

White and Wood

RESTAURANT • BAR • PROVISIONS

JOIN US FOR

NEW YEAR'S EVE
December 31, 2018

HAPPY OYSTER HOUR
FIRST SUNDAY BRUNCH
DOWNTOWN MONDAYS
WINE WEDNESDAYS

CHEESE

BLEU DU BOCAGE

PASCAL BEILLEVAIRE, FRANCE
GOAT, CREAMY, CRUMBLY, NUTTY

SHROPSHIRE

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

BRILLAT SAVARIN AFFINE (TRUFFLE PASTE)

FROMAGERIE DELIN, FRANCE
COW, TRIPLE CREAM, BUTTERY

MT. TAM

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

BRESAOLA

BERNINA, URUGUAY
BEEF, SPICES, HERBS

SALAMI, CHORIZO BELLOTA IBERICO

FERMIN, SPAIN
PORK, ESPELETTE, NUTTY

SPECK ALTO ADIGE

RECLA, ITALY
PORK, SMOKED, NUTTY

PROSCIUTTO DUCK

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

SALAME, WHITE TRUFFLES

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

SOPPRASATA CALABRESE

MAESTRO, CANADA
PORK, CAYENNE, PAPRIKA, CHILIES

CHEESE & CURED MEATS

1/\$10, 2/\$18, 3/\$26, 4/\$34, 5/\$42

CHEF'S CHOICE (5&5) \$75

STARTERS

OYSTERS

RAW: 6/\$20, 12/\$32
CILANTRO, FRESNO, SHALLOT, LIME
ROASTED: 6/\$24, 12/\$36
SHIITAKE, CRÈME FRIACHE, PARSLEY,
PARMESAN

AHI TARTARE \$16

SHIITAKE MUSHROOM, SOY, SESAME,
CHIVES, MISO VINAIGRETTE, LAVASH
CRACKERS

FOIE GRAS \$28

CORNMEAL WAFFLE, PINEAPPLE JAM,
ALMOND-CASHEW BUTTER

BISCUITS & HAM \$14

GOAT BUTTER, TOMATO JAM

BEEF TARTARE \$16

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

SOUP/SALADS

CRAB CAKE & CANNELLINI SOUP \$14

ALMONDS, GRAPE, OLIVE OIL

BUTTERNUT & ACORN SQUASH SOUP \$12

BURRATA, SAGE, OLIVE OIL

KALE \$13

LACINATO & REDBOR, APPLE, ONION,
WALNUTS, BLUE CHEESE CROSTINIS,
HONEY APPLE CIDER VINAIGRETTE

CAESAR \$12

LITTLE GEMS, BOQUERONES, RED
ONION, CROUTONS, PARMESAN,
CAESAR DRESSING

BEET SALAD \$13

BURRATA, FENNEL, CITRUS, PISTACHIO,
HONEY, CITRUS VINAIGRETTE

BRUSSELS SPROUTS \$13

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

ENTREES

PRAWN CAESAR SALAD \$18

LITTLE GEMS, RADISH, RED ONION,
CROUTONS, VACCHE ROSSE, CAESAR
DRESSING

PASTA DU JOUR \$MP

SCALLOPS \$28

CAULIFLOWER, CARROT, BACON,
HARISSA

SCOTTISH SALMON \$30

BEETS, ARUGULA, POMEGRANATE,
PISTACHIOS, GOAT CHEESE CREMA

BERKSHIRE PORK CHOP \$30

CIGAR ALIGOT, BRUSSELS SPROUTS,
LAP CHEONG, MINT, COLATURA

FILET MIGNON \$34

POTATO GRATIN, OYSTER SAUCE,
ASPARAGUS, TEMPURA'D KING
TRUMPET MUSHROOM, JUS
FOIE GRAS +\$20

HOG ISLAND GRILLED CHEESE \$14

FROMAGE BLANC, SURCHOIX
GRUYERE, MEZZO SECCO, HERB
SOURDOUGH, SOUP DU JOUR
+BACON, TOMATO & ONION \$4

ULTIMATE BACON CHEESEBURGER \$18

FILET MIGNON, RIB EYE, GRUYERE,
NUESKE'S BACON, SHALLOT AIOLI,
DRUNKEN BBQ SAUCE. TRUFFLE
PARMESAN TATOR TOTS
FOIE GRAS +\$20

FOLLOW US FOR SPECIALS:



@TheWhiteAndWood
TheWhiteAndWood.com

We have a micro-kitchen. Please order your food at once and let us course it out for you. Thank you for your patience.

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. We will split the check up to four ways evenly for party of 8 or more.