

TRUFFLE FRIES...12

GREEN OLIVES IN CHILI HONEY...5

ROSEMARY, SALT & PEPPER ALMONDS...9

ANCHOVIES, ONIONS & BOQUERONES...10

HAM w/ DATES IN BLOSSOM HONEY...15

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

CELERY & BLUE CHEESE TOAST...15
MINT, PICKLED GARLIC, MEYER LEMON

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

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

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

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

LIGHTLY BRAISED WINTERED GREENS...14
BONITO & GARLIC

CARROTS...14
BURNT HONEY DRESSING, ONION CREME

SUNCHOKES CONFIT...15
SOUR CHERRIES, TRUFFLE

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

PURPLE MUSTARDS & MINT...16
HAZELNUTS, PECORINO BIANCO, MEYER LEMON

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

FRISÉE & WILD FENNEL...15
MANDARIN, SUNFLOWER, TARRAGON, POLLEN

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

SCALLOP CRUDO...18*
CELERY & APPLE, HORSERADISH

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

LOCALLY MADE BURRATA...19
MANDARINS, ALMONDS, CHIPOTLE, HYSSOP HONEY, TOAST

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

WHOLE PRAWNS...18
CUMIN, CORIANDER, CILANTRO SAUCE

RARE BEEF RUMP...17*
COLATURA, PECORINO DI FOSSA, MINT

COUNTRY TERRINE...14
CHERRY MUSTARD, BUTTERED SOURDOUGH

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

BASQUE CRAB RICE...18
GARLIC AIOLI, WATERCRESS

TAGLIATELLE IN BREAD SAUCE...16
ROSEMARY, SHEEP'S CHEESE

Follow us on Instagram:

@BILLTAIBE

@JESUPHALLWESTPORT @THEWHELKWESTPORT

@KAWANIWESTPORT

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

MUSHROOM BURGER...19
GRUYERE FONDUE,
CREMINI MUSHROOMS, CARAMELIZED ONION

BACON BLUE CHEESE BURGER...20
FOURME D'AMBEERT, RED ONION JAM

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

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

CHEESE

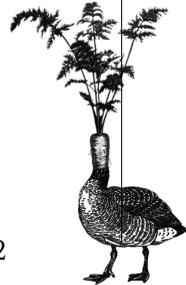
selected w/quality and ripeness in mind

4 CHEESE...20

DULCINEA, SHEEP, RAW, *Danascara*
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.