

## BEVERAGES

PANNA	500ML: 4	750ML: 6	
PELLIGRINO	500ML: 4	750ML: 6	
ICE TEA	2	HOUSEMADE LEMONADE	3
GINGER BEER (non-alcoholic)	3.5	PEACH FIZZ	3.5
CRANBERRY, TOMATO/V8, WHITE GRAPE, GRAPEFRUIT, PINEAPPLE, ORANGE JUICES			3.5
PEPSI, DIET PEPSI, SIERRA MIST, GINGER ALE, DIET DR. PEPPER, ROOT BEER			2

## APPETIZERS

### \*CHILLED OYSTERS ON THE HALF SHELL 1.50 EACH

CITRUS COCKTAIL SAUCE

### DUCK CONFIT SPRING ROLL 5

TART CHERRY COMPOTE

### MUSSELS 7

ROASTED APPLES. APPLE-WOOD SMOKED BACON.  
WHITE WINE BROTH. OVEN TOASTED BRIOCHE.

## SOUP & SALADS

### CHEF'S SOUP CREATION 5

### ONION GRATINEE 7

RYE TOAST. MELTED GRUYERE CHEESE.

\*\*\*\*\*

### WARM SPINACH SALAD 7

BABY SPINACH GREENS. ROASTED MUSHROOMS. WARMED BACON VINAIGRETTE.  
SUNNY SIDE QUAIL EGG ON BRIOCHE

WARM SPINACH SALAD WITH GRILLED CHICKEN PAILLARD 12

WARM SPINACH SALAD WITH GRILLED SALMON 14

### THE OAK 5

RED & GREEN OAK LEAF LETTUCES.

CANDIED RED ONIONS. CURRANTS. ORANGE SEGMENTS. SPICED PECANS.  
BLUE CHEESE VINAIGRETTE.

SIGNATURE OAK SALAD WITH GRILLED CHICKEN PAILLARD 10

SIGNATURE OAK SALAD WITH GRILLED SALMON 12

CHEF: BRIAN PAWLAK

SOUS CHEF: COLIN VENT

## SANDWICHES

ALL SELECTIONS ARE PRESENTED WITH CAPE COD KETEL CHIPS

### HOT PRESSED SMOKED SALMON 9.5

CAMEMBERT. DILL MAYONNAISE. CANDIED RED ONION. MACHE. COUNTRY BREAD.

### HOT PRESSED BRIE 9

TOMATO. SPICED PEPPER-PEACH COMPOTE. PUMPERNICKEL BREAD.

### GRILLED HAM & CHEESE 10

BLACK FOREST HAM. GRUYERE CHEESE. WHOLE GRAIN MUSTARD. COUNTRY BREAD.

### \*AMERICAN BURGER 10.5

HALF POUND

AMERICAN, BLUE, CHEDDAR OR GRUYERE CHEESE

DIJON MAYONNAISE. HOUSE-MADE TOMATO KETCHUP. ONION MARMALADE.

## ENTREES

### SLOW BRAISED RIBS 12

BABY BACK RACK IN HONEY BARBEQUE SAUCE. COLESLAW. TAVERN FRIES.

### SCALLOP BIBB 13

SEARED SEA SCALLOPS

BIBB LETTUCE IN CRANBERRY VINAIGRETTE.

SLICED APPLES. CRUMBLLED GOAT CHEESE.

### ANGEL HAIR & MEATBALLS 12

HOUSE-MADE PASTA.

ROASTED TOMATO SAUCE. FRIED BASIL. SHAVED PARMESAN-REGGIANO.

### NEW ENGLAND FISH FRY 14

BEER BATTERED FILET. "CHIPS".

COLESLAW. HOUSE-MADE TARTAR SAUCE.

KINDLY REFRAIN FROM THE USE OF CELLULAR PHONES

\* THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS

**DEEPWOOD**  
THE DINING ROOM

**OYSTERS ON THE HALF SHELL 11**

CITRUS COCKTAIL SAUCE. APPLE CIDER MIGNONETTE.

**DUCK CONFIT RAVIOLI 8**

HOUSE-MADE DUCK CONFIT. CARAMELIZED ONIONS.  
SAGE-MADEIRA BUERRE BLANC.

**\*VERMONT QUAIL 12**

APPLE-BUTTERNUT SQUASH-BRIOCHE STUFFING.  
WHIPPED GOAT CHEESE. PORT-FIG REDUCTION.

**SCALLOP WELLINGTON 14**

SCALLOPS WRAPPED IN SPINACH & PASTRY  
BED OF WILD MUSHROOMS. FOIE GRAS BUERRE BLANC.

**VEAL SWEETBREADS 9**

APRICOT-CIPPOLINI-BACON

\*\*\*\*\*

**CHEF'S SOUP CREATION 6**

ACCOMPANYING GARNISH

**WARM SPINACH SALAD 7**

BABY SPINACH LEAVES. ROASTED MUSHROOMS. WARM BACON VINAIGRETTE.  
SUNNY SIDE QUAIL EGG ON BRIOCHE TOAST.

**BIBB 7**

BIBB LEAF LETTUCE IN CRANBERRY VINAIGRETTE  
SLICED APPLES. CRUMBLED GOAT CHEESE.

**THE OAK 6**

RED & GREEN OAK LEAF LETTUCES.  
CANDIED RED ONIONS. CURRANTS. ORANGE SEGMENTS. SPICED PECANS.  
BLUE CHEESE VINAIGRETTE.

**\* THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE THE RISK OF FOODBORNE ILLNESS  
\*\*DEEPWOOD IS SENSITIVE TO ALL FOOD ALLERGIES;  
PLEASE COMMUNICATE ANY DIETARY RESTRICTIONS**

**RABBIT LOIN 26**

BACON WRAPPED & CRANBERRY STUFFED  
POTATO RISOTTO. WILTED ARUGULA.  
WHOLE GRAIN MUSTARD-CIDER REDUCTION.

**\* LONG ISLAND DUCK 24**

SEARED BREAST. CONFIT SPRING ROLL.  
PUREED WHITE BEANS. SOUR CHERRY COMPOTE.

**SLOW POACHED MAINE LOBSTER 42**

(OUT OF THE SHELL)

HOUSE-MADE PUMPKIN GNOCCHI. MUSTARD GREENS.  
MADERIA-ORANGE BUERRE BLANC.

**\* LEG OF LAMB 28**

ROSEMARY RUBBED & GRILLED  
CARAMELIZED POTATO ROSTI. SPINACH WITH CURRANTS & PINE NUTS.  
NATURAL JUS.

**NEW ENGLAND COD 25**

ROASTED ROOT VEGETABLES. BUTTERNUT-SHERRY SAUCE.

**\*FILET MIGNON 32**

EIGHT OUNCE BEEF TENDERLOIN  
POTATO GRATIN. MUSHROOM-SPINACH SAUTÉ.  
RED WINE DEMI.

**\*VENISON CHOP 38**

PARSNIP-POTATO PUREE. WILTED SPINACH.  
LINGONBERRY SAUCE .

**FISH DU JOUR**

**CHEF: BRIAN PAWLAK**

**SOUS CHEF: COLIN VENT**

**KINDLY REFRAIN FROM THE USE OF CELLULAR PHONES  
GRATUITY OF 20% INCLUDED ON ALL PARTIES OF 8 OR MORE**



**DESSERTS**

**BANANA TART TARTIN 9**

FIG ICE CREAM. BULLEIT BOURBON CARAMEL.

**RASPBERRY SOUFFLE 10**

CRÈME ANGLAISE

**CHOCOLATE 8**

CHOCOLATE CAKE FILLED WITH STRAWBERRIES & GLAZED IN DARK CHOCOLATE.  
MILK CHOCOLATE ICE CREAM. STRAWBERRY SORBET.

**CARROT SPICE CAKE 8**

GOLDEN RAISIN-CURRENT COMPOTE, CANDIED CARROTS, WALNUT LACE  
CREAM CHEESE ICE CREAM.

**PEAR & APPLE CRISP 7**

VANILLA-ALMOND CRUMBLE. APPLE CIDER CARAMEL.  
RUM RAISIN ICE CREAM.

**HOUSE-MADE ICE CREAMS & SORBET 2.5/5**

**\* DEEPWOOD IS SENSITIVE TO ALL FOOD ALLERGIES, PLEASE LET US KNOW OF ANY DIETARY RESTRICTION**

**\*\* OUR KITCHEN DOES USE NUTS IN DESSERT AND DINNER PREPARATIONS**



## DW TAVERN

### FRIED OYSTERS 8

SPICY AIOLI  
LEMO -TOMATO CHUTNEY

### SEARED SCALLOPS 8

CRISPY POTATO CAKE. POMEGRANATE BUERRE BLANC.

### \*STEAK TARTAR 11

KOBE BEEF. CORNICHONS. RED ONIONS. DIJON MUSTARD.  
PETITE SALAD. COUNTRY TOAST POINTS.

### DUCK CONFIT SPRING ROLLS 7

TART CHERRY JAM

### MUSSELS 7

ROASTED APPLES. SMOKED BACON.  
WHITE WINE BROTH. OVEN TOASTED BRIOCHE.

\*\*\*\*\*

### ONION SOUP GRATINEE 7

RYE TOAST. MELTED GRUYERE CHEESE.

### CHEF'S SOUP CREATION 6

ACCOMPANYING GARNISH

### THE OAK 6

RED & GREEN OAK LEAF LETTUCES.  
CANDIED RED ONIONS. CURRANTS. ORANGE SEGMENTS. SPICED PECANS.  
BLUE CHEESE VINAIGRETTE.

### BIBB 7

BIBB LEAF LETTUCE. CRANBERRY VINAIGRETTE.  
SLICED APPLES. CRUMBLLED GOAT CHEESE.

**\* THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE THE RISK OF FOODBORNE ILLNESS  
\*\*DEEPWOOD IS SENSITIVE TO ALL FOOD ALLERGIES;  
PLEASE COMMUNICATE ANY DIETARY RESTRICTIONS**

**GRILLED SALMON 19**

CARAMELIZED ONION RISOTTO.  
WARM FENNEL-APPLE SALAD. CALVADOS CREAM.

**SHORT RIBS 18**

SOUR CREAM MASHED POTATOES. WILTED ARUGULA.

**VEGETABLE TILE 14**

ZUCCHINI & SQUASH LAYERED WITH RICOTTA,  
PARMESAN REGGIANO & TOMATO SAUCE.  
MOZZARELLA BRULEE. OLIVE OIL-POACHED TOMATOES.

**ROASTED CHICKEN 18**

HERB DUSTED BREAST OF CHICKEN. SEARED HOUSE-MADE CHICKEN SAUSAGE.  
CRISPED MASHED POTATOES. GLAZED BABY CARROTS.  
NATURAL JUS.

**SLOW BRAISED RIBS 17**

BABY BACK RACK IN HONEY-BARBEQUE SAUCE.  
CREAMY SWEET POTATO POLENTA. HAND BATTERED ONION RINGS.

**TROUT 16**

BACON STREWN LENTILS. ROASTED SWEET POTATO TUMBLEWEEDS.  
BROWN BUTTER.

**ANGEL HAIR & MEATBALLS 14**

HOUSE-MADE PASTA.  
ROASTED TOMATO SAUCE. FRIED BASIL. SHAVED PARMESAN-REGGIANO.

**FISH DU JOUR**

**CHEF: BRIAN PAWLAK**

**SOUS CHEF: COLIN VENT**

**KINDLY REFRAIN FROM THE USE OF CELLULAR PHONES  
GRATUITY OF 20% IS INCLUDED ON ALL PARTIES OF 8 OR MORE**