



GREENWOOD
RESTAURANT

STARTERS

PARKER HOUSE ROLLS

sourdough | seaweed butter | maldon sea salt
12

LITTLE GEM SALAD

garden vegetables | foraged herbs
apple cider vinaigrette
14

BLACK DOG FARM FIELD GREENS SALAD

wild mustard greens | grapefruit | parmesan
yuzu-sesame dressing | toasted walnuts
16

HAMACHI CRUDO

heirloom cherry tomatoes | avocado puree
basil oil | pickled ramps | tomato water
24

CHARRED OCTOPUS

guajillo-tamarind glaze | wakame seaweed
nappa cabbage | dashi rice crisp
26

SNAKE RIVER FARMS PORK BELLY

blue corn polenta | cotija cheese
gochujang honey | frisee | kombucha vinaigrette
28

PASTAS

SCALLOP & SHRIMP RAVIOLI

side stripe shrimp | herbed panko
scallion oil | shellfish cream sauce
32

HONEYNUT SQUASH RAVIOLI

parmesan | brown butter crumble
balsamic glaze | sage oil
32

PORCINI MUSHROOM RAVIOLI

wild porcini cream filling | fennel sand
buna shimeji mushrooms
32

UNI CARBONARA

ft. bragg sea urchin | squid ink bucatini
trout roe | nori sesame crunch | crispy hobb's bacon
32

CACIO E PEPE

pecorino romano | peppercorn melange
mafaldine ribbon pasta | red miso butter
32

ENTREES

MENDOCINO BLACK COD

yukon gold potato foam | cabbage
smoked cod belly | nasturtium
46

HONEY GLAZED DUCK BREAST

chinese five spice | roasted celery root cream
coffee soil | spigarello kale | maitake mushroom
48

48 HOUR BEEF SHORTRIB

housemade bbq sauce | cauliflower puree
charred broccolini | roasted garlic oil
52

WILD MUSHROOM RISOTTO

parmesan | carnaroli rice
mendocino foraged mushrooms
38