



RAW

YELLOWFIN TUNA CRUDO - NAUC CHAM DRESSING, YUZU-BASIL-GINGER-CELERY BRODO | 19
BEET CARPACCIO - LOCAL HONEY, TRUFFLE OIL, FORAGED WATERCRESS, MUSTARD SEEDS, RED ONION QUINCE JAM, GOAT CHEESE | 15
BEEF "CHARED-TAR" - CHARRED GREEN ONIONS, QUAIL EGG, PICKLED PEARL ONIONS, WHOLE GRAIN MUSTARD, PEA CREAM TRUFFLE CHIPS | 19

SMOKED

MV SMOKED HOUSE TARTINE - SMOKED BLUEFISH, PICKLED PEARL ONION, CELERY LEAF, GRILLED 25 DAY SOURDOUGH, ROE | 14
SMOKED CHATHAM MUSSELS - SWEET HICKORY SMOKED, CHIMMYCHURRI, GRILLED 25 DAY SOURDOUGH | 16
BRAZILIAN CHICKEN CROQUETTES "COXINHA" - CREAMY SMOKED CHICKEN CROQUETTES, CHIVES, CHAPPY KITCHEN HOTSauce \$12

CURED N AGED

PERUVIAN FLUKE CEVICHE - TIGERS MILK, MICRO CELERY, PEARL ONION, ROCOTTO, CILANTRO STEAM, PERUVIAN POPCORN, SWEET POTATO MOUSSE | 19
CHARCUTERIE - PROSCIUTTO DI PARMA, LOMO, COPPA, SOPPRESSATA, MUSTARD, PICKLES | 22
SHIME SABA - GRILLED KOMBU CURED MACKEREL, CUCUMBER MELON SALAD, KABAYAKI | 16
GOOD FARM CHICKEN LIVER MOUSSE - HOUSE MADE PICKLES, SEASONAL JAM, 25 DAY GRILLED SOURDOUGH, EGG YOLK, SUMAC | 16
GREYBARN CHEESES - LOCAL HONEY, SEASONAL JAMS, GRILLED 25 DAY SOURDOUGH, LAVOSH | 19
CRISPY PORK TERRINE - PICKLES, SMOKED AOILI, 25 DAY SOURDOUGH | 14
MAPLEBROOK FARM BURRATA - PROSCIUTTO DI PARMA, PESTO BRODO, SPICY ROASTED CHERRY PEPPERS, GRAPE MUST, 25 DAY SOURDOUGH | 18

CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS

PASTA BY HAND

PESTO PRIMAVERA - ISLAND VEGETABLE SOFFRITTO, MARINARA, ALMOND PESTO, CASARECCE | 18
GREYBARN PORK SHANK RAGU - RICOTTA STUFFED RIGATONI, ROASTED TOMATO, TRUFFLE ESSENCE, PECORINO ROMANO | 19
QUAHOG BOLOGNESE - SAN MARZANO TOMATO, GARDEN BASIL, LIL NECK BROTH, SHAVED TOASTED GARLIC, LINGUINI | 19

CAUGHT N COOKED

MASSAMAN CURRY MUSSELS - CHATHAM COLLOSAL MUSSELS, AROMATIC THAI COCONUT BROTH, CRUSHED PEANUTS 16
LOBSTER CHOWDER - BAY CREAM INFUSED CHOWDER, NEW POTATO, IN HOUSE SMOKED BACON LARDON, CHARRED CORN 12
POINT JUDITH CALAMARI - TUBE N TENTACLE A LA PLANCHA, CITRUS, ROASTED PEPPER COOLIE, GARDEN PARSLEY | 11
CAST IRON RAZOR CLAMS - PICKLED SHALLOTS, INDIAN BLOOD PEACHES, CHIVE BLOSSOMS 13
OCTOPUS ALA PLANCHA - CHICKPEA HUMMUS, POMODORO, OLIVE DUST, CHIMICHURRI | 16

LARGE PLATES

GOOD FARM CHICKEN - STUFFED DARK MEAT SAUSAGE, CRISPY SKIN, ASPARAGUS BLISTERED CHERRY TOMATO | 38
30 DAY AGED RIBEYE - "MEAT N POTATO" POTATO CHIP, ROASTED CRUSH POTATO, WHIPPED POTATO, CHIMICHURRI | 48
DAY BOAT FISH - DAILY CHEF PREPARATION
MKT PRICE
ROASTED CABBAGE - SOY BALSAMIC VINAIGRETE, WHIPPED SWEET POTATO, MARCONA ALMOND PUREE, LEMON | 28
WOODS BURGER - AMERICAN CHEESE, SPECIAL SAUCE, BREAD AND BUTTER PICKLES, POPPY SEED BUN, FRIES | 25

PLANT BASED

ROASTED BRUSSEL SPROUTS - NEW WORLD BALSAMIC, CHERRY PEPPERS, FRESH BASIL, TOASTED HAZELNUTS 12
ROASTED BABY CARROTS - AVOCADO MOUSSE, PICKLED PEARL ONION, AROMATIC LEMONGRASS COCONUT MILK, ROASTED PISTACHIO CRUMB | 13
ROASTED ACORN SQUASH - GRILLED BROCOLINI, FIRE ROASTED PEPPERS COOLIE, TEMPURA RAMP LEAF, CRISPY QUINUA | 14
CHEF'S DAILY SALAD - USING LOCALS GREENS AND INGREDIENTS -\$13

ADDITIONS

SIDE SALAD - SOY BALSAMIC VIN | 8
ISLAND GREENS - GARLIC N OIL | 6
ROASTED NEW POTATO - ROMESCO | 8
BUFFALO CAULIFLOWER - FRANK'S | 8
25 DAY SOURDOUGH - GARLIC BUTTER, OLIVE DUST | 8
TRUFFLE FRIES - PARMESAN, HERBS | 9
MEATBALLS - PECORINO, SAN MARZANO