



## bistro menu

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Please remember that the inn is in the middle of a neighborhood.  
Drive safely and slowly on your way in and out of the inn.  
We appreciate your consideration of our Vineyard neighbors.

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### smaller plates (to share or to savor oneself)

hand cut house fries \$14

hand cut rosemary-truffle fries \$16

blistered grilled shishitos \$16

chipotle yogurt dipping sauce

four crabmeat stuffed Wellfleet oysters \$24

fennel mustard crème

six Wellfleet oysters on the half shell \$20

garden mignonette, tomato-horseradish sauce

autumn veggie party \$22

harissa-roasted carrots, cider-braised local turnip, crispy brussel sprouts,  
toasted freekeh, pickled fennel and radish, pumpkin-tahini sauce

roasted brussel sprouts with smoked bacon, cranberries, parmesan, maple-  
chipotle glaze \$16

sweet potato-apple hash with Grey Barn Farm chorizo, fresh rosemary, spiced  
cider and autumn squash sauce

duck confit mac and blue \$24

cavatappi pasta, Bayley Hazen blue cheese, local greens, braised red  
cabbage and toasted panko garnish

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

Galen Sampson, Executive Chef & Innkeeper  
Bridget-Muller Sampson, Restaurant Manager, Innkeeper, & Market Gardener  
Ella Moyes, Pastry Chef

# Lambert's Cove mainstays

## **grilled grass-fed cheeseburger \$26**

custom blend of chuck, brisket, and short rib served on a brioche bun with Vermont cheddar, caramelized onion-bacon jam, tomato and New England lettuces, kosher dill pickle, served with our hand-cut fries

**sub gluten free bun \$2**

**sub hand cut truffle fries \$2**

**sub autumn salad \$2**

## **autumn salad \$17**

New England lettuces, spice-roasted apples & butternut squash, maple balsamic vinaigrette, candied walnuts, topped with crumbled Bayley Hazen blue cheese

**add local sea bass, old-bay spices and cornmeal-dusted \$12**

**add grilled swordfish \$14**

## **local sea bass "fish and chips" \$29**

old-bay spices and cornmeal-dusted sea bass, house-made garden herb remoulade, served with our hand-cut fries

**sub hand-cut truffle fries \$2**

**make it a sea bass sandwich on brioche \$5**

## **tacos**

### **three fish tacos \$24**

today's grilled or roasted fish served on corn tortillas, light pickled vegetable salad, tomato, cilantro-lime sauce

### **three short rib tacos \$24**

pulled beef short rib served on corn tortillas, achiote marinade, grilled corn pico de gallo, chipotle aioli

### **three veggie tacos \$22**

roasted bell peppers & onion, butternut squash, quinoa pilaf, tomato, grilled corn, pico de gallo

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## 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 & producers.