

TRUFFLE FRIES...12

GREEN OLIVES IN CHILI HONEY...5

ANCHOVIES, ONIONS & BOQUERONES...10

ROSEMARY, SALT & PEPPER ALMONDS...9

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

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

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

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

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

RADISH & TURNIP CRUDITE...14
RAMP SALT, SAFI-LEMON BUTTER

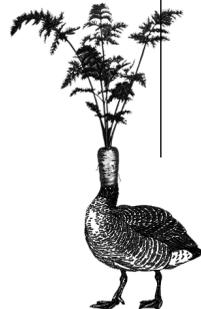
OYSTER MUSHROOMS...17
GOAT BUTTER, KOMBU SALT, LEMON

ASPARAGUS & PURPLE SCALLIONS...16
COLATURA & BREAD DRESSING, SOFT EGG

SUNCHOKES CONFIT...16
SOUR CHERRIES, TRUFFLE

CARROTS...14
BURNT HONEY DRESSING, ONION CREME

POTATOES & RAMPS...14
RAMP AIOLI



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

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

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

ENGLISH PEAS & SHEEP FETA...14
GREEN GODDESS, MINT, PICKLED RAMPS

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

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

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

OSSAU-IRATY ARANCINI...14
MAPLE & CALABRIAN CHILI

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

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

BASQUE CRAB RICE...18
GARLIC AIOLI, ARUGULA

TAGLIATELLE IN BREAD SAUCE...14
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, SCALLION & ALMOND SALAD, PECORINO

TROUT ROASTED...32
HAZELNUT, LEEKS, DILL

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

CHEESE

selected w/quality and ripeness in mind

4 CHEESE...20

LAKES EDGE, GOAT, PAST, *Blue Ledge Farm*
ELEVEN BROTHERS, GOAT, PAST, *Boston Post Dairy*
Riley 2x4, COW+GOAT, RAW, *Blue Ledge Farm*
RICHVILLE, COW, PAST, *Blue Ledge 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.