

GREEN OLIVES IN CHILI HONEY...4  
ROSEMARY, SALT & PEPPER ALMONDS...9  
AGED GOUDA ARANCINI w/ HOT MAPLE...12  
ANCHOVIES, ONIONS & BOQUERONES...10  
SMOKED HAM & QUINCE...12  
TRUFFLE FRIES...12

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WARM, GREEN OLIVE MONKEY BREAD...10  
MOHAWK (SHEEP CHEESE), HONEY

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

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

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CARROT, FENNEL & KOHLRABI CRUDITE...12  
WALNUT 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

MAITAKE MUSHROOMS ROASTED...15  
CHICKEN SCHMALZ DRESSING

HONEY NUT SQUASH ROASTED...11  
MAPLE, SMOKED LABNEH, SAGE

WARM TENDER LEEKS...14  
HAM, CANESTRATO PEPATO



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

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

ARTICHOKES & SWEET BITTER GREENS...16  
ANCHOVIES, CAPERS, PECORINO

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LIGHTLY SMOKED SARDINES...15  
BROWNE GARLIC BUTTER, AIOLI, SOURDOUGH

SWEETBREADS ROASTED...18  
CURRIED CAULIFLOWER & LENTILS, PAN SAUCE

BASQUE CRAB RICE...17  
GARLIC AIOLI, ARUGULA

MACKEREL GRILLED...17  
SUGAR KELP SPROUTS, MANDARIN ORANGE, YOGURT

HALF POUSSIN CONFIT...17  
LEEKs, BACON & NEBRODINI'S IN PORCINI JUS

LAMB SAUSAGE...16  
LEEKs & CARROTS, CUMIN AIOLI

CHILLED PORCHETTA...15  
BAGNA CAUDA, PEPPERS

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

GRILLED DUCK LIVERS...14  
CAPERS, VADOUVAN, SOPPING SOURDOUGH

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

EGG NOODLES...15  
BLACK PEPPER & PECORINO

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

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

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CHICKEN ON THE PLANCHA...26  
BROCCOLI RABE, PECORINO POLENTA

CODFISH ROASTED...32  
CAULILINNI & LEEKS IN GARLIC JUS, HAZELNUT BUTTER

LIGHTLY SMOKED DUCK BREAST...36  
TRUFFLE FRIES, HUCKLEBERRIES

PORK SHANK...28  
GRECQUE VEGETABLE & COLLARD GREENS

BEEF STRIP LOIN...42  
RUNNER BEANS & NEBRODINI MUSHROOMS IN SAUCE

DRY AGED RIBEYE STEAK...85  
POTATOES w/ TRUFFLE, WATERCRESS w/ ONIONS

## CHEESE

*selected w/quality and ripeness in mind*

4 CHEESE...20

LAKES EDGE, GOAT, PAST, *Blue Ledge Farm*  
ELEVEN BROTHERS, GOAT, PAST, *Boston Post Dairy*  
KASHAR, COW, RAW, *Parish Hill Creamery*  
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.

