

GREEN OLIVES IN CHILI HONEY...5
ROSEMARY, SALT & PEPPER ALMONDS...9
CHICKPEA & CAULIFLOWER PANISSE...10
LIGHTLY SMOKED SARDINES...15
TRUFFLE FRIES...12

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

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

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

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

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

SHAVED CABBAGE & PERSIMMON...15
ALEPPO VINAIGRETTE, SESAME

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

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

RICOTTA DUMPLINGS...15
CHICKEN JUS W/ PORCINI, SAGE BROWNED BUTTER

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

WHOLE PRAWNS...18
CUMIN, CORIANDER, SALSA VERDE

BEEF TONGUE...15
CAPER BROWN BUTTER, SAUERKRAUT

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

GRILLED DUCK LIVERS...16
SOPPING SOURDOUGH, VADOUVAN, CAPERS

LAMB SAUSAGE...18
LEEK & CARROTS, CUMIN AIOLI

BASQUE CRAB RICE...17
GARLIC AIOLI, WATERCRESS

MALFATTI, HAM, EGG & PECORINO PEPATO...16
PIGNOLI BUTTER

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MUSHROOM BURGER...18
GRUYERE FONDUE,
CREMINI MUSHROOMS, CARAMELIZED ONION

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

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

TROUT...32
HAZELNUTS, LEEKS, DILL

LIGHTLY SMOKED DUCK BREAST...38
HUCKLEBERRIES, TRUFFLE FRIES

PORK SHANK...30
GRECQUE VEGETABLES, GREEN SAUCE

BEEF STRIP LOIN...42
TRUFFLE JUS, ONIONS, ROYAL TRUMPETS

CHEESE

selected w/quality and ripeness in mind

4 CHEESE...20

2-YEAR AGED GOUDA, COW, PAST, *Beemster*
ELEVEN BROTHERS, GOAT, PAST, *Boston Post Dairy*

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

BOUCHER 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.