

WOODWIND

ALL-DAY

SNACKS — TO SHARE (OR NOT)

HOUSE **RICOTTA** — 10
honey, mishmish, toast

FERMENTED **HUMMUS** — 14
naan, all the veggies, ash

CHICKEN **CHICHARRÓN** — 9
flavors of buffalo wings, bleu cheese foam

BLOOMIN' **MAITAKE** — 14
sweet & spicy glaze, sesame seeds, scallions

CHICKPEA FRIES — 10
kibbeh spice, tahini aioli, parsley

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

MOSTLY VEGETABLES

"ELOTE" **CORN** GAZPACHO — 10
roasted corn, cotija cheese, black lime

SUMMER **SQUASH** SALAD — 12
baby arugula, ricotta salata, cantaloupe,
champagne vinaigrette

FIRE-ROASTED **CARROTS** — 11
hanguk, citrus greek yogurt

AZTEC SALAD — 14
romaine, charred corn salsa, cotija
cheese, avocado vinaigrette

FROM THE SEA

HAMACHI CRUDO — 14
aji amarillo aioli, crispy lemon, caperberry

HOUSEMADE RICOTTA **CAVATELLI** — 25
lump crab meat, crispy guanciale, pea fricassee

SEARED **SCALLOPS** — 26
fava bean romesco, cippolini, spicy chili aioli

PAN-SEARED **SALMON** — 28
korean bbq sauce, charred broccolini, crispy
enoki mushroom, sesame nougatine

FIELDS & RANCHES

WOODWIND **BURGER*** — 21
Hooks cheddar, b&b pickles, fancy
sauce - choice of fries or side salad

CHICKEN N' WAFFLES — 18
tennessee hot, celeriac slaw, pickles,
sourdough waffle

GRILLED **SHORT RIB** — 34
lemongrass, carrot purée, pickled
slaw, scallion pancakes

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

ROASTED **CHICKEN** BREAST — 20
summer squash succotash, corn purée, chicken jus

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

ASK ABOUT OUR PRIX-FIXE SPECIALS

LUNCH — 3 COURSES FOR \$28 PER PERSON

DINNER — 4 COURSES FOR \$55 PER PERSON

Before placing your order, please inform your server if anyone in your party has a food allergy.

*Food items are cooked to order.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.