

TRUFFLE FRIES...12
STONE FRUITS & HARISSA...9
ROSEMARY, SALT & PEPPER ALMONDS...9
ANCHOVIES, ONIONS & BOQUERONES...10
PROSCIUTTO & PRESERVED PLUMS...15

LOCALLY MADE BURRATA...19
BLUEBERRIES, HAZELNUT-BROWN BUTTER, SABA, TOAST

TAHINI HUMMUS...15
SUNFLOWER, BYADAGI CHILI, VEGETABLE CRUDITE

FOIE GRAS & PRUNE PLUMS...28
CHIVE BUTTER, GREAT TOAST, LEMON THYME

HEIRLOOM MELONS...16
TOMATO, HYSOP, LIME

MEXI-CORN...12
CILANTRO, LIME, SERRANO PEPPERS, GOAT FETA

SUNCHOKES CONFIT...16
SOUR CHERRIES, TRUFFLE

BROCCOLI GRILLED...15
PINE NUT-GARLIC "BUTTER", GINGER, THAI BIRD CHILI

JIMMY NARDELLOS & SUNGOLDS...15
CHIVE BLOSSOM VINEGAR, COLATURA

SUMMER SQUASH "EPSTEIN"...14
GRILLED & CHILLED, GARLIC, CHILI OIL, TOMATO SPICE

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

CHILLED SPINACH RADIATORI...15
CONFIT TUNA, TOMATO, PISTACHIOS, ANCHOVIES, PECORINO

CHITARRA & AMAZING ANCHOVIES...18
HARISSA, TOMATOES, YOUNG WINE, TABLE CHEESE

BUCATINI SRIRACHA...15
PECORINO DI FOSSO

CUCUMBERS & HUSK CHERRIES...12
SHEEP WHEY, SAFI LEMON, SUMAC, PURSLANE

GRILLED CORN, PEACHES & ALMONDS...16
GOAT CHEESE DRESSING, SHUNGIKU

HEIRLOOM TOMATOES...15
TOASTED ZA'ATAR, SAFI LIME, CHICKPEA AIOLI

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

TUNA TOSTADAS...18
CHIPOTLE, AGUA CHILE VERDE

SCALLOP CRUDO...18*
CANTALOUPE, THAI CHILI, DILL BLOSSOMS

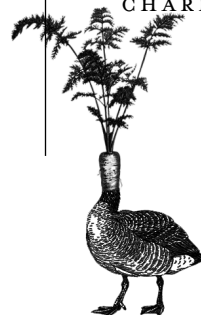
SARDINES IN OLIVE OIL...17
BROWNE GARLIC BUTTER, TOMATO, TOAST

PRAWNS & TOMATOES...16
CHARRED TOMATO BUTTER, CHILI OIL, ROB'S SEMOLINA

BASQUE CRAB RICE...18
GARLIC AIOLI, ARUGULA

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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
SUMMER GREENS, SPRING ONION & ALMOND, PECORINO

HALIBUT...33
TOMATO, SHUG, ALMONDS, PURSLANE

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*

DULCINEA, SHEEP, RAW, *Danascara*

CHEDDAR, GOAT, PASTEURZED, *Danascara*

MIDDLEBURY BLUE, COW, RAW, *Vermont*

served with toast & Stuart's 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.