



## four course prix fixe

\$105 beginning Memorial Day Weekend 2023

June: Tuesday to Saturday /5:00 – 9:00pm

July and August: 7 days a week  
(bistro / bar spring menu also available)

### first

#### spring chowder

sweet peas, new potatoes and leeks, MV clams, creamy chardonnay nage

#### MV lobster profiterole

champagne-chive dressing, celeriac remoulade, tobiko roe

#### lamb borek

slow-braised lamb from Chilmark's own Allen Farm, Moroccan spices, golden raisins & herbs, baked in phyllo; garnished with local cucumbers and a lemon- dill yogurt sauce

#### grilled calamari and MV bay scallop escabeche

mango-chile coulis, lime marinade with garden mint, basil and cilantro, shishito pepper

#### Chilmark baby carrot party

harissa roasted baby carrots, toasted freekeh, spring peas, carrot top pesto, citrus pickled fennel

#### Vermont ricotta gnocchi with Grey Barn pork

smoked Chilmark pork "jerky", artichokes barigoule, viola and arugula salad watermelon & heirloom tomato gazpacho

### second

#### wildflower & spring lettuce salad

artisan lettuces, nasturtium shoots, slivered red onion and fennel, toasted pistachios, NE goat cheese, sweet basil-wildflower honey vinaigrette

#### baby kale & arugula "Caesar" salad

garden radish, shaved parmesan, grilled focaccia crostini, vegan horseradish-Dijon dressing

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**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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## third

### **boneless beef short ribs—blackberry bbq**

Anson Mills coarse corn grits, Vermont cheddar cheese, crispy shallots, spring succotash

### **five spiced duck breast, pan-roasted**

strawberry-rhubarb chutney, roasted sweet potato, spring asparagus

### **local sea bass**

old-bay spices and cornmeal-dusted and pan-griddled, grilled local potatoes, spring succotash

### **seared MV sea scallops**

spring pea risotto, Grey Barn Farm bacon, gala apple chutney, spring veggies

### **grilled cauliflower and coconut curry**

red rice, spring greens, fava beans and asparagus, lime gremolata

## fourth

### **strawberry-rhubarb tart**

raspberry cream

### **orange-basil crème brûlée**

turbinado sugar crust

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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 and producers.

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