

OAK+ROWAN

Our seasonal lamb feature is made possible with help from our friends at Tamarack Farms.

LAMB BELLY

Harissa / Squash / Yellow Eye Bean / Jelly / Cured Black Olive / 18

LAMB CAPPALETTI

Roasted Pepper / Brodo / Nepitella / Almond / Calcagno Sheep Cheese / 26

TO BEGIN

WHEY SOURDOUGH

Apricot / Ricotta / Date Butter / 6

BABY GEM LETTUCE

Cherry Tomato / Cured Olive / Sweet Pepper / Pecorino / 14

WINTER SQUASH SOUP

Blue Cheese / Candied Pecan / Pequin Peppers / 14

CLAM + PORK CHOWDER

Littleneck Clams / Pork Belly / Chips / 10

LIGHTLY SMOKED SALMON CRUDO*

Beets / Cream Cheese / Egg Yolk / 16

CORZETTI

Octopus / Beef Sausage / Shishito Pepper / 18

BEEF TARTAR*

Basil Crouton / Burgundy Truffle / Parmesan / 17

CAVIAR*

See additional list / Traditional Accoutrements

SQUASH + CUCUMBER 'G5@58'

Capers / Melon / Yogurt / Dill Chermoula / 14

CHEESE

CAVEMAN BLUE

Oregon / Blue / Tomato / Corn / Basil / Pain de Mie / 13

JULIANNA

Indiana / Goat Cheese / Apple Mostarda / Leek Tart / 12

VERANO*

Vermont / Semi Firm / Walnut Pesto / Hummus / Naan / 12

MAIN COURSE

SALMON*

Phyllo / Cauliflower / Spinach / Carrot Fregola / Fig Leaf / 31

BONE-IN BLACK COD

Tomato Broth / Heirloom Polenta / Broccolini / Preserved Lemon / 35

PORK PORTERHOUSE + CRISPY OYSTERS

Apple Slaw / Sweet Potato / Fennel / 36

LONG-ISLAND DUCK*

Potato + Green Onion Rösti / Cabbage / Red Plum Jus / 36

AMERICAN WAGYU SIRLOIN CAP*

Runner Beans / Parmesan Panisse / Grilled Lettuce / Caesar Hollandaise / 42

BONE-IN PRIME BEEF RIBEYE*

Duchess Potato / Maitake Mushroom / Black Garlic Butter / MP

FETTUCCINI ALLA CHITARRA

Wild Mushrooms / Honeynut Squash / Walnut / Truffle Caciocavello / 29

OPEN HOURS

Mon – Fri / Lunch: 11:30am – 3:00pm

Mon - Sat / Supper: 5:15pm – 11:00pm

ADDRESS

321 A Street Fort Point Boston, MA

SOCIAL MEDIA

Follow @OakandRowan on Instagram

