



Hearty Breakfast Menu 8-10 am daily

fruit & grains

ruby red grapefruit brulèe

caramelized garden basil sugar, garden mint \$8

steel cut oats, organic & gluten-free

slowly cooked with cinnamon & ginger, topped with spiced walnuts, banana & gala apple \$8

add a fried egg \$3

anson mill's coarse-ground grits

Stone ground grits & Vermont cheddar, smoked bacon, green onion, plum tomato-grilled vegetable relish, fried egg \$11

quick breads

nitty gritty pancakes

lemon-blueberry or banana-citrus

served with VT butter and maple syrup \$16

buttermilk waffles

seasonal fruit compote, served with VT butter and maple syrup \$16

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.

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

savories

cove toasts

open-faced multigrain bread with two soft-boiled sous vide eggs

katama sunrise avocado toast

avocado, arugula, sunflower seeds, shallot,
lime splash, lemon verbena MV sea salt \$15

martha's catch

smoked MV bluefish, lemon- dill crème fraiche, sweet pickled red onion, cucumber,
capers, tomato \$19

bridget's garden toast

garden herbs & vegetables, lemony herb pesto, shaved radish & carrot, cucumber, VT
goat cheese, micro greens \$15

eggs

ghost island frittata

roasted local farm vegetables, VT cheddar cheese, red potatoes, fresh herb
salad \$16

the cove breakfast

three eggs, breakfast potatoes, bacon or sausage, broiled plum tomato, whole
grain toast \$18

up island breakfast burrito

three eggs, house-made Grey Barn pork sausage, VT cheddar, chipotle aioli,
pico de gallo, whole wheat tortilla \$19

beetlebung breakfast bowl

two fried eggs, farm greens & vegetables, black beans, brown rice, avocado and
fresh tomato pico de gallo \$19

menemsha scramble

buttery lobster claw & knuckle meat, three soft-scrambled eggs, red breakfast
potatoes, broiled plum tomato, house-made focaccia \$29

sides

sage pork sausage \$8

applewood smoked bacon \$7

baby red breakfast potatoes \$5

MV partners: Allen Farm, Chilmark; Bridget's Kitchen Garden, West Tisbury; Grey
Barn Farm, Chilmark; MV Seafood Collaborative, Menemsha; Mermaid Farm and Dairy,
Chilmark; North Tabor Farm, Chilmark; Beetlebung Farm, Chilmark; Ghost Island Farm,
on the way to Vineyard Haven

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