

STARTERS

UGA OSETRA CAVIAR 95

CRÈME FRIACHE, CUCUMBER, 'FRENCH'
TOAST POINTS

FOIE GRAS 30

THYME CORNMEAL WAFFLE, PINEAPPLE
THYME JAM, CASHEW BUTTER, GRANOLA

HAMACHI TARTARE 13

CUCUMBER, GINGER, GARLIC, SAMBAL
LEMONGRASS, KIFFER LIME, WONTON

BEEF TARTARE 14

TRUFFLE, HORSERADISH AIOLI, SHALLOTS,
QUAIL EGG, MUSHROOM, BLUE CHEESE
TOAST POINTS

AHI CRUDO 13

CUCUMBER, RADISH, AVOCADO, FRESNO,
YUZU, OLIO VERDE, SHOYU

SEARED ARGENTINEAN PRAWN COCKTAIL 14

AVOCADO, CINNAMON, LEEKS

SOUP/SALADS

NC CRAB FRITTERS & CORN BISQUE 12

SCALLOP, FRESNO, LEEKS, ENDIVE, OLIO
VERDE

TOMATO SALAD 12

SMOKEY MOUNTAIN CHEVRE, BALSAMIC
CARAMELIZED ONION, BASIL, HAND
TORN CROUTON, OLIO VERDE

BRUSSELS SPROUTS SALAD 12

WALNUTS, LARDONS, CRANBERRY,
VACCHE ROSSE, L.A. VINAIGRETTE

BEET SALAD 12

FIGS, LEEKS, PISTACHIO, BLUE CHEESE,
WHITE BALSAMIC VINAIGRETTE

CRIMSON PRAWN SALAD 13

RED CABBAGE, JICAMA, POMELO, BASIL,
CASHEW, CRISPY SHALLOTS, SOY
VINAIGRETTE

LITTLE GEMS CEASAR SALAD 10

BOQUERONES, VACCHE ROSSE, HAND-
TORN CROUTON, RED ONION, CAESAR
DRESSING

+PRAWNS A LA PLANCHA 6

KALE & SHIITAKE SALAD 11

DRIED CHERRIES, FIORE DI SARDO,
SPICED PECANS, BACON, CREAMY
BALSAMIC VINAIGRETTE

+DUCK CONFIT 4/PC

ENTREES

HOG ISLAND GRILLED CHEESE 14

FROMAGE BLANC, SURCHOIX GRUYERE,
MEZZO SECCO, HERB BREAD. BUTTERNUT
SQUASH BISQUE

ULTIMATE BACON CHEESEBURGER 16

FILET MIGNON, RIB EYE, GRUYERE,
NUESKE'S BACON, SHALLOT AIOLI,
DRUNKEN BBQ SAUCE. ROASTED POTATO
WEDGES

SCALLOPS & PORK BELLY CASSOULET 24

CANNELLINI BEANS, CRISPY HERB
ROASTED BELLY, PICKLED GRAPES,
ALMONDS, ARUGULA GREMOLATA

FILET MIGNON 30

OXTAIL BLUE CHEESE GRATIN,
BROCCOLINI, OYSTER SAUCE, KING
TRUMPET MUSHROOM, BEEF JUS

PORK CHOP 27

MUSHROOM RISOTTO, ROASTED
MUSHROOM, APPLE, ENDIVE, CHERRIES,
PORK JUS

DUCK 27

WILD RICE, CORN, SUGAR SNAP PEA,
SHIITAKE, BACON, HEIRLOOM CARROTS,
LEEK, CASHEWS, EGG, ORANGE

CIOPPINO, A FISHERMAN'S STEW 30

HALIBUT, MUSSELS, CLAMS, PRAWN,
TOMATO, ROMESCO CROSTINI,
ALMONDS

White and Wood

RESTAURANT • BAR • PROVISIONS

CHEESE AND CURED MEATS

2 / \$16 3 / \$23 4 / \$29 5 / \$36 6 / \$42 CHEF'S 5&5 / \$68

HOUSE COUNTRY PATE

DUCK, PORK, CHERRIES, WALNUT
AVAILABLE INDEPENDENTLY \$12

PROSCIUTTO BERKSHIRE

LA QUERCIA
PORK, PRIZED BREED

PROSCIUTTO DUCK

BELLA BELLA
DUCK, BLACK PEPPER, GARLIC

SALAME, TRUFFLES

ANGEL'S SALUMI & TRUFFLES
PORK, PERIGORD TRUFFLE

SOPRESSATA SWEET

FRA'MANI
PORK, CLOVE

PROSCIUTTO WILD BOAR

ANGEL'S SALUMI & TRUFFLES
PORK, CURED 6 MO., SALT, RAW SUGAR

SPECK, ALTO ADIGE

MAESTRI
PORK, SMOKED, NUTTY

MORTADELLA, CLASSIC

FRA'MANI
PORK, ROASTED, FRUITWOOD SMOKED

MANGALITSA

JOHNSTON COUNTY HAMS
PORK, HIGHLY PRIZED FAT BREED

SALAME, CAPRI

OLYMPIA PROVISIONS
PORK, RED WINE, FENNEL, CEYENNE

SOPPRASATA CALABRESE

MAESTRO
PORK, CEYENNE, PAPRIKA, CHILIES

DELAWARE FIREBALL

SMOKING GOOSE
PORK, RED CHILIES, ESPELETTE

GIN AND JUICE

SMOKING GOOSE
LAMB, PORK, JUNIPER, ORANGE PEEL

CHORIZO IBERICO DE BELLOTA

FERMIN
PORK, PAPRIKA, HERBS

LOMO AMERICANO

LA QUERCIA
PORK, PIMENTON, COCOA

COPPA PICANTE

LA QUERCIA
PORK, PICANTE, CUMIN, CHILI FLAKE

SALAMI TOSCANA

FRA'MANI
PORK

GOAT BUTTER, BLACK SALT FLAKES

DELAMERE DAIRY
AVAILABLE INDEPENDENTLY WITH
LA BREA ROSEMARY OLIVE OIL BREAD \$6

STILTON COLSTON BASSETT

NEAL'S YARD DAIRY
COW, BLUE, SEMI-FIRM

SMOKEY BLUE

ROGUE CREAMERY
COW, CREAMY, HAZELNUT SMOKED

SHROPSHIRE

CROPWELL BISHOP CREAMERY
COW, SEMI-FIRM BLUE, SHARP, CREAMY

MONTGOMERY'S CLOTHBOUND CHEDDAR

NEAL'S YARD DAIRY
COW, SEMI-FIRM, HERBACIOUS

IL TRUFFELINO

SOMERDALE
COW, WHITE CHEDDAR W/ TRUFFLES

LINDALE

GOAT LADY DAIRY
COW, SWEET, SMOOTH, RICH, GOUDA

TOMME THOMASVILLE

SWEET GRASS DAIRY
COW, SEMI-SOFT, RAW, EARTHY, CREAMY

BRILLAT SAVARIN AFFINE (TRUFFLE PATE'D)

FROMAGERIE DELIN
COW, TRIPLE CREAM, BUTTERY

RED HAWK

COWGIRL CREAMERY
COW, DOUBLE CREAM

GREEN HILL

SWEET GRASS DAIRY
COW, SOFT, CAMAMBERT-ESQUE

VACCHE ROSSE

MONTANARI & GRUZZA
COW, FIRM, NUTTY, FRUITY, GRASSY

PROVIDENCE

GOAT LADY DAIRY
GOAT, FIRM, AGED, EARTHY

MANCHEGO

MIGUEL & VALENTINO
SHEEP, FIRM, NUTTY, EARTHY

FIORE DI SARDO

PINNA/SEPI
SHEEP, FIRM, PECORINO, SMOKED

All food allergies, religious, or dietary restrictions honored.

All substitutions and changes are politely declined.

According to the health department, consuming raw or undercooked meats, poultry, seafood (which also includes tuna), shellfish (which also includes oysters), or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We reserve the right to add a 20% gratuity on parties of six or more.

One check will be presented unless otherwise requested.



@TheWhiteAndWood

TheWhiteAndWood.com