

Arethusa al tavolo

"If you're afraid of butter, use cream." - Julia Child

"Summer"

Beginnings

Chilled Heirloom Tomato Soup 16.
House Made Ricotta, Basil, Mt. Tom

Tempura Squash Blossoms 17.
Romesco, Ratatouille, Basil Aioli, Tomato Jam

Chicken Liver Dumplings 16.
Drunken Prunes, Onion Confit, Pistachios, Armagnac Sauce

Walnut Crusted Baby Beets with Arethusa Blue 15.
Red Endive, Honey Comb, Pear, Arethusa Buttermilk

Crispy Lamb Spare Ribs 19.
Lime, Harissa-Tomato Fondue, Cucumber Salad

Jumbo Lump Crab Salad 19.
Cucumber, Avocado, Radish, Mango, Smoked Peppers, Chips

Quartet of 'Deviled Eggs' 14.
Classic with Pickled Onions, Creamed Spinach & Bacon, Duck Confit, Crab Salad

Tartare of Yellowtail 21.
Avocado, Cucumber, Radish, Tobiko Wasabi, Yuzu Dressing

Heirloom Tomato & Watermelon Salad 17.
House Made Ricotta, Pinenut Croquant, Pickled Rind, Toasted Cornbread, Saba

Moroccan Spiced Lamb Meatballs 17.
Cry Baby Polenta, Dates, Fennel Gremolata

Lobster & Avocado Salad 23.
Vanilla Brioche, Red Grapefruit, Hearts of Palm, Miso-Ginger Dressing

Arethusa Charcuterie Board 21.
Duo of Arethusa Cheese, Chicken Liver Pate, Cured Meats, Pickled Vegetables

Mains

Arethusa Eggs Benedict 17.
Canadian Bacon, Smoked Salmon, or Spinach
House-Made English Muffin, Potato Rosti, Orange Supremes, Classic Hollandaise

Cherry & Farmer's Cheese-Buttermilk Pancakes 10/16
Litchfield Maple-Rhubarb Compote, Arethusa Sweet Cream, Marcona Almond Croquant

"Montauk Style" Lobster Roll 26.
Old Bay Mayonnaise, Potato Gaufrettes, Arugula, Sweet Pickles

White Clam & Garlic Flatbread 16.
House Made Ricotta, Caramelized Onions, Shaved Truffle, Bacon, Farm Egg

One Dozen Vegetables on a Plate 26.
Arethusa Buttermilk, Roasted Seeds, Kale Chips

Roasted Nova Scotia Halibut 32.
Asparagus, Potato Rosti, Frisee, Béarnaise

"Steak & Eggs" with Gem Lettuce 22.
Torn Croutons, Radishes, Tomatoes, Crispy Bacon, Fried Egg, Garlic-Anchovy Dressing

Steamed Peking Duck Buns 18.
Napa Cabbage Slaw, Sesame-Soba Noodle Salad, Yuzu-Ponzu

Scottish Salmon & Kale Salad with 2 Minute Egg 29.
Avocado, Citrus, Bacon, Tapping Reeve, Hazelnut Vinaigrette

Spinach & Arethusa Camembert Ravioli 16/32
Melted Leeks, Poached Farm Egg, Celtuce, Mushroom Consommé

al tavolo Prime Beef Patty Melt 19.
Trio of Cheeses, Onion Confit, Tomato Jam, Buttermilk Onion Rings

Vietnamese Banh Mi Sandwich 18.
Roasted Pork, Chicken Liver Pate, Daikon, Cilantro, Sriracha Mayo, Taro, Sweet Chili

Sides 8.

Executive Chef: Dan Magill

**Our local produce comes from Beaver Meadow Farm, located in Litchfield, Connecticut*

Thoroughly cooked meats, poultry, seafood and shellfish reduce the risk of food borne illness