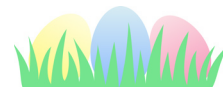


oxbow

URBAN KITCHEN



STARTERS

'FANCY' POTATOES

potato rosti, creme fraiche,
chives, tobiko caviar
18

GRAVLOX & TOAST

beet-cured salmon, toast, creme fraiche,
pickled beet, grated egg, dill
17

SEAFOOD COCKTAILS

fennel, cocktail sauce, lemon
crab legs 34 | jumbo prawns 24

'BANG BANG'

karaage-style w/ gochujang
'bang bang' sauce + scallions
chicken 19 | wagyu beef* 24

OYSTERS*

red wine mignonette + lemon
half 32 | dozen 39

TEMPURA BACON

house-made bacon, tempura,
togarashi syrup
19

SALADS

GREENS

seasonal lettuces, cucumber, tomato,
red onion, house vinaigrette
small 6 | large 11

OXBOW SALAD

gem lettuce, white anchovy vinaigrette,
aged manchego, crouton, egg
small 10 | large 17

'NOT' WEDGE

iceberg, blue cheese, fennel, tomatoes,
herb yogurt dressing, marcona almonds
small 9 | large 16

ENTREE SALADS

NEPTUNE

gem lettuce, dungeness crab, jumbo
prawns, tomato, soft boiled egg*,
pickled onion, radish, 'louis' dressing
37

STEAK* + SALAD

7oz australian wagyu new york served
alongside your choice of salad above
32

'BANG BANG' SALAD

crispy 'bang bang' chicken,
lettuce, cabbages, carrots, scallions,
miso vinaigrette
25

EASTER FEATURES

LEG OF LAMB

oven-roasted anderson ranch lamb,
herbed potatoes, braised french beans,
mint chimichurri
40

GREEN EGGS & HAM

kurobuta ham, herb & goat cheese
scramble, rosti potatoes
22

EASTER TOAST

challah bread french toast,
creme anglaise, fresh spring berries,
toasted macadamia nuts
15

MAINS

THE USUAL*

two farm-fresh eggs, brunch potatoes,
bacon or sausage + english muffin
16

WAGYU HASH

wagyu corned beef, potatoes, onions,
poached eggs, horseradish creme
26

DEMITRI OMELET

bacon, mushrooms, peppers, onions,
eggs, cheddar cheese, brunch potatoes
19

STEAK AND EGGS*

w/ two farm fresh eggs,
brunch potatoes + english muffin
7oz Australian Wagyu New York 34
prime filet medallions 40

CRAB & SHRIMP MELT

fresh dungeness creabmeat,
chilean pink shrimp, fennel, scallion,
white cheddar, aioli, sourdough;
served w/ greens & house vinaigrette
34

CHICKEN FRIED PORK

crispy carlton farms pork chop,
wild mushroom gravy, sunny side egg
30

CHILAQUILES

tortilla chips, birria, salsa, cotija,
jalapeno; topped w/ a sunny egg
25

CHICKEN + WAFFLE

thigh tenders, lemon aioli, pickles,
belgian waffle, szechuan honey
25

SIDES & ADDITIONS

side bacon 6
two farm-fresh eggs 7
grilled jumbo prawns 14

side sausage 6
waffle w/ berries + creme 12
house-smoked king salmon 12

oxbow bacon lardons 5
dungeness crab fry legs 30
grilled chicken thigh 12

items designated with an asterisk may be served raw or undercooked; consuming raw or undercooked foods may increase your risk of foodborne illness

oxbow adds a 4% service charge to your bill. 100% of this charge is distributed between our hourly kitchen staff as a benefit for their efforts and to provide health insurance to employees. thank you in advance for helping us acknowledge the hard work of our staff. gratuity remains at your discretion