



CHEF'S GUEST DINNER

In the off-season when our restaurant is closed to the public, as a courtesy for our inn guests, Chef can provide dinner for you during your stay.

We ask you to reserve a seat the day prior and to make your selections for dinner before noon. We acquire our local product daily and with limited diners it is important that we purchase efficiently.

This is a sample menu of our restaurant favorites and are typically available.

The menu for the day will be available to review at breakfast.

You may also request an email of our daily menu.

There may be additional daily specials based on reservations.

house-baked bread

Zach's focaccia with herbs de Provence + XV olive oil
whipped Vermont butter, fresh herbs, MV sea salt

starters

Menemsha Fish Chowder *gf*

Island-smoked bluefish & cod, sweet & gold potatoes, chardonnay, fresh thyme & a touch of cream, garni of shaved local radish, fennel, pea shoots, smoked bacon

Butternut Squash Soup *gf*

New England apple cider, aromatic veggies, warming spices, red quinoa, root vegetables

MV Oysters-on-the-Half-Shell, 8 oysters per order *gf*

tomato-horseradish sauce, roasted jalapeno mignonette, lemon

Allen Farm Lamb Borek

Braised with citrus, golden raisins & Moroccan spices, wrapped in phyllo, lemon-dill yogurt, marinated cucumber, roasted plum tomato

Island Farm Salad *gf, V*

local lettuces, heirloom tomatoes, Narragansett burrata, toasted sunflower seeds, basil – shallot vinaigrette



Galen Sampson, Executive Chef & Managing Innkeeper

Bridget Muller-Sampson, Restaurant & Events Manager, Lead Gardener

Zack Rydzewski, Sous Chef

Omar, Luis, Eldyir - Our Dedicated Kitchen Team

main course

Seared Cape Sea Scallops *gf*

Spring pea risotto, parmesan, applewood smoked bacon, pea shoots

Braised Beef Short Ribs - Blackberry BBQ *gf*

8oz pasture-raised choice beef, Anson Mill's heirloom grits, Vermont cheddar, Ghost Island greens, crispy onions

Roasted Cauliflower & Chickpea-Hearts of Palm Cake *gf, vegan*

Asparagus, broccolini and grilled squash, roasted red pepper sauce, chimichurri

dessert

Bittersweet Chocolate Budino *gf*

chantilly cream, blueberries

Orange-Basil Scented Crème Brulee *gf*

Raw sugar crust, strawberries

Raspberry Sorbet

Fresh berries

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, West Tisbury; Pilot Hill Farm, Tisbury; Beetlebung Farm, Chilmark.

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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