



four course prix fixe \$105

additions for the table

"Parker House" rolls +\$4

famous Massachusetts favorite, served warm, topped with herbed butter & Celtic sea salt sprinkle

trio of Grey Barn cheeses +\$16

weekly variety of soft, aged & blue cheeses from Chilmark, served with Grey Barn bakery breads, house-made fruit preserves, honey drizzle, spiced walnuts

Cape Cod & MV oysters on the half-shell +\$18

half dozen, with tomato-horseradish sauce, jalapeno-pickled ginger mignonette, lemon

first

sweet corn bisque with tender lobster

rich lobster-tomato broth, chardonnay, light organic dairy, applewood smoked bacon, grilled bruschetta with heirloom tomato relish

chef's summer chowder

made with market's freshest seafood & vegetables, daily creation

crabmeat stuffed broiled oysters

four large Cape Cod & MV oysters stuffed with crabmeat, spinach, fennel, shaved aged cheese & toasted fennel-Pommery mustard crème

pan-seared sea scallops

saffron scented angel hair, roasted garlic-lettuce butter sauce, picante grilled vegetable relish, shaved parmesan

seared extra rare beef carpaccio

grass-fed beef, three peppercorn crust, shaved vegetables & baby herb salad, salsa verde,

grilled baby carrots with harissa & citrus

fire-roasted eggplant, tahini, preserved orange, pistachio crumble, purple basil oil & kitchen garden sunflower shoots

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.

second

grilled watermelon & cucumber salad

feta cheese, mint puree, spicy island greens, toasted almonds, orange vinaigrette

cast iron roasted summer squash & tomato

baby potato & leek torta with Lambert's Cove egg, kalamata olives, summer gremolata

heirloom & cherry tomato tart

Vermont's Nitty Gritty Grain Co. pate brisée, garden basil, Mermaid Farm fromage blanc, micro herbs & edible flower salad, fig balsamic reduction

third

broiled striped bass with blue crabmeat crust

smashed salt-baked baby potatoes, grilled summer squash & peppers, cucumber-cherry tomato salsa, parsley-ed lemon nage

scotch lobster (\$12 supplement)

steamed 1¼ lobster, taken out of shell, with grilled asparagus, roasted baby potatoes, peaty Laphroig single malt scotch cream.

lemon-rosemary roasted island chicken

celeriac-gold potato puree, wilted island greens, grilled summer squash, blistered cherry tomatoes, herb jus

slow-braised beef short rib

grass-fed beef, celeriac-gold potato puree, pole beans, red onion marmalade, bbq cabernet braising jus

coconut curried summer vegetables

black rice, summer squash, carrot, haricot vert & chickpeas, toasted cashews & citrus-herb relish

fourth

ginger - peach galette

house-made cardamom ice cream

bittersweet chocolate mousse

with organic California olive oil, drunken cherries, slivered almond cookie

rustic four-spiced carrot cake

browned butter icing, candied walnuts, barrel-aged apple cider gastrique

this week's MV partners: Allen Farm, Chilmark; Bridget's Kitchen Garden, West Tisbury; Grey Barn Farm, Chilmark; MV Seafood Collaborative, Menemsha; Mermaid Farm and Dairy, Chilmark; Morning Glory Farm, Edgartown; North Tabor Farm, Chilmark