

Snacks and Shareables

- Yangnyeom Cauliflower**.....14
tempura-fried cauliflower, tossed in sweet & spicy gochujang sauce V
- Sea Scallops**.....21
cauiflower/fennel puree and wild currant balsamic
- Crispy Brussels Sprouts**.....13
fried brussels tossed in bacon shallot vinaigrette, with crispy prosciutto
- Duck Fat Fries**.....10
french fries finished in duck fat, with house rosemary aioli and ketchup WF, AV, DF
- Almonds, Olives & Feta**.....15
Marcona almonds, marinated Castelvetrano olives, and feta with fresh herbs and EVOO, with croccantini V
- Bread Board**.....6
warm baguette, garlic confit, herbed butter V

Salads and Soup

- Boston Bibb Salad**.....12
herbs, shallot vinaigrette, aged gouda V, WF
- Roasted Beet House Salad**.....18
roasted red beets, baby kale, arugula, blood orange, candied pecans, feta, and lambrusco vinaigrette V, WF, ADF
- Chorizo and Clam Chowder**.....12
Mexican chorizo, Manila clams, clam and crab stock, celery, Yukon gold potato, cream

Mains

- Grilled Pork Chop**.....48
12 oz Duroc bone-in chop, grilled rainbow carrots, apple chutney, parsnip puree WF
- Hand Cut Filet**.....68
6 oz grass fed beef, duck fat potatoes, grilled asparagus, demi glace WF
- Alaskan Halibut**.....46
over wild mushroom risotto with blistered cherry tomatoes, asparagus, and parmigiano reggiano WF
- Woodstone Roasted Chicken**.....38
airline breast in bourbon pan sauce, with house boursin mashed potatoes, grilled carrots, bacon, and purple cabbage WF
- Sea Scallop Pasta**.....40
house-made pasta with seared scallops, corn cream, sweet corn, roasted poblano, and aged gouda
- Vegetable Ragout**.....29
roasted red beets and seasonal mushrooms simmered in tomato sauce, with herb salad and garlic bread V DF AWF
add an egg 3
- Sunset Burger**.....27
grass-fed beef*, pasilla aioli, bacon, aged white cheddar, arugula, fried shallot, brioche bun, with duck fat fries AWF
*Available vegetarian with Beyond Patty, no bacon

Beverage Feature

- Mango Pisco Sour**.....17
pisco, mango puree, aquafaba, lime, simple, tajin dried mango
- Afterglow**.....17
Elijah Craig toasted barrel bourbon, house apricot liqueur, demerara simple, and lemon, topped with Tirridis house brut

DF dairy-free | WF wheat-free | V vegetarian | AWF available wheat-free | AV available vegetarian

*Please be aware: consumption of raw or undercooked animal product may cause foodborne illness.

Split checks will not be accommodated for parties of six or more. A service charge of 21% will be added to the total bill for parties of six or more. Of that amount, 100% will be pooled and paid to the servers, bussers, and bartenders serving you.