

BRUNCH

Ajax Classics

TRUFFLE FRIES	17
<i>Parmigiano Reggiano</i>	
MARINATED OLIVES	7
<i>Thyme, orange, coriander</i>	
MARCONA ALMONDS	7
<i>Smoked paprika</i>	
CHICKEN LIVER PÂTÉ	14
<i>House preserves, crostini</i>	
MAC & CHEESE	9
<i>Orecchiette, gruyère, white cheddar</i>	
GRILLED PRAWNS	15
<i>Harissa, lemon, olive</i>	
ONION SOUP GRATINEE	12
<i>As it should be</i>	
TAVERN SALAD	12
<i>Butter lettuce, Dijon vinaigrette</i>	

Build Your Own Bloody

House-made Bloody Mary Mix

+

Choose One

Sombra Mezcal • Patron Silver

Ketel One • Grey Goose Citron

+

Choose Three

Jalapeno Olives • Anchovy Olives • Pickled Green Beans

Grilled Asparagus • Cherry Tomatoes

Lime Salted Rim • Bacon Salt Rim

14

Soup, Salad and Such

GREEN GAZAPACHO	11
<i>Green tomato, cucumber, peppers & crème fraiche with Peekytoe crab</i>	17
FARRO & QUINOA SALAD	13
<i>Asparagus, shaved fennel, lemon vinaigrette, avalanche chevre</i>	
BEER STEAMED CLAMS	12
<i>Pilsner, garlic, grilled sourdough</i>	
WILD ARUGULA SALAD	12
<i>Local arugula, shaved zucchini, mint, pecorino</i>	

OUT OF THE SHELL

Peekytoe Crab Cocktail
4 oz. 25
Smoked Steelhead Trout Roe
1 oz. 25
American White Sturgeon Caviar
1 oz. 65

ON THE SHELL

1/2 dozen Oysters	18
1/2 dozen Littleneck Clams	12
AJAX PLATEAU	65
12 Oysters, 6 Clams, 6 Shrimp,	
1/4# Crab	

IN THE SHELL

1/2# Peel & Eat Shrimp
You peel 19 We peel 21
Chilled Maine Lobster
half 20 whole 40
1/2# Alaskan King Crab Legs
23

For the Late Risers

"CRAB STACK"
<i>Peekytoe, avocado, heirloom cherry tomatoes, herb lavosh</i>
15
SWEET POTATO PANCAKES
<i>Cinnamon butter, maple syrup</i>
15
DUCK CONFIT HASH
<i>Sunnyside farm eggs</i>
<i>crispy potatoes, onions, carrots</i>
17

Happy Hours

3-6pm Daily

Oysters \$2

Pints of Beer \$3

Burger & Pint \$15

Bocce \$0

Mains

COLORADO LAMB BOLOGNESE	19
<i>Pappardelle pasta, parmigiano, mint</i>	
WILD SALMON NIÇOISE	25
<i>French beans, olives, roasted tomatoes, basil, farm egg</i>	
BBQ LAMB SANDWICH	19
<i>Smoked leg of lamb, fennel slaw, caramelized onions</i>	
CRISPY ORGANIC CHICKEN	25
<i>Farro & bulgar, sweet 100 tomatoes, squash, mint yogurt</i>	
MUSSELS MARINIÈRE	20
<i>White wine, garlic, red chile</i>	
SOFTSHELL CRAB BLT	25
<i>Grilled pork belly, pickled green tomato, house aioli</i>	
MUSHROOM & LEEK QUICHE	17
<i>Tavern salad, Dijon vinaigrette</i>	
AJAX DOUBLE CHEESEBURGER	17
<i>Milagro Ranch grass fed beef, American cheese, onion aioli</i>	
STEAK FRITES	25
<i>Grilled hanging tender, maitre d'hotel butter</i>	