

Arethusa al tavolo

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

"Autumn Begins"

Beginnings

Red Beet and Apple Soup 16.

Horseradish Custard, Juniper Soaked Raisins, Spiced Granola

Cod and Potato Croquettes 16.

Meyer Lemon, Sweet Pepper Relish, Charred Scallion Aioli

Chicken Liver Dumplings 16.

Drunken Prunes, Onion Confit, Pistachios, Armagnac Sauce

Walnut Crusted Local Baby Beets with Arethusa Blue 15.

Red Endive, Honey Comb, Figs, Arethusa Buttermilk

Moroccan Spiced Lamb Meatballs 17.

Cry Baby Polenta, Dates, Fennel Gremolata

Local Heirloom Lettuces 15.

Figs, Radishes, Curds, Marconas, Prosciutto, Honey-Herb Dressing

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, Smoked Salmon

Tartare of Yellowtail 21.

Avocado, Cucumber, Radish, Tobiko, Yuzu Dressing

Smoked Salmon Crepé 16.

Horseradish Crémé, Tiny Tomatoes, Green Onion, Crispy Capers, Potato Crisps

Lobster & Avocado Salad 23.

Vanilla Brioche, Red Grapefruit, Hearts of Palm, Miso-Ginger Dressing

Arethusa Charcuterie Board 21.

Trio of Arethusa Cheese, Chicken Liver Pate, Cured Meats, Toasted Pretzel Bread

Mains

Arethusa Eggs Benedict 17.

Canadian Bacon, Smoked Salmon, or Spinach
House-Made English Muffin, Potato Rosti, Orange Supremes, Classic Hollandaise

Banana-Buttermilk Pancakes 10./16.

Macadamia Croquant, Litchfield Maple-Banana-Rum Sauce, Arethusa Sweet Cream

"Montauk Style" Lobster Roll 26.

Old Bay Mayonnaise, Potato Gaufrettes, Local Arugula, Sweet Pickles

One Dozen Local Vegetables on a Plate 26.

Arethusa Buttermilk, Roasted Seeds, Pickled Grapes, Kale Chips

Foraged Mushroom and Caramelized Onion Flat Bread 18.

Truffle Ricotta, Arethusa Farm Egg

Roasted Local Fluke 31.

Sweet Corn Succotash with Bacon, Watermelon, Smoked-Tomato Nage

"Steak & Eggs" with Gem Lettuce 22.

Torn Croutons, Radishes, Tomatoes, Crispy Bacon, Fried Egg, Garlic-Anchovy Dressing

Steamed Pekin 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

Butternut Squash and Apple Ravioli 28.

Cider Soaked Cranberries, Pepita Croquant, Chestnut Sauce

al tavolo Prime Beef Patty Melt 19.

Trio of Arethusa 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