

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	
Buffalo Wings	16
butter-braised chicken, house buffalo sauce, chive and buttermilk blue cheese dressing, carrots, celery, cole slaw WF	
Smoked Salmon Board	24
cold-smoked with blackberry glaze, brie cheese, crostini, and pear compote	
Marinated Olives	4
Castelvetro olives marinated in lemon zest and bay leaf V	
Marcona Almonds	5
Spanish almonds fried in olive oil WF V	
Marinated Feta	6
fresh herbs, EVOO, croccantini V	
Bread Board	6
warm baguette, garlic confit, herbed butter V	

Sandwiches

Nashville Hot Rockfish Sandwich	22
hand-breaded and fried, house hot sauce, pickles, aioli on brioche bun, with duck fat fries and cole slaw	
Sunset Burger	27
grass-fed beef*, pasilla aioli, bacon, aged white cheddar, Mama Bird greens, fried shallot, brioche bun, with duck fat fries AWF	
*Available vegetarian with Beyond Patty, no bacon	
Mama Bird Tomato & Prosciutto	19
fresh basil, fresh mozzarella, lambrusco vinegar; garlic-butter toasted ciabatta roll, with simple side salad AWF	
Duck & Prosciutto Sandwich	28
confit duck and crisped prosciutto with brie, membrillo aioli, sliced pear, and leaf lettuce on a ciabatta roll, with simple side salad AWF	

Salads

Boston Bibb Salad	12
herbs, shallot vinaigrette, aged gouda V, WF	
Mama Bird House Salad	14
spring mix, fresh blackberries, shaved asparagus, citrus vinaigrette, fresh goat cheese V, WF	
Caesar	15
romaine, house dressing, white anchovy, parmigiana reggiano, confit garlic, croutons	
Caprese	16
heirloom tomatoes, burrata, fresh basil, balsamic reduction, extra virgin olive oil, Maldon salt WF V	

Mains

Grilled Lamb	36
New Zealand lollipop chop with beurre rouge, bourbon creme mashed potatoes, grilled florentino, fried shallots AWF	
Seared Halibut Risotto	42
basted in pasilla oil, over green pea and mint risotto, with tepache butter WF	
Denver Steak	39
duck fat confit fingerling potatoes, grilled asparagus, beef glaze GF	
King Salmon Pasta	40
house-made bucatini with seasonal roasted squash, sauce bercy	
Woodstone Roasted Chicken	26
airline breast, apple and fennel barley, shaved fennel salad, blanched green beans and kale	
Pesto Pasta	30
house-made noodles with seasonal mushrooms, parmigiano reggiano, kale almond pesto, and cream V	

Sides

Duck Fat Fries	8
french fries finished in duck fat, with house rosemary aioli and ketchup WF, AV, DF	
Glazed Carrots	12
applewood-smoked baby carrots, with candied habanero-orange glaze V, WF	

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.