

GREEN OLIVES IN CHILI HONEY...4
ROSEMARY, SALT & PEPPER ALMONDS...9
ANCHOVIES, ONIONS & BOQUERONES...10
SMOKED HAM & PERSIMMONS...12
LIGHTLY SMOKED SARDINES...15
TRUFFLE FRIES...12

LOCALLY MADE BURRATA...19
APPLES, PIGNOLI BUTTER, SMOKED HAM, TOAST

BLACK MISSION FIG TOAST...16
BLUE CHEESE BUTTER, BLACK PEPPER, TRUFFLE HONEY

WHIPPED CHICKEN LIVERS...15
PLUM JAM, PICKLED PEPPERS, TOAST

MORCILLA TOAST...14
SUNNY FRIED EGG, CHICKEN JUS, GREAT BREAD

CARROT, FENNEL & KOHLRABI CRUDITE...12
PECAN AILLADE

SUNCHOKES CONFIT...16
SOUR CHERRIES, TRUFFLE

CARROTS GRILLED...14
ONION-CUMIN CREME, LOCAL MAPLE

DUTCH RUNNER BEANS BRAISED...13
ROASTED TOMATO, CHARRED ONION, MARJORAM

HONEY NUT SQUASH ROASTED...12
MAPLE, SMOKED LABNE, SAGE

MAITAKE MUSHROOMS ROASTED...15
CHICKEN SCHMALZ VINAIGRETTE



RED ENDIVE...15
APPLES, PECANS, BLUE CHEESE

WHITE CHICORIES...16
WARM ARETHUSA BUTTER, WHITE BALSAMIC, PARMESAN

BEETS & RADICCHIO...14
PISTACHIOS, BLUE CHEESE YOGURT

CABBAGE, KOHLRABI, FENNEL & PEARS...16
TAPPING REEVE, HAZELNUTS, ONION DRESSING

SARDINES GRILLED...16
BROWNE GARLIC-SHALLOT BUTTER, AIOLI

HALF POUISSON...18
CAULILINI, BACON & LEEKS IN SAUCE

LAMB SAUSAGE ...18
TOMATO JAM, FARRO VERDE & ONION, CHIPOTLE MAYO

CHILLED PORCHETTA...16
BAGNA CAUDA, FRYING PEPPERS

PORK BELLY...17
SMOKED FIGS, GREEN OLIVES, JALAPEÑO AIOLI

BASQUE CRAB RICE...17
GARLIC AIOLI, ARUGULA

EGG NOODLES...15
MEAT SAUCE, BASIL, CHEESE

PRAWNS AU JUS...16
TOMATO-PRAWN SAUCE, TOAST

MORCILLA & BUTTER BEANS...14
SMOKED CHILI BROTH, BASIL

HOT PEPPER BURGER...19
BURNT TOMATO MAYO,
ITALIAN PEPPERS, PROVOLONE

DIVA BURGER...22
ARETHUSA DIVA(*dank, funky*)
SAUERKRAUT, ONION AIOLI, FRIES

CHICKEN ON THE PLANCHA...26
BROCCOLI RABE, ONIONS & DILL IN CHICKEN SAUCE

BASS ROASTED...32
JALAPEÑO AIOLI, CHARRED PEPPERS, WATERCRESS

BEEF STRIP STEAK...34
RUNNER BEANS, NEBRODINI MUSHROOMS, PORCINI JUS

CHEESE

selected w/quality and ripeness in mind

4 CHEESE...20

SHELburne CHEDDAR, COW, RAW, *Vermont*

LAKES EDGE, GOAT, PAST, *Blue Ledge Farm*

HUMBLE HERDSMAN, COW, RAW, *Parish Hill*

MADISON BLUE, COW, RAW, *Green Mountain*

served with toast & honey

“The Kitchen Share”

ON YOUR CHECK YOU WILL NOTICE A 3% “FOR THE COOKS” WHICH REPRESENTS A SURCHARGE ON THE FOOD-ONLY PORTION OF YOUR BILL. IT WILL BE PASSED DIRECTLY THROUGH TO OUR KITCHEN STAFF FOR THE TREMENDOUS EFFORTS THEY PUT FORTH EACH AND EVERY DAY TO PREPARE THE FOOD OUR CUSTOMERS EAT. OUR GOAL AND HOPE IS THAT THE COMMUNITY WILL HELP US IMPROVE THEIR QUALITY OF LIFE AND PROVIDE A MORE EQUITABLE DISTRIBUTION AMONGST OUR STAFF.

*WE MUST ADVISE YOU THAT EATING UNDERCOOKED OR RAW SHELLFISH, MEAT, EGGS AND OR POULTRY MAY MAKE YOU REALLY SICK.

