

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  
MOHAWK CHEESE, HONEY, OLIVES

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

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

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

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

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

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

SUNCHOKES CONFIT...16  
SOUR CHERRIES, TRUFFLE

POTATOES & RAMPS...14  
RAMP AIOLI

GREEN PEAS IN PARM BROTH...14  
SPRING GARLIC, LEEKS, BACON

CARROTS...14  
BURNT HONEY DRESSING, ONION CREME

SPINACH RADIATORI & MANGALISTA MEATBALLS...18  
SPORT HILL FARM JARRED TOMATOES, SARDO, MINT

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

BUCATINI CACIO E PEPE...17  
PECORINO DI FOSSO

SPRING MUSTARDS & MINT...16  
HAZELNUTS, SHEEP RICOTTA, MEYER LEMON

ARUGULA, 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

TUNA TOSTADAS...18  
CHIPOTLE, AQUA CHILE VERDE

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

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

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

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

BASQUE CRAB RICE...18  
GARLIC AIOLI, ARUGULA

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...32  
HAZELNUTS, LEEKS, DILL

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

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

40-DAY DRY AGED BEEF STEAK...MP  
PECORINO FRIES, SPINACH w/ GARLIC & ANCHOVIES

## CHEESE

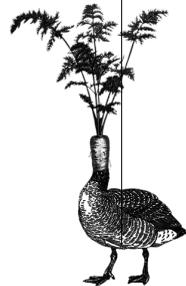
*selected w/quality and ripeness in mind*

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.

