

THE Woodlands

Chef De Cuisine Chad Myers | Executive Chef Brandon Veitch

The Dinner Menu

Appetizers

BURRATA SALTIMBOCCA 17

basil & sage relish | beech mushrooms | apple butter
iberico | wild rice pangrattato

CHICKEN MOUSSE PÂTE BRISEE 16

chicken liver | pickled mustard seeds | granny smith apple | hazelnut cream

MEATBALLS AL PASTOR 18

berkshire pork | neuske bacon | achiote | corn pudding | pineapple habanero jelly
poblano puree | cotija | chicharron

STEAK TARTARE 19

mommsen & sons beef | cornichon | truffled horseradish crème fraîche | cured egg yolk |
pumpkin caraway crumble | roasted kabocha squash crostini

SOUP DU JOUR 8

Salads

ORCHARD HARVEST SALAD 11

baby greens | fennel | herb whipped ricotta | butternut squash | apple butter | candied black
walnuts | apple cider vinaigrette

WOODLANDS AUTUMN WEDGE 12

baby iceberg lettuce | neuske bacon | tomato jam | red onion | thyme pepper pangrattato
maytag blue cheese mousse

HILLTOP FARMS CAESAR 10

romaine | crispy kale | parmesan crisps | romano | house caesar dressing

HOUSE 5

mixed greens | cherry tomato | crouton | cucumber | smoked onion ranch

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Main courses

Bin 603	DUCK VERONIQUE	41
white pekin duck confit terrine grape agrodolce walnut gremolata celery root purée tarragon jus		
Bin 403	LOBSTER GNOCCHI	44
lobster tail truffle ricotta hilltop basil pistou cured apple dill beurre blanc mustard seeds hazelnut		
Bin 601	SAKURA PORK TENDERLOIN	34
smoked onion soubise sage basil apple relish spiced apple butter brandy mustard jus basil & sage relish fingerling potatoes		
Bin 304	WALLEYE ROULADE	38
skull island shrimp mousseline rotkohl cranberry dill relish shrimp essence saltine spaetzle		
Bin 908	MOMMSEN & SONS SHORT RIBS	39
black garlic & onion au jus corn pudding wild mushroom relish crispy fingerlings		
Bin 915	MAMA MYERS BUCATINI	28
dry aged beef bolognese green olives lemon pangrattato shaved parmesan		
Bin 409	ARNOLD'S FARM CHICKEN	36
truffle mousseline celery coulis onion reduction glazed carrots cracklings		
Bin 807	STEAK OF THE MOMENT	MKT
featured beef potato pavé seasonal vegetable truffle onion jus		

Pâtisserie

MATCHA CHEESECAKE
maple dulce de leche | corn anglaise | hazelnut graham
crust | brown butter streusel

II

BANANA BREAD FRITTER
maple bone marrow butter | bourbon caramel
preserved citrus gelee | black walnut crumble

II

DRIFTLESS TIRAMISU

orchard landing caramel apples | apple cider marscarpone | pie spiced crumble