

## Snacks and Shareables

<b>Yangnyeom Cauliflower</b> .....	14
tempura-fried cauliflower, tossed in sweet & spicy gochujang sauce V	
<b>Smoked Salmon Board</b> .....	24
cold-smoked with blackberry glaze, brie cheese, crostini, and pear compote AWF	
<b>Caprese</b> .....	16
heirloom tomatoes, burrata, fresh basil, balsamic reduction, extra virgin olive oil, Maldon salt WF V	
<b>Marinated Olives</b> .....	4
Kalamata olives marinated in lemon zest and bay leaf V	
<b>Marcona Almonds</b> .....	5
Spanish almonds fried in olive oil WF V	
<b>Marinated Feta</b> .....	6
fresh herbs, EVOO, croccantini V	
<b>Bread Board</b> .....	6
warm baguette, garlic confit, herbed butter V	

## Sandwiches

<b>Nashville Hot Rockfish Sandwich</b> ..	22
hand-breaded and fried, house hot sauce, pickles, aioli on brioche bun, with duck fat fries and cole slaw	
<b>Sunset Burger</b> .....	27
grass-fed beef patty*, toasted 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	
<b>Duck &amp; Prosciutto Sandwich</b> .....	28
confit duck and crisped prosciutto with brie, date aioli, sliced pear, and leaf lettuce on a ciabatta roll, with simple side salad AWF	

## Salads

<b>Boston Bibb Salad</b> .....	12
herbs, shallot vinaigrette, aged gouda V, WF	
<b>Mama Bird House Salad</b> .....	14
spring mix, rainier cherries, shaved asparagus, citrus vinaigrette, fresh goat cheese V, WF	
<b>Caesar</b> .....	15
romaine, house dressing, white anchovy, parmigiana reggiano, confit garlic, croutons	

## Mains

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

## Sides

<b>Duck Fat Fries</b> .....	8
french fries finished in duck fat, with house rosemary aioli and ketchup WF, AV, DF	
<b>Smoked Carrots</b> .....	12
applewood-smoked carrots, with candied habanero-orange glaze V, WF	
<b>Florentino</b> .....	6
miso glazed and roasted 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.