

GREEN OLIVES IN CHILI HONEY...4  
ROSEMARY, SALT & PEPPER ALMONDS...9  
AGED GOUDA ARANCINI w/ HOT MAPLE...12  
SMOKED HAM & PERSIMMON...13  
AGED FOIE GRAS BUTTER ON SEMOLINA TOAST...7  
TRUFFLE FRIES...12

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WARM, GREEN OLIVE MONKEY BREAD...10  
GOAT CHEESE, HONEY

LOCALLY MADE BURRATA...19  
PEARS, PINE NUT BUTTER, TOAST

MORCILLA & WARM PICKLED RED CABBAGE...15  
RAW GARLIC AIOLI, GREAT BREAD

WHIPPED CHICKEN LIVER...16  
PERSIMMONS & PICKLED PEPPERS, PUMPERNICKEL

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

SUNCHOKES CONFIT...16  
SOUR CHERRIES, TRUFFLE

CARROTS...14  
BURNT HONEY DRESSING, ONION CREME

OYSTER MUSHROOMS...16  
GOAT BUTTER, KOMBU SALT, LEMON

WARM TENDER LEEKS...16  
HAM, CANESTRATO PEPATO

CHIOGGIA BEETS...12  
MINT SAUCE, MEYER LEMON, HORSERADISH



ORANGES & PISTACHIOS...16  
HABANERO VINEGAR, BASIL, MINT

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

WHITE CHICORIES...18  
WARM ARETHUSA BUTTER, WHITE BALSAMIC, PARMESAN

CASTELFRANCO RADICCHIO...16  
MANDARIN ORANGE, MEYER LEMON, TARRAGON, PIGNOLI

SWEET BITTER GREENS & ANCHOVIES...16  
WALNUTS, MINT, CAPERS, PECORINO

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ONION & OXTAIL SOUP...14  
COMTE CROUTON

LAMB STEWED w/ CHICKPEAS & SQUASH...17  
SOFT EGG, MINT

GRILLED DUCK LIVERS...15  
CAPERS, VADOUVAN, SOPPING SOURDOUGH

HALF BUFFALO POUSSIN...17  
PEPPER PICKLES, BLUE CHEESE YOGURT

BRAISED BEEF TONGUE...15  
CAPERS, BROWN BUTTER, SAUERKRAUT

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

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

WHOLE PRAWNS...18  
CUMIN, CORIANDER, CHILI MAYO

BASQUE CRAB RICE...17  
GARLIC AIOLI, WATERCRESS

MALFATTI & HAM...15  
SUNNY EGG, PIGNOLI BUTTER, BLACK PEPPER PECORINO

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

DIVA BURGER...22  
ARETHUSA DIVA (*dank, funky*)  
SAUERKRAUT, ONION AIOLI, FRIES  
*\*add bone marrow beef jus for dipping...6*

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CHICKEN ON THE PLANCHA...27  
ARTICHOKES, MEYER LEMON, PECORINO POLENTA

TROUT ROASTED...32  
HAZELNUTS, POTATOES, DILL

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

PORK SHANK...28  
GRECQUE VEGETABLES, BUTTER BEANS, GREEN SAUCE

BEEF STRIP LOIN...42  
BÉARNAISE, COLLARD GREENS & ONIONS

PORTERHOUSE ROASTED...140  
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*

SMOKED KASHAR, COW, RAW, *Parish Hill Creamery*

MADISON BLUE, COW, RAW, *Green Mountain*

### "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.

