

HAM & PEARS...10  
GREEN OLIVES IN CHILI HONEY...5  
ROSEMARY, SALT & PEPPER ALMONDS...9  
TRUFFLE FRIES...12

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

WHIPPED CHICKEN LIVERS...16  
GRIDDLED ONIONS & PICKLED PEPPERS, DATE VINEGAR

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

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

YUKON GOLDS & SPINACH IN PARM BRODO...14  
POACHED EGG, COPPA

SUNCHOKES CONFIT...15  
SOUR CHERRIES, TRUFFLE

CARROTS...14  
BURNT HONEY DRESSING, ONION CREME

GRECQUE VEGETABLES...12  
CARROTS, ONIONS, FENNEL, COLLARDS

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



FRISÉE & WILD FENNEL...15  
MANDARIN, MEYER LEMON, SUNFLOWER

CABBAGE & ORANGES...16  
HONEY-LIME VINEGAR, PEANUTS, CRISPY NOODLES

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

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

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SCALLOP CRUDO...18  
CARA CARA, KELP-CHILI VINEGAR

LAMB & BARLEY SOUP...15  
MIREPOIX, VADOUVAN, PEA SHOOTS

BOUCHOT MUSSELS...17  
PROSCIUTTO BUTTER, VERJUS, TARRAGON, TOAST

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

LIGHTLY SMOKED SARDINES...17  
BROWNE GARLIC BUTTER, AIOLI, TOAST

BEEF TONGUE...16  
CAPER BROWN BUTTER, SAUERKRAUT

COUNTRY TERRINE...14  
CHERRIED MUSTARD, BUTTERED SOURDOUGH

BASQUE CRAB RICE...18  
GARLIC AIOLI, WATERCRESS

TAGLIATELLE IN BREAD SAUCE...14  
ROSEMARY, SHEEP'S CHEESE

FRIED CHICKEN SANDWICH...18  
ONION BUN, HOT HONEY, PICKLES, SAUCE

MUSHROOM BURGER...19  
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*

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

TROUT ROASTED...32  
HAZELNUT, LEEKS, DILL

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

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## CHEESE

*selected w/quality and ripeness in mind*

4 CHEESE...20

Riley 2x4 , COW+GOAT, RAW, *Blue Ledge Farm*  
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.

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

