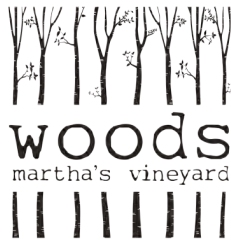


“Between every two pines is a doorway to a new world”

september / october :
thursday - sunday



A Vineyard, Farm, New
England Dining Experience
Enjoy 4 courses: \$95

APPETIZER

SHELLFISH "CHOWDER"

parsnips, clam, smoked mussels, leeks

TOMATO SOUP, CHILLED

English cucumbers, swt 100's, croutons, basil, radish

RAW

SALAD

ISLAND PRODUCE

raw, roasted, shaved, pickled, poached

BURRATA

salsa verde

ENTREE

CAVATELLI

butternut squash puree, fall vegetables

SALMON, OCEAN RAISED

zucchini linguine, buttered herb broth, herb salad

LOBSTER CLAMBAKE (\$10 surcharge)

1.5 lb lobster, corn, fingerling potatoes, linguica, steamers, seaweed

RED WINE BRAISED SHORT RIB

fennel, roasted poblanos, chickpeas

DESSERT

BROWNIE SUNDAE*

homemade vanilla ice cream

*Contains Nuts**

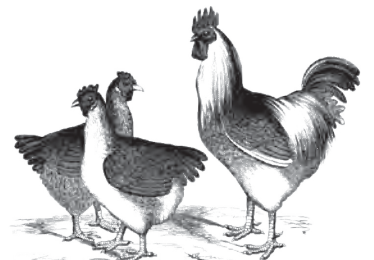
PANNA COTTA

blueberries and balsamic

Sourced from good folks,
mostly right around the corner

M.V. MYCOLOGICAL · MERMAID FARM
GREY BARN · MORNING GLORY FARM
NORTH TISBURY FARM

Executive
Chef:
John
Thurgood



Instagram: @EatWoods