



Spring Bistro Menu

5-9pm, a la carte, April - June

*tax and gratuity not included
2% kitchen appreciation added to bill*

example spring menu 2024

small plates

Menemsha fish chowder

house-smoked bluefish and cod, sweet & gold potatoes, chardonnay, a touch of cream, spring garni: shaved radish, fennel, greenhouse pea shoots \$19
gluten-free

ginger-roasted organic carrot soup

aromatic vegetable stock, black lentil-quinoa carrot salad, pepitas and apple \$16
gluten-free, vegan

three spring peas – baby arugula salad

sugar snap, English and snow peas, Ghost Island Farm arugula, garden mint and dill, shaved radish and shallots, lemon vinaigrette, goat cheese crostini \$17
gluten-free, vegetarian (vegan)*

spring farmer salad

Bettlebung Farm organic lettuces, strawberries, shaved fennel and radish, fresh basil, Bayley Hazen blue cheese, sunflower seeds, strawberry-balsamic vinaigrette \$17
gluten-free, vegetarian (vegan)*

Menemsha Creek oysters, on-the-half-shell, half dozen

tomato-horseradish sauce, garden mignonette, lemon. \$22
gluten-free

buttery garlic steamed littleneck clams, one dozen

MV clams, shallots and garlic, chardonnay, fresh herbs, Grey Barn chorizo., focaccia \$24
*gluten-free**

lamb borek

Allen Farm's Chilmark raised lamb braised with citrus, golden raisins and Moroccan spices, wrapped in phyllo, lemon-dill yogurt, marinated cucumber, roasted tomato. \$26

roasted harissa cauliflower with warm coriander houmus

hazelnut dukkah, cucumber -pepper chopped salad, housemade flatbread \$19
*contains nuts, gluten-free**

our food & sourcing philosophies

The food of Woods is guided by the seasons and by a commitment to local and sustainable sourcing. We feature rustic, extraordinarily flavorful, naturally-inspired food influenced by the rugged beauty and sea-driven tastes of New England—a distinctive region rich with vibrant agricultural scenes and flush with an extraordinary bounty from its waterways and the sea. We source as much as possible from our partners: local farmers, producers—and waterwomen and watermen. We also work to develop partnerships with regional sustainable and artisanal growers and producers.

larger plates

grilled Atlantic swordfish

roasted sweet potato, avocado salsa verde, clementine-radish-fennel salad. \$49
gluten-free

seared Cape sea scallops

spring pea risotto, applewood smoked bacon, pea shoots, apple-fennel relish \$46

blackberry bbq braised short ribs

Anson Mill's heirloom grits, Vermont cheddar, crispy sweet onion \$52
gluten-free

Galen Sampson, Executive Chef & General Manager
Bridget Muller-Sampson, Restaurant & Events Manager, Lead Gardener
Anna Diezemann, Assistant Front of House Manager
Zack Rydzewski, Sous Chef

grilled NY strip steak

Northeast Family Farm prime beef, goat cheese stuffed potato, caramelized onions and shiitake mushrooms \$62

gluten-free

roast chicken aji amarillo

Peruvian-style marinated breast, crisp potatoes, salsa verde, chile yogurt crema \$42

gluten-free

pan-roasted chickpea-heart of palm cake

braised local greens, spring vegetables, cucumber-yogurt salad, citrus-carrot coulis. \$36

gluten-free, vegetarian (vegan)*

all main courses served with chef's vegetables, seasonal variety

casual fare

Grey Barn Farm beef "smashburger"

Vermont cheddar, brioche bun, grilled onion, tomato, Zach's special sauce, fries. \$29

temperatures not taken on smashburgers

Menemsha fish tacos

daily catch from MVSC, avocado salsa verde, pico de gallo, housemade hot sauce

chipotle crema, handmade artisan corn tortillas (2 each), served with garden salad. \$26

gluten-free

Zach's handmade pasta and clams

MV littleneck clams, Grey Barn saucisson, shallot, garlic and chardonnay. \$42

dessert

orange-basil crème brûlée

turbinado sugar crust

flourless chocolate cake

blackberry cassis coulis, chantilly cream

strawberry-basil shortcake

chantilly cream, berry coulis

MV partners: Allen Farm, Chilmark; Bridget's Gardens, West Tisbury; Grey Barn Farm, Chilmark; MV Seafood Collaborative, Menemsha; Beetlebung Farm, Chilmark; North Tabor Farm, Chilmark; Ghost Island Farm, West Tisbury; MV Sea Salt, Vineyard Haven
