



MENUS

- ALL-DAY MENU
- ALL-DAY BEVERAGES
- HAPPY HOUR
- DESSERT
- BRUNCH
- BRUNCH BEVERAGES
- LUNCH PRIX FIXE
- DINNER PRIX FIXE
- WINE LIST
- SPIRITS LIST

also available on GrubHub & DoorDash

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SNACKS

to share (or not)

HOUSE RICOTTA — 12
honey, mishmish, toast

FERMENTED HUMMUS — 15
naan, all the veggies, ash

RICE CHICHARRÓN — 11
flavors of bagel & lox, sour cream & onion foam

BLOOMIN' MAITAKE — 14
burnt sesame caramel, bonito flakes, furikake

CHICKPEA CHEESE FRIES — 13
creamy feta, turmeric, all the spices

RAW OYSTERS — 22
ginger cocktail sauce, rice pearls, scallions - priced per half-dozen

TOTS N' CAVIAR — 28
golden kaluga, shio kombu, chive crème fraîche

MOSTLY VEGETABLES

CHILLED CORN SOUP — 12
andouille bits, jalapeño cornbread croutons, herb oil

HEIRLOOM TOMATO SALAD — 15
crispy lavash, ricotta salata, basil emulsion

CORN "RIBS" — 11
chef's secret rub, bbq aioli

AZTEC SALAD — 15
romaine, charred corn salsa, cotija cheese, avocado vinaigrette

CHARRED CAULIFLOWER — 14
coconut green curry, pinenuts, golden raisins, sorghum

ARUGULA & RADISH SALAD — 15
humboldt fog, aleppo almonds, strawberry balsamic

FROM THE SEA

TUNA "NICOISE" CRUDO — 21
green tomato, pickled quail eggs, potato gaufrette

CRAB & SPRING PEA GNOCCHI — 30
citrus compound butter, guanciale, baby squash

SEARED SCALLOPS — 30
bbq pork crackling, melted leeks, fava bean purée

PAN-SEARED SALMON — 30
korean bbq sauce, charred broccolini, crispy enoki mushroom, sesame nougatine

LOBSTER BAO BUNS — 21 (FOR 2) / 40 (FOR 4)
sweet corn relish, bacon lardons, boston bibb

CRISPY OCTOPUS — 28
cherries two ways, locally foraged mushrooms, charred pearl onions

FIELDS & RANCHES

WOODWIND BURGER* — 22
hooks cheddar, bbq pickles, fancy sauce - choice of fries or side salad

CHICKEN N' WAFFLES — 20
tennessee hot, celeriac slaw, pickles, sourdough waffle

GRILLED SHORT RIB — 40
lemongrass, carrot purée, pickled slaw, scallion pancakes

DRY-AGED BEEF TARTARE* — 28
black garlic purée, pickled ramps, cured egg

ROASTED CHICKEN BREAST — 24
Nichols Farm summer squash, heirloom tomatoes, green garlic chermoula

PORK BELLY "AL PASTOR" TACOS — 22
mezcal-infused pineapple salsa, pineapple mole, fresh herbs

LAMB TENDERLOIN — 38
glazed baby carrots, charred challah, dill yogurt