

TRUFFLE FRIES...12

GREEN OLIVES IN CHILI HONEY...5

ROSEMARY, SALT & PEPPER ALMONDS...9

ANCHOVIES, ONIONS & BOQUERONES...10

HAM w/ DATES, HONEY, HORSERADISH...15

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

SHIITAKE CONSERVA...16
BUTTERED BRIOCHE, GREEN GARLIC, EGG YOLK

STRAWBERRY & MANGALISTA LARDO...14
SESAME BREAD & SABA

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

SPRING VEGETABLE CRUDITE...12
MEYER LEMON, WALNUT AILLADE

ASPARAGUS & PURPLE SCALLIONS...14
COLATURA & BREAD DRESSING, SOFT EGG

SUGAR SNAP PEAS...14
GREEN GODDESS, MEYER LEMON, SPRING ONION

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

CARROTS...14
BURNT HONEY DRESSING, ONION CREME

SUNCHOKES CONFIT...15
SOUR CHERRIES, TRUFFLE

POTATOES & RAMPS...14
RAMP AIOLI

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

CHICKWEED, DATES & ALMONDS...14
DILL DRESSING, PECORINO DI FOSSA

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

CHILLED BEETS & THUMBALINA CARROTS...16
SUNFLOWER BUTTER, MINT, RAMP PICKLE

SCALLOP CRUDO...18*
CARROTS, THAI CHILI, WILD FENNEL, RABE BLOSSOMS

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

LOCALLY MADE BURRATA...19
STRAWBERRIES & CELERY, BROWN BUTTER, TOAST

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

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

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

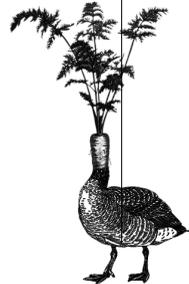
BOUCHOT MUSSELS...17
PROSCIUTTO BUTTER, VERJUS, TARRAGON, TOAST

BASQUE CRAB RICE...18
GARLIC AIOLI, ARUGULA

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

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

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*

ROAST CHICKEN...28
KALE, DANDELION, RAMP & ALMOND SALAD, PECORINO

TROUT...32
HAZELNUTS, LEEKS, DILL

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

MANGALISTA PORK CHOP...26
GRILLED LEEKS, RAMPS, WILD FENNEL & VERJUS

BEEF STRIP LOIN...42
TRUFFLE JUS, SPRING ONIONS, MUSHROOM CONSERVA

CHEESE

selected w/quality and ripeness in mind

4 CHEESE...20

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

TRÈS BONNE, GOAT, PAST, *Boston Post Dairy*

DULCINEA, SHEEP, RAW, *Danascara*

TARENDAISE, COW, RAW, *Thistle Hill Farm*

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.