

CHEESE & CURED MEATS
1/\$10, 2/\$18, 3/\$26, 4/\$34, 5/\$42
CHEF'S CHOICE (5&5) \$75

CHEESE

STILTON COLSTON BASSETT

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

EWES BLUE

OLD CHATHAM SHEEPHEARDING CO.
SHEEP, CREAMY, FRUITY, SEMI-SOFT

SHROPSHIRE

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

MONTGOMERY'S CLOTHBOUND CHEDDAR

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

BRILLAT SAVARIN AFFINE (TRUFFLE PASTE)

FROMAGERIE DELIN
COW, TRIPLE CREAM, BUTTERY

HUMBOLDT FOG

CYPRESS GROVE
GOAT, FLORAL, HERBACIOUS, SOFT

RED HAWK

COWGIRL CREAMERY
COW, DOUBLE CREAM

VACCHE ROSSE

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

MANCHEGO

MIGUEL & VALENTINO
SHEEP, FIRM, NUTTY, EARTHY

FIORE DI SARDO

PINNA/SEPI
SHEEP, FIRM, PECORINO, SMOKED

CURED MEATS

HOUSE COUNTRY PATE

DUCK, PORK, CHERRIES, WALNUT
AVAILABLE INDEPENDENTLY WITH
'FRENCH' TOAST 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

SALAME, DUCK

ANGEL'S SALUMI & TRUFFLES
DUCK, RED WINE, BLACK PEPPERCORN

PROSCIUTTO WILD BOAR

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

SPECK, ALTO ADIGE

MAESTRI
PORK, SMOKED, NUTTY

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

CHORIZO IBERICO DE BELLOTA

FERMIN
PORK, PAPRIKA, HERBS

SALAMI TOSCANA

FRA'MANI
PORK

White and Wood

RESTAURANT • BAR • PROVISIONS

STARTERS

GOLDEN OSETRA CAVIAR \$95

CRÈME FRIACHE, CUCUMBER, 'FRENCH'
TOAST POINTS

OYSTERS ON THE HALF SHELL \$20

HOGWASH MIGNONETTE

FOIE GRAS \$30

BRIOCHE, STRAWBERRY-JALEPEÑO JAM,
PISTACHIO BUTTER, GRANOLA

BEEF TATAKI \$12

COFFEE, HERBS, PEANUT BUTTER, TATER
TOTS, MANCHEGO, SOY VINAIGRETTE

HAMACHI TARTARE \$14

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

BEEF TARTARE \$14

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

ARGENTINEAN PRAWN COCKTAIL 14

SEARED, AVOCADO, CINNAMON, LEEKS

SOUP/SALADS

NC CRAB FRITTERS & CORN BISQUE \$12

SCALLOP, FRESNO, LEEKS, ENDIVE

LOBSTER BISQUE \$12

TEMPURA ARGENTINEAN PRAWNS

CRAB & GRAPEFRUIT \$14

ENDIVE, PECANS, CILANTRO-LIME
VINAIGRETTE

BRUSSELS SPROUTS SALAD \$12

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

BEET SALAD \$12

FIGS, LEEKS, PISTACHIO, GOAT CHEESE,
ENDIVE, WHITE BALSAMIC VINAIGRETTE

CAESAR SALAD \$10

LITTLE GEMS, BOQUERONES, VACCHE ROSSE,
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

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

CELERY ROOT POTATO ALIGOT, BROCCOLINI,
OYSTER SAUCE, KING TRUMPET
MUSHROOM, BEEF JUS
+FOIE GRAS \$25

PORK CHOP \$27

TRUFFLED POTATO RISOTTO, ASPARAGUS,
PORK JUS

MAHI MAHI \$26

CORN, SUGAR SNAP PEA, SHIITAKE, BACON,
TOMATO, LEEKS, FRESNO

LOBSTER \$28

CARNOROLI RISOTTO, ARGENTINEAN
PRAWNS, NASTERTIUM

DESSERTS

VANILLA CRÈME FRIACHE PANNA COTTA \$10

CHERRIES, KUMQUATS, GOOSEBERRIES,
PISTACHIOS

BLOOD ORANGE CHEESECAKE \$10

BLOOD ORANGE, BROWN SUGAR TUILLE,
MERINGUE

MILLE-FEUILLE \$10

(NAPOLEAN) WHITE CHOCOLATE MOUSSE,
ALMONDS, STRAWBERRIES, PUFF PASTRY

CHOCOLATE & BUTTERSCOTCH \$10

POT DE CRÈME, BUTTERSCOTCH, VANILLA
WHIPPED CREAM

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