

Woods Hill

Table

PRIVATE  
EVENTS





**Woods Hill Table is the culmination of operating owner Kristin Canty and Chef Charlie Foster's passions: food, family farms, and sustainable sourcing.**

Working in tandem with The Farm at Woods Hill located in Bath, NH and other small local purveyors, Kristin and Chef Charlie Foster focus on grass-fed proteins, raw milk cheeses and organic produce in dishes that call upon the best ecologically viable ingredients available. Through careful attention to every element of an ingredient's journey from farm to plate, Chef Charlie Foster provides Woods Hill Table guests with food that is both flavorful and sustainable. All elements of the restaurant demonstrate the high quality that can only be achieved through complete dedication to both craft and thoughtful sourcing.







## LOCATION

The historical town of Concord, Massachusetts provides a beautiful setting for any gathering. Previously the West Concord Supermarket, Woods Hill Table is situated in a quaint town with a rich history in the foundation of our country. Holding an event at Woods Hill Table will impress your guests and guarantee for a spectacular gathering of friends, family, or colleagues.





EVENT SPACES





The restaurant may be staged in many different configurations to best suit your special event whether you are planning an important business dinner, a birthday lunch celebration, or a beautiful wedding reception of dining and dancing. We host events from small parties of 10 people to private receptions up to 150 guests.

### **PRIVATE DINING ROOM**

With the ability to host up to 14 guests, Chef Charlie Foster offers both an individually plated menu and shared menu featuring whole roasts from our farm. We are happy to accommodate brunch, dinner, reception and wine tasting events.

### **PARTIAL BUY-OUTS**

At Woods Hill Table, we offer space for full or partial buy-outs. Depending on the size of your party, we can arrange a quarter or half of the restaurant for your special event so that your guests may enjoy the event in privacy.

### **FULL RESTAURANT BUY-OUT**

For special occasions, the entire Woods Hill Table restaurant can be reserved for private events. This allows exclusive use of the entire dining room, private dining room, and our seasonal patio.



**PRIVATE EVENT CAPACITIES:**

<b>ROOM</b>	<b>SEATED</b>	<b>RECEPTION</b>
The Private Dining Room	14	20
Quarter Restaurant Buy-out	30	40
Half Restaurant Buy-out	60	80
Full Restaurant Buy-out	100	150

*\*Please inquire with our Events Manager for pricing and availability.*





A white ceramic bowl sits on a dark wooden surface. Inside the bowl is a dessert consisting of a round, golden-brown cookie on top of a dollop of white cream. Below this is a layer of white cream piped in a scalloped pattern over a light-colored base. The dessert is garnished with small green and purple leaves and a dusting of orange powder. The text "EVENT MENU" is overlaid in the center of the bowl.

EVENT MENU





## EVENT MENUS

Our food is meant to be shared among friends and family. We believe that any-time family, friends and associates gather to share food, drink and conversation, there is potential for magical things to happen and for wonderful memories to be created. Whether you are sipping craft cocktails with friends at our bar or savoring a dry aged steak from our farm, we guarantee you will feel the love and dedication we put into every affair. We will help you create an event that people will talk about for a long time.



## HORS D'OEUVRES PLATTERS

**Platters priced for 8-10 people**

### Shellfish Tower\*

*lobster, selection of crudo and ceviche, east coast oysters,  
littleneck clams, steamed mussels with old bay aioli,  
poached shrimp* GF, DF, NF 175

### Wild Caught Gulf Shrimp Cocktail

*(18 pieces) traditional accoutrements* GF, DF, NF 52

### Vegetable Crudit 

*green goddess dressing* GF, NF, VEG  
*chickpea hummus dip* GF, DF, NF, VEGAN 40

### New England Raw Cheese Board\*

*traditional accoutrements* VEG 60

### Crab Beignets

*remoulade* NF 45

### Island Creek Caviar Service\*

*buckwheat blini, chive, creme fraiche, shallot* NF 260

(minimum 1 week notice)

## PASSED HORS D'OEUVRES

*choose 4*

**20 per person per hour**

**5 extra per person for additional selections  
only available for parties of 12 guests or more**

Sweet Potato Tater Tots, Avocado & Lime Crema GF, DF, NF, VEGAN

Eggplant Crostini, Semolina Bread, Curried Raisin  
Chutney, Pine Nuts DF, VEGAN

Gruyere Gougeres NF, VEG

Saffron Arancini, Mozzarella, Tomato NF, VEG

Salmon Poke Cone, Sesame, Seaweed Kimchi, Apple\* NF

Shrimp Aguachile Tostada, Lime, Jalapeno, Cilantro,  
Red Onion GF, DF, NF

Pancetta Wrapped Dates, Blue Cheese, Marcona Almond GF

Polpette with Marinara NF

Steak Tartare on Toast\* DF, NF

Crispy Chicken Karaage, tamari, Ginger, Lime Aioli GF, DF, NF





## FARMHOUSE MENU

### Shared Family Style 75

#### FIRST COURSE

*choose 3*

#### East Coast Oysters\*

*mignonette, cocktail sauce, lemon* GF, DF, NF

#### Salad of Local Mesclun Greens

*pomegranate, green apple, candied pecans, goat cheese, maple vinaigrette* GF, VEG

#### Salad of Roasted Beets

*stracciatella, pistachio cream, puffed wild rice, aleppo gastrique* GF, VEG

#### Clark Farm Carrot Salad

*feta, frisee, blood orange, dill, amaranth* GF, NF, VEG

#### Smoked Bluefish Paté

*pickled shallots, dill, grilled anadama bread* NF

#### Wood-Grilled Broccoli

*broccoli leaf pistou, fried leeks, cheddar and smoked garlic aioli* GF, NF, VEG

#### Crispy Pork Ribs

*miso aioli, pickled chilis, torn herbs* DF, NF

#### Grass-Fed Beef Tartare\*

*rosemary aioli, crispy shallots, quail egg, tallow fried kettle chips* GF, NF

#### Woods Hill Farm Pork Belly

*smashed yukon potato, sour cream, green tomato & jalapeno jam, scallions, crispy garlic* GF, NF

#### Pastrami Pierogi

*herbed sour cream, caramelized onions, sauerkraut* NF

#### ADD A PASTA COURSE

**\$17 SURCHARGE**

*per person*

#### SECOND COURSE

*choose 3*

#### Creamy Farotto

*grilled pear, baby kale & roasted mushrooms* NF, VEG

#### Spaghettoni Bolognese

*freshly made semolina pasta, pasture-raised pork, parmesan cheese, basil, chili flakes* NF

#### Pastrami & Rye

*rye cavatelli, house smoked pastrami, sauerkraut, garlic breadcrumbs* NF

#### Lobster Fusilli

*house made andouille sausage, local lobster, broccoli rabe, cherry tomatoes sage* NF

**5 SURCHARGE**

#### Halibut a la Plancha\*

*oyster cream* GF, NF

#### Trout a la Plancha\*

*cider glaze* GF, NF

continued >





Free Range Roasted Chicken Breast  
*grilled lemon* GF, DF, NF

100% Grass Fed Steak\*  
*black garlic jus, chimichurri* GF, DF, NF

Woods Hill Farm Pork Chop\*  
*mustard jus* NF

Smoked Duck Leg  
*five spice rub, grilled pear, honey* GF, DF, NF

### SIDES

*choose 3*

Wood-Grilled Broccoli  
*broccoli leaf pistou, fried leeks, cheddar and smoked garlic aioli* GF, NF, VEG

Braised Greens  
*brown butter, sage breadcrumbs* NF, VEG

Potatoes Lyonnaise  
*onion sofrito, parsley, lemon* GF, DF, NF, VEG

Buffalo Cauliflower  
*cheddar dip, celery, scallions* GF, NF, VEG

Crispy Duck Fat Potatoes  
*bay salt, espelette aioli, fresh herbs* GF, DF, NF

Tallow Fries  
*house salt, organic ketchup* GF, DF, NF, VEG

### DESSERTS

*choose 2*

Chocolate Hazelnut Cheesecake  
*pineberries, granola, chocolate crisp* GF

Cornbread Pudding  
*pecan caramel corn, banana crème anglaise,  
pineapple, vanilla ice cream* VEG  
prepared nut free upon request

Olive Oil Cake  
*poppy seeds, winter citrus, whipped crème fraîche* NF

Daily Ice Cream or Sorbet

Ask us about our custom cakes.  
Orders must be placed one week before event date.

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\*All food and beverage is subject to 7% tax, 5% administrative fee, and 18% gratuity.

\*These are sample menus and prices and items are subject to change.

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please notify us of any allergies.

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GF



NF



DF



VEG





## THE LODGE MENU PLATED

### Individually Plated Menu 85

*Available for groups of 20 people or less*

*Pre-select 3 options per course for  
your guests to choose from upon arrival*

#### FIRST COURSE

##### Half Dozen East Coast Oysters\*

*mignonette, cocktail sauce, lemon* GF, DF, NF

##### Smoked Bluefish Pate

*pickled shallots, dill, grilled anadama bread* NF

##### Lobster Bisque

*fresh buttered lobster, housemade oyster crackers, tarragon oil* GF NF

##### Salad of Roasted Beets

*stracciatella, pistachio cream, puffed wild rice, aleppo gastrique* GF, VEG

##### Salad of Local Mesclun Greens

*pomegranate, green apple, candied pecans, goat cheese, maple vinaigrette* GF, VEG

##### Clark Farm Carrot Salad

*feta, frisee, blood orange, dill, amaranth* GF, NF, VEG

##### Wood-Grilled Broccoli

*broccoli leaf pistou, fried leeks, cheddar and smoked garlic aioli* GF, NF, VEG

##### Grass-Fed Beef Tartare\*

*rosemary aioli, crispy shallots, quail egg, tallow fried kettle chips* GF, DF, NF

##### Pastrami Pierogi

*herbed sour cream, caramelized onions, sauerkraut* NF

##### Crispy Pork Ribs

*miso aioli, pickled chilis, torn herbs* DF, NF

##### Woods Hill Farm Pork Belly

*smashed yukon potato, sour cream, green tomato & jalapeno jam, scallions,  
crispy garlic* GF, NF

#### SECOND COURSE

##### Creamy Farotto

*grilled pear, baby kale & roasted mushrooms* NF, VEG

##### Lobster Fusilli

*house made andouille sausage, local lobster, broccoli rabe, cherry tomatoes sage* NF

##### Spaghettoni Bolognese

*organic freshly made semolina pasta,  
pasture-raised pork, parmesan cheese, basil, chili flakes* NF

##### Pastrami & Rye

*rye cavatelli, house smoked pastrami, sauerkraut, garlic breadcrumbs* NF

##### Halibut a la Plancha\*

*whipped celery root, oyster cream, crispy potato, mustard greens* GF, NF

##### Trout a la Plancha\*

*cauliflower, brussels sprouts, golden raisins, green apple, cider glaze* GF, NF

continued >



### Pan Seared Half Chicken

*half chicken, crispy duck fat potatoes, green beans, smoked tapenade, porcini jus*

GF, DF, NF

### 100% Grass Fed Steak Frites \*

*tarragon buttermilk dressed greens, black garlic jus,  
chimichurri, tallow fries* GF, NF

### Woods Hill Farm Burger\*

*pasture raised beef, american gruyere, arugula,  
tomato preserves, sesame seed bun, tallow fries* NF  
*add fried egg or bacon*

### WHF Pork Chop\*

*potato & sunchoke hash, maitake mushrooms, celery & apple slaw,  
mustard jus* NF

### Smoked Duck Leg

*five spice rub, farrotto, grilled pear, baby cress* NF

### Wood Grilled Shortrib

*parsnip mash, baby kale, chili crisp, red currant glaze* NF

**ADD A PASTA COURSE**

**\$17 SURCHARGE**  
*per person*

## DESSERTS

**Chocolate Hazelnut Cheesecake**  
*pineberries, granola, chocolate crisp* GF

**Cornbread Pudding**  
*pecan caramel corn, banana crème anglaise,  
pineapple, vanilla ice cream* VEG  
prepared nut free upon request

**Olive Oil Cake**  
*poppy seeds, winter citrus, whipped crème fraîche* NF

**Daily Ice Cream or Sorbet**

Ask us about our custom cakes.  
Orders must be placed one week before event date.

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GF



NF



DF



VEG





# BRUNCH



## HORS D'OEUVRES PLATTERS

Platters priced for 8-10 people

### Shellfish Tower\*

*lobster, selection of crudo and ceviche, east coast oysters,  
littleneck clams, steamed mussels with old bay aioli,  
poached shrimp* GF, DF, NF 175

### Wild Caught Gulf Shrimp Cocktail

*(18 pieces) traditional accoutrements* GF, DF, NF 52

### Vegetable Crudité

*green goddess dressing* GF, NF, VEG  
*chickpea hummus dip* GF, DF, NF, VEGAN 40

### New England Raw Cheese Board\*

*traditional accoutrements* VEG 60

### Crab Beignets

*remoulade* NF 45

### Island Creek Caviar Service\*

*buckwheat blini, chive, creme fraiche, shallot* NF 260

(minimum 1 week notice)

## PASSED HORS D'OEUVRES

*choose 4*

**20 per person per hour**

**5 extra per person for additional selections  
only available for parties of 12 guests or more**

Sweet Potato Tater Tots, Avocado & Lime Crema GF, DF, NF, VEGAN

Eggplant Crostini, Semolina Bread, Curried Raisin  
Chutney, Pine Nuts DF, VEGAN

Gruyere Gougeres NF, VEG

Saffron Arancini, Mozzarella, Tomato NF, VEG

Salmon Poke Cone, Sesame, Seaweed Kimchi, Apple\* NF

Shrimp Aguachile Tostada, Lime, Jalapeno, Cilantro,  
Red Onion GF, DF, NF

Pancetta Wrapped Dates, Blue Cheese, Marcona Almond GF

Polpette with Marinara NF

Steak Tartare on Toast\* DF, NF

Crispy Chicken Karaage, tamari, Ginger, Lime Aioli GF, DF, NF





## THE STARBOARD BRUNCH MENU

### Family Style Shared Menu 55

#### FIRST COURSE

*choose 3*

#### Half Dozen East Coast Oysters\*

*mignonette, cocktail sauce, lemon* GF, DF, NF

#### Bulgar Wheat Bowl

*oat milk soaked grains, candied walnuts & pomegranate,  
citrus segments, WHF maple, mint* VEGAN

#### Smoked Bluefish Pate

*toasted everything bagel, pickled shallots, smashed cucumber, dill* NF

#### Warm Beignets

*seasonal fruit sauce, chocolate sauce* NF, VEG

#### Kasey's Skillet Coffee Cake

*brown butter & cream cheese spread* NF, VEG

#### Salad of Local Mesclun Greens

*pomegranate, green apple, candied pecans, goat cheese,  
maple vinaigrette* GF, VEG

#### Salad of Roasted Beets

*stracciatella, pistachio cream, puffed wild rice,  
aleppo gastrique* GF, VEG

#### Grass-Fed Beef Tartare\*

*rosemary aioli, crispy shallots, quail egg,  
tallow fried kettle chips* GF, DF, NF

#### SECOND COURSE

*choose 3*

#### Salad of Mesclun Greens

*pomegranate, green apple, candied pecans, goat cheese,  
maple vinaigrette* GF, VEG  
*add grilled chicken, shrimp, or steak*

#### Eggs Benedict Three Ways\*

*organic slow poached eggs with hollandaise on english muffins  
braised spinach, WHF smoked ham, lobster* NF

#### Cinnamon Swirl French Toast

*blueberry compote, whipped maple butter,  
woods hill farm maple syrup* NF, VEG

#### Cubano

*shaved WHF ham & pork shoulder confit, mustard, gruyere,  
arugula, buttered baguette* NF

#### Smoked Duck Banh Mi

*tea smoked duck, pate, pickled carrots & cucumber,  
cilantro, chili mayo* NF

#### Pastrami & Rye

*house smoked pastrami, sauerkraut, thousand island,  
provolone, rye* NF

continued >



### Fried Chicken and Biscuit

*crispy buttermilk fried chicken, biscuit, hot honey drizzle,  
red eye gravy* NF, VEG

### SIDES

*choose 3*

Tallow Fries GF, DF, NF, VEG

Kettle Chips GF, DF, NF, VEG

Side Salad GF, DF, NF, VEG

Whole Wheat Toast NF, VEG

Scrambled Eggs\* GF, NF, VEG

Braised Greens GF, DF, NF, VEG

Biscuits NF, VEG

Bacon GF, DF, NF,

Breakfast Sausage GF, DF, NF

### DESSERTS

#### Warm Beignets

*seasonal fruit sauce, chocolate sauce* NF, VEG

#### Chocolate Hazelnut Cheesecake

*pineberries, granola, chocolate crisp* GF

#### Cornbread Pudding

*pecan caramel corn, banana crème anglaise,*

*pineapple, vanilla ice cream* VEG

prepared nut free upon request

#### Olive Oil Cake

*poppy seeds, winter citrus, whipped crème fraîche* NF

#### Daily Ice Cream or Sorbet

Ask us about our custom cakes.

Orders must be placed one week before event date.

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GF



NF



DF



VEG





## THE PORT BRUNCH 65

### Individually Plated Menu

*Available to groups of 16 guests or less*

*Pre-select 3 options per course for  
your guests to choose from upon arrival*

#### FIRST COURSE

*choose 3*

#### Half Dozen East Coast Oysters\*

*mignonette, cocktail sauce, lemon GF, DF, NF*

#### Bulgar Wheat Bowl

*oat milk soaked grains, candied walnuts & pomegranate,  
citrus segments, WHF maple, mint VEGAN*

#### Smoked Bluefish Pate

*toasted everything bagel, pickled shallots, smashed cucumber, dill NF*

#### Salad of Local Mesclun Greens

*pomegranate, green apple, candied pecans, goat cheese,  
maple vinaigrette GF, VEG*

#### Salad of Roasted Beets

*stracciatella, pistachio cream, puffed wild rice,  
aleppo gastrique GF, VEG*

#### Grass-Fed Beef Tartare\*

*rosemary aioli, crispy shallots, quail egg,  
tallow fried kettle chips GF, DF, NF*

#### SECOND COURSE

*choose 3*

#### Salad of Mesclun Greens

*pomegranate, green apple, candied pecans, goat cheese,  
maple vinaigrette GF, VEG  
add grilled chicken, shrimp, or steak*

#### Eggs Benedict\*

*organic slow poached eggs with hollandaise on english muffins, mixed  
greens. Choice of braised spinach, WHF smoked ham, or  
lobster NF*

**\$12 SURCHARGE FOR LOBSTER**

#### Cinnamon Swirl French Toast

*blueberry compote, whipped maple butter,  
woods hill farm maple syrup NF, VEG*

#### Cubano

*shaved WHF ham & pork shoulder confit, mustard, gruyere, aru-  
gula, buttered baguette, tallow fries NF*

#### Smoked Duck Banh Mi

*tea smoked duck, pate, pickled carrots & cucumber, cilantro,  
chili mayo, tallow chips NF*

continued >



### Pastrami & Rye

*house smoked pastrami, sauerkraut, thousand island,  
provolone, rye, tallow fries* NF

### Woods Hill Farm Burger\*

*pasture raised beef, american gruyere, arugula,  
tomato preserves, sesame seed bun, tallow fries* NF  
add fried egg \$3  
add bacon \$5

### Fried Chicken and Biscuit

*crispy buttermilk fried chicken, biscuit, hot honey drizzle,  
red eye gravy* NF, VEG

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GF



NF



DF



VEG

## DESSERTS

### Warm Beignets

*seasonal fruit sauce, chocolate sauce* NF, VEG

### Chocolate Hazelnut Cheesecake

*pineberries, granola, chocolate crisp* GF

### Cornbread Pudding

*pecan caramel corn, banana crème anglaise,  
pineapple, vanilla ice cream* VEG  
prepared nut free upon request

### Olive Oil Cake

*poppy seeds, winter citrus, whipped crème fraîche* NF

### Daily Ice Cream or Sorbet

Ask us about our custom cakes.

Orders must be placed one week before event date.

