMB ^{est 2019}

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 *summer squash, ricotta salata, lemon*
- 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*
- CORN BISQUE *jonah crab, scallion, mascarpone*
- PROSCIUTTO TOAST *ricotta, mango chutney, pistachio*
- KALE CAESAR *turnip, garlic crouton, dill, anchovy*
- MIXED GREEN SALAD *herbs, radish, fried goat cheese, shallot vinaigrette*
- TOMATO & BURRATA *strawberry, balsamic, olive crouton*
- MUSSELS *roasted tomato butter, chorizo, 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* *tartar sauce, iceberg, jalapeño*
- TURKEY CLUB *heirloom tomato, bacon, basil mayo*
- GRILLED FLAT IRON* *fingerling potato, herb butter, shiitake*
- DUCK LEG FRITES *orange bernaise, watercress, fried duck egg**
- GRILLED SALMON* *summer succotash, chorizo, corn purée*
- PORK CHOP MILANESE* *fennel relish, arugula, basil*
add burrata **(+5)**

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**
- CRAB & AVOCADO LOUIS **22**
- 15 SHRIMP & HIRAMASA AGUACHILE* **21**
avocado, crispy tortilla
- 15 SALMON CRUDO* **20**
passionfruit, coconut, cherry tomato
- 15 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

- 18 HAND CUT FRIES **9**
add truffle-parmesan **(+4)** side truffle aioli* **(+4)**
- 17 STREET CORN off the COB **16**
paprika aioli, queso fresco, pickled serrano
- 23 GRILLED ASPARAGUS **15**
romesco, olive oil, almond
- 21 CRISPY BRUSSELS SPROUTS **15**
sweet chili lime, smoked crema, salsa macha



*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.