

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

CHEESE

BLACK & BLUE

FIREFLY FARM, MD, USA
GOAT, CREAMY, SWEET, SEMI-SOFT

SHROPSHIRE

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

BRILLAT SAVARIN AFFINE (TRUFFLE PASTE)

FROMAGERIE DELIN, FRANCE
COW, TRIPLE CREAM, BUTTERY

SANDY CREEK

GOAT LADY DAIRY, NC, USA
GOAT, COW, ASH VEG RIND, CREAMY

RED HAWK

COWGIRL CREAMERY, CA, USA
COW, DOUBLE CREAM

SNOWFIELDS BUTTERKASE

SAXON CREAMERY, WI, USA
COW, BUTTERY, HERBACIOUS

VACCHE ROSSE

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

MANCHEGO

MIGUEL & VALENTINO, SPAIN
SHEEP, FIRM, NUTTY, EARTHY

OSSAU IRATY 10-12 MO.

AGOUR, FRANCE
SHEEP, RAW, FRUITY, SAVORY, NUTTY

CURED MEATS

SALAMI, PORCINI

NEW ENGLAND CHARCUTERIES, MD
PORK, PORCINI

SALAMI, CHORIZO BELLOTA IBERICO

FERMIN, SPAIN
PORK, ESPELETTE, NUTTY

PROSCIUTTO

LA QUERCIA, IA
PORK, RED PEPPER, GROUND FENNEL

PROSCIUTTO DUCK

ANGEL'S SALUMI & TRUFFLES, CA
DUCK, BLACK PEPPER, GARLIC

SALAME, WHITE TRUFFLES

ANGEL'S SALUMI & TRUFFLES, CA
PORK, WHITE TRUFFLE

PROSCIUTTO WILD BOAR

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

SOPPRASATA CALABRESE

MAESTRO, CANADA
PORK, CEYENNE, PAPRIKA, CHILIES

SALAME, GIN & JUICE

SMOKING GOOSE, IN
LAMB, PORK, JUNIPER, PEPPERCORN



STARTERS

OYSTERS 6/\$20, 12/\$32

RAW, HOGWASH MIGNONETTE:
CILANTRO, FRESNO, SHALLOT, LIME

HALIBUT CEVICHE \$14

ONION, CILANTRO, LEMON, AVOCADO.
FRIED GREEN TOMATOES

AHI CRUDO \$15

RADISH, FRESNO, APPLE, CUCUMBER,
FRIED SHALLOTS, PONZU, YUZU, OLIVE
OIL

BEEF TARTARE \$15

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

SOUP/SALADS

TOMATO & STRAWBERRIES \$12

BURRATA, BALSAMIC VINEGAR, OLIVE
OIL, BASIL, PISTACHIOS

PRAWN LOUIE SALAD \$15

BABY ROMAINE, CUCUMBER, RADISH,
ASPARAGUS, HARD BOIL EGG, RUSSIAN
DRESSING

CRAB & GRAPEFRUIT SALAD \$16

ENDIVE, ARUGULA, PECANS,
CILANTRO-LIME VINAIGRETTE

BEET SALAD \$12

RADICCHIO, ENDIVE, BURRATA,
HAZELNUT, WHITE BALSAMIC
VINAIGRETTE

BRUSSELS SPROUTS \$12

WALNUT, CRANBERRIES, VACCHE
ROSSE, BACON LARDON, L.A.
VINAIGRETTE

ENTREES

SCALLOPS \$28

BACON, SQUASH, ZUCCHINI,
SMOKED TOMATO, ONION

HALIBUT \$30

CORN, GRILLED ASPARAGUS, BASIL,
MUSHROOM, BACON, TOMATO,
FRESNO

DUCK CONFIT \$24

RICOTTA GNOCCHI, ENGLISH PEA,
MUSHROOM, VACCHE ROSSE,
MARSALA

FILET MIGNON \$34

OXTAIL MANCHEGO HASH, SAUTEED
GREENS, BORDELAISE

HOG ISLAND GRILLED CHEESE \$15

FROMAGE BLANC, SURCHOIX
GRUYERE, MEZZO SECCO, HERB
BREAD. GAZPACHO
+BACON, TOMATO & ONION \$4

ULTIMATE BACON CHEESEBURGER \$18

FILET MIGNON, RIB EYE, GRUYERE,
NUESKE'S BACON, SHALLOT AIOLI,
DRUNKEN BBQ SAUCE. TRUFFLE
MANCHEGO TATOR TOTS

DESSERTS

PEACH TART \$11

PEACH MARMALADE, GRANOLA, BASIL
ICE CREAM

OLIVE OIL CAKE \$11

ROMANOFF, STRAWBERRIES, MINT

POT DE CRÈME \$11

CHOCOLATE, BUTTERSCOTCH, 'HEATH
BAR' CRUMBLE, 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