

GREEN OLIVES IN CHILI HONEY...4
ROSEMARY, SALT & PEPPER ALMONDS...9
ANCHOVIES, ONIONS & BOQUERONES...10
SMOKED HAM & PERSIMMON...13
AGED GOUDA ARANCINI w/ HOT MAPLE...12
TRUFFLE FRIES...12

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

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

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

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

SUNCHOKES CONFIT...16
SOUR CHERRIES, TRUFFLE

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

CARROTS...14
BURNT HONEY DRESSING, ONION CREME

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

ONION & OXTAIL SOUP...14
COMTE CROUTON

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

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

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

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

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

BASQUE CRAB RICE...17
GARLIC AIOLI, WATERCRESS

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

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

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

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*

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

TROUT ROASTED...32
HAZELNUTS, POTATOES, DILL

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

BEEF STRIP LOIN...34
BÉARNAISE, COLLARD GREENS & ONIONS

CHEESE
selected w/quality and ripeness in mind

4 CHEESE...20

CAMEMBERT, COW, PAST, *Hudson Valley*
ELEVEN BROTHERS, GOAT, PAST, *Boston Post Dairy*
SMOKED 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.

