



four course prix fixe May 20-21 2022
\$105

first

Zak's vineyard chowder

Martha's Vineyard Seafood Collaborative cherrystone clams & whitefish, salt pork, potatoes, aromatic vegetables, unoaked chardonnay, lemon & fresh thyme

lamb borek

slow braised lamb, Moroccan spices, golden raisins & herbs, baked in phyllo; cucumber, lemon-dill yogurt, Ghost Island Farms micro greens garnish

Martha's Vineyard Seafood Collaborative bay scallop and fluke ceviche

marinated with lime, shallot & cilantro, garnished with sweet potatoes, sweet pickled red onion, ceviche foam

Charred spring vegetables

asparagus spears, fiddle heads, radish, & microgreens, creamy scallion dressing, hushpuppy croutons

Ghost Island Farm roasted beets and Grey Barn Bluebird salad

gentle orange marinade, Nasturtium greens garnish, roasted strawberries, shaved fennel, mint & basil

Menemsha Oysters on the Half Shell

garden mignonette, tomato-horseradish sauce, lemon

this week's MV partners: Grey Barn Farm, Chilmark; MV Seafood Collaborative, Menemsha; Ghost Island Farm, West Tisbury; Mad Martha's ice cream, Edgartown

our food & sourcing philosophies

Woods is guided by the seasons and by a commitment to local & sustainable sourcing. We feature rustic, extraordinarily flavorful, naturally-inspired food influenced by the rugged beauty & sea-driven tastes of New England—a distinctive region rich with vibrant agricultural scenes & flush with an extraordinary bounty from its waterways & 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 & artisanal growers & producers.

second

baby kale & arugula “caesar” salad

shaved Grey Barn Rip Rap cheese, house-made grissini, shaved radish, Dijon-horseradish “Caesar” dressing

gem salad with Shelburne Farm ‘s cheddar vinaigrette

Vermont cheese, sundried dates, shaved red onion, toasted oats, pumpkin seed, & almond crumble

third

boneless beef short ribs

braised in red wine, blackberries & aromatic vegetables, Grey Barn Farm Prufrock cheese grits, blackberry barbecue, frizzled onion

rosemary-lemon roasted breast of chicken

shiitake & oyster mushrooms, risotto, fennel-leek roasting jus

pan-roasted fillet of striped bass

celeriac-potato puree, roasted fennel, lemon butter, blistered cherry tomatoes

mushroom and leek risotto with local farm egg

shiitake & cremini mushrooms, Grey Barn Rip Rap cheese, asparagus and local cheese

fourth

blueberry-lemon pie

Mad Martha’s ice cream

double crusted apple pie

Mad Martha’s ice cream