



Dinner
Tuesday-Saturday, 5-9pm

to begin

house-baked herbed focaccia bread with whipped butter

starters

Menemsha lobster puffs

two miniature "lobster rolls" stuffed inside house-baked gougère puffs, creamy champagne-herb dressing, dilled cucumbers \$22

Grey Barn Farm cheeses

(1.5oz each) Prufrock wash rind cheese, Bluebird aged blue, Banneker cheddar, toasted focaccia, fruit jam, spiced walnuts. \$27

oysters on-the-half-shell, ½ dozen

daily Cape & Island selection, tomato-horseradish sauce, garden mignonette, lemon \$21

summer island chowder

smoked bluefish, petite peas, sweet corn and green beans, shaved radish, smoked bacon, pea shoots \$18 *gluten free*

chilled lobster and watermelon gazpacho

cucumber, heirloom tomato and avocado, kitchen garden basil & mint garni \$22 *gluten free*

brassica "Caesar" salad

West Tisbury kale & arugula, shaved red cabbage, radish, parmesan cheese, grilled focaccia croutons, horseradish-Dijon vinaigrette \$19 *vegetarian/ *vegan*

summer farm salad

Beetlebung Farm lettuces and fennel, garden basil, fresh cherries, Bayley Hazen blue cheese, red cornbread croutons, sunflower seed, island honey vinaigrette \$19 *gluten free, veg./ *vegan*

roasted roots party

Beetlebung Farm organic baby carrots and radishes, toasted freekeh pilaf, carrot top pesto, pickled fennel, harissa roasted carrot coulis \$21 *vegan*

lamb borek

organic Allen Farm lamb, braised with Moroccan spices, golden raisin & herbs, baked in phyllo, lemon-dill yogurt, marinated cucumber \$24

rare-seared tuna

coriander- pepper crust, spicy fennel slaw, roasted bell peppers, chipotle aioli \$24 *gluten free*

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

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

mains

boneless beef short ribs – blackberry barbecue

Anson Mills heirloom corn grits, Vermont sharp cheddar, braised local greens \$49 *gluten free*

grilled prime NY steak

sweet potato-celeriac gratin, caramelized onions & shiitake mushrooms \$59 *gluten free*

pan-seared local black sea bass

cornmeal crust, old bay spices, fingerling potatoes, grilled summer succotash, sweet corn sauce \$45 *gluten free*

grilled local swordfish

avocado salsa verde, sweet potato, local greens, fresh fennel, radish & orange \$46 *gluten free*

seared MV sea scallops

creamed Morning Glory corn, samp & beans, tomato jam, smoked bacon \$47 *gluten free*

roast chicken - aji amarillo

Peruvian-style roast organic chicken, fingerling potatoes, summer veggies \$44 *gluten free*

MV littleneck clams & grilled Cape calamari with Zach's house-made linguine

roasted garlic and shallots, chardonnay and garden herbs, summer vegetable garni. \$45
limited availability tonight

grilled summer vegetables & hearts of palm-chickpea cake

local greens, grilled summer squash, roasted pepper-tamarind sauce \$39 *gluten free*

Grey Barn Farm "smash" burger

two beef patties grilled golden brown, cheddar, tomato, lettuce & onion, challah bun, hand-cut fries with special sauce \$28 (*temperatures are not taken on smash burgers*)

dessert

orange-basil scented crème brulee

caramelized raw sugar crust. \$10 *gluten free*

flourless chocolate cake

chantilly cream \$12 *gluten free*

island honey cheesecake

rolled oat crust, blackberry compote \$11 *gluten free*

Sophia's lemon posset

refreshing summer dessert, lemon zest, double cream, caster sugar. \$10 *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.

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