



DINNER MENU

STARTERS

ANTIPASTO MEAT & CHEESE BOARD – \$19

3 meats and 3 cheeses sourced locally. Served with local olives & oils, dried fruit, grilled flat bread. Serves 3.

FARMER'S HUMMUS – \$10

House-made chickpea hummus, sliced cucumbers, grilled naan flat bread

THAI CHICKEN NACHOS –\$14

Tri-colored tortilla chips, three cheese sauce, sweet chili, chicken, shredded cabbage, diced tomatoes, green onion \$14

CALAMARI FRITTO -\$12

House-Battered calamari, fennel fronds, spiced and smoky aioli

WOODSIDE WINGS - \$13

Choice of house-made sauces: Stella Artois Barbecue, Mango-Habanero or House Buffalo

SOUP & SALADS

SOUP DU JOUR Cup \$5 / Bowl \$7

GAIA SALAD - \$14

Wild arugula, pine nuts, shaved parmesan, candied lemon peel & fennel, fresh Meyer Lemon vinaigrette.

BABY FALL LETTUCES & FRUIT - \$14

Crisp baby spinach, apples, pears, blueberries, Humboldt Fog goat cheese, candied pecans, sherry vinaigrette

CAESAR SALAD - \$13

House-made Caesar, organic romaine hearts, creamy Caesar dressing, sourdough croutons, parmesan

THAI SALAD - \$14

Mixed chicories, Thai basil, mint, cucumber, honey-roasted cashews, vermicelli crouton with a delicate house-made sweet & spicy vinaigrette

Add: grilled chicken \$4 / or ahi tuna \$7 to any salad

**All menu items are made to order. Preparation times may vary depending on dish and desired temp.*

CHARBROILER

MARKET PRICE

Locally-sourced cuts of meats served with fresh seasonal vegetables and herb-encrusted fingerling potatoes

RIBEYE

DUCK BREAST

BONE-IN PORK CHOP

CATCH OF THE DAY

HOUSE SPECIALTIES

WOODSIDE BURGER - \$15

Local organic grass fed beef (or substitute Beyond plant-based patty), shaved Romaine, avocado, heirloom tomato, smoky chipotle aioli, choice of cheese, fries (sweet or classic) *Add: bacon, caramelized onions, sunny egg \$2each*

CHICKEN CORDON BLEU - \$25

Organic chicken breast stuffed with fontina & prosciutto, topped with home mornay sauce, served with wild mushroom risotto & sautéed fresh local vegetables

CRÈME FRAICHE PASTA WITH WILD MUSHROOM - \$19

Spaghetti, Foraged mushroom, crème fraiche, red onions, oregano, pecorino romano, breadcrumbs

BRAISED SHORT RIB - \$28

Four-hour-braised short rib, red wine & veal reduction, served with herb-encrusted fingerling potatoes and sautéed fresh local vegetables

FISH & CHIPS - \$22

House-battered wild cod filet, tartar sauce, sweet or classic fries

DESSERTS

CRÈME BRULEE - \$7

Sugar-glazed, French vanilla custard, house-made

DECADENT CHOCOLATE CAKE - \$7

Flourless dark chocolate cake, gluten free, house-made

DIANA TORTE - \$7

Chocolate & vanilla ice cream layered cake, almond roca & caramel. House-made.

GAIA GUILTY PLEASURE - MARKET PRICE

Ask your server about our seasonal creation

**All menu items are made to order. Preparation times may vary depending on dish and desired temp.*