



## four course prix fixe \$105

menu items also available for a la carte dining:  
\$55 per entree; \$22 for first and second  
courses; \$16 for desserts

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.

### first

#### **whitefish & sweet corn chowder**

MV Smokehouse smoked whitefish, local kabocha squash, potatoes & corn, pickled fennel garnish

#### **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

#### **escabeche (MVSC)**

rare-seared MV scallops, flash grilled calamari, marinated in lime juice & zest, pickled shallot, garden cilantro, basil & mint, mango-chile coulis

#### **Grey Barn Farm carrot party**

harissa-honey roasted organic baby carrots, carrot-ginger coulis, carrot top pesto, sweet peas and toasted freekeh, orange pickled fennel

#### **grilled Vermont quail, smoked maple glaze**

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

### second

#### **late summer salad**

local lettuces, spiced butternut squash and apples, toasted walnuts, Bayley Hazen Vermont blue cheese crostini, balsamic-basil vinaigrette

#### **MV Farms baby kale & arugula salad**

shaved parm, fennel and radish, Dijon-horseradish Caesar-style dressing

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this weeks 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

## third

### **boneless beef shortribs--blackberry bbq**

Anson Mills coarse corn grits, Vermont cheddar cheese

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

organic farro, summer vegetables, cherry demi-glace

### **grilled Atlantic swordfish**

summer succotash, chile-roasted sweet potato, avocado salsa verde

### **local sea bass**

old-bay spices and cornmeal-dusted, served on a local summer medley of heirloom tomatoes, grilled Grey Barn potatoes & sweet corn resting in a brown butter sauce

### **garden herb-chickpea cake, pan-roasted**

basil, cilantro & parsley, toasted cumin, cucumber-dill tzatziki, bell pepper coulis, grilled veggies

## fourth

### **flourless chocolate cake**

bittersweet chocolate ganache

### **orange-basil crème brulee**

turbinado sugar crust

### **caramelized cranberry upside down cake**

a light, ethereal cake topped with glistening, caramelized cranberries

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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.