

STARTERS

BONE MARROW 14

Served with grilled bread and greens

LABNEH YOGURT 12

Served with Tuscan olive oil and crushed pistachio

GARDEN QUESADILLA 14

Black beans, butternut squash and kale

2ND AVE. SKILLET 14

Burrata, eggplant, pine-nut chutney, sun-dried tomatoes, capers and toasted bread

CHORIZO & TOMATO SALAD 10

with feta

BISTRO SALAD 10

Frisee, egg and pancetta

DAILY CRUDO 16

Served with jalapeño vinaigrette

FLATBREAD 14

With caramelized onion, arugula and choice of gorgonzola cheese or triple cream

FRENCH ONION SOUP 8.00

ENTRÉES

BOUILLABAISSE 32

Provençal fish stew

FLORIDA GROUPEL 28

With greens and eggplant smear

PEI MUSSELS 24

Served with chili and tomatoes

WHOLE LOCAL SNAPPER 32

Served with salsa verde and tortillas

T-BONE AMERICAN 35

18oz, mushrooms, garlic mash

SHERWOODS GNOCCHI

*With oxtail ragu 24
With tomatoes, garlic and basil 16*

ST. TROPEZ GRILLED CHEESE 14

With bacon, brie and apricot on farm bread

BUTCHERS WIFE 28

Pork chop with almond, salmuera, garlic mash

LITTLE RIVER RAMEN 18

Served with caramelized pork

CHIEF'S BOWL 18

Sweet potato, coconut curry with brown rice and lentils

COQ-AU-VIN 22

Braised chicken stew with red wine

ROOTS & SHOOTS 16

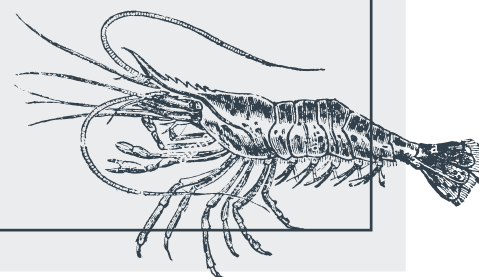
Polenta, sautéed greens with roasted root vegetables

STEAK FRITES 24

14oz NT strip

RABBIT POT PIE 18

JUMBO PRAWNS 38



SALADS

GREEN PAPAYA 16

NT Strip, roasted red pepper with spicy dressing

CLASSIC CAESAR 14

GREEK SALAD 14

TUSCAN 18

Tuna, tomato, greens, egg, olives with lemon vinaigrette

SHERWOODS 16

Soba noodles, arugula, avocado, haricot verts, green peas, sun-dried tomatoes, with herb dressing

ADD : SALMON 9 | CHICKEN 7 | STEAK 9 | GULF SHRIMP 9 | SPROUTED TOFU 6



FOR THE TRIBE

ROASTED DUCK 45

Whole roasted served with two sides

ALL DAY DINNER 45

Whole roasted chicken with 3 sides

CHARCUTERIE PLATE 33

Copa, porchetta, chicken liver pate, assorted cheese, cornichons and olives

PLOUGHMAN PLATTER 26

House roasted pork, manchego cheese, hardboiled egg and french bread

FISH & CHIPS 24

Gulf shrimp and cod

GARLICKY KALE SALAD 22

With crispy chickpeas

HALF PORTION 12

ORGANIC CHICKEN BREAST TENDERS 18

DANDAN NOODLE 40

Preserved vegetables, chili oil, ground pork, sesame and scallions

HALF PORTION 20 | APPETIZER PORTION 10

MILK & HONEY PLATTER 38

French feta, triple cream, olives, dried fruits, pistachios, marcona almonds, honey comb

BURGERS

BISTRO 14

8oz burger with lettuce, tomato and onion

DOUBLE DOUBLE 16

2 x 5oz burger with cheddar cheese, fried onion and egg

UPTOWN 18

8oz burger stuffed with goat cheese and topped with guac and greens

FORAGE 14

Lentil and mushroom patty topped with pickled ginger, cucumber and spicy aioli

CHICKEN PARMESAN SLIDER 12

Chicken breast, mozzarella, tomato and house sauce

BEEF TARTARE SLIDER 14

Steak tartare, arugula, crispy shallots and aioli



SIDES

BISTRO FRIES 6 | SWEET POTATO FRIES 6 | ROASTED ROOT VEGETABLES 6
ONION RINGS 6 | POTATO SOUFFLÉ 8 | SAUTEED WILD MUSHROOMS 8
SAUTEED GREENS 8 | GARLIC MASH POTATOES 6

THE SWEETS

BANANA PUDDING 8

With cookies and salted caramel

CHUNKY CARAMEL SUNDAE 8

With caramel popcorn and chocolate bacon

BLUEBERRY BLACKBERRY CRUMBLE 8

COCONUT SUGAR CARAMELIZED PLANTAINS 8

With coconut cream

SHAVED CARROTS 8

With dulce de leche and vanilla ice cream

ASSORTED BAKED GOODS 24

Sharing platter



SHERWOOD'S

8281 NE 2nd Avenue Miami, FL

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STARTERS

BISTRO SALAD 10
Frisee, egg and pancetta

DAILY CRUDO 16
Served with jalapeño vinaigrette

DAILY SCONES 10
With clotted cream and berries

FRENCH ONION SOUP 8



ENTRÉES

CREAMY MUSSELS 24

STEAK FRITES 24
14oz NY strip

BOUILLABAISSE 32

PEEL AND EAT SHRIMP 28
With cocktail sauce and lemon

FAMILY STYLE

CHARCUTERIE PLATE 33
Copa, porchetta, chicken liver pate, assorted cheese, cornichons and olives

PLOUGHMAN PLATTER 26
House roasted pork, manchego cheese, hardboiled egg and french bread

GARLICKY KALE SALAD 22
With crispy chickpeas
HALF PORTION 12

SANDWICHES

BISTRO BURGER 14
8oz burger with lettuce, tomato and onion

LOBSTER TAIL 24
In a crispy baguette with arugula, proper bacon and hollandaise

CHICKEN CLUB 14
With garlic aioli

MIDDLE EASTERN 12
With feta, onion, eggplant and lemon in a tortilla

GORGONZOLA MOZZARELLA GRILLED CHEESE 14
With walnut pesto

SALADS

GREEN PAPAYA 16
NT Strip, roasted red pepper with spicy dressing

CLASSIC CAESAR 14

GREEK SALAD 14

STEAK TARTARE 14

TUSCAN 18
Tuna, tomato, greens, egg, olives with lemon vinaigrette

COCONUT QUINOA CABBAGE 12

ADD : SALMON 9 | CHICKEN 7 | STEAK 9 | GULF SHRIMP 9 | SPROUTED TOFU 6

SIDES

ROSEMARY FRIES GARLIC AIOLI 8 | PROPER BACON 5
PROPER SAUSAGE 5 | HOUSE POTATOES 4

BRUNCH

HONEY CRULLERS 4
OR 6 FOR 18

EGGS YOUR WAY 12

OMELETTE (WITH 3 FILLINGS) 12

FRITTATA 14
With scallion, cherry tomatoes and arugula

CHILLED ASPARAGUS 9
With hollandaise
ADD : PROSCIUTTO 4 | POACHED EGGS 3

TRADITIONAL BENEDICT 14

SALMON BENEDICT 16

GREEN BENNIE 14

PANCAKES 12

FRENCH TOAST 14
With cinnamon butter and fresh strawberries

CHOCOLATE WAFFLE 14
With vanilla ice cream, whipped cream, and fresh strawberries

BREAKFAST SANDWICH 14
With scrambled eggs proper bacon and cheddar cheese, served with house potatoes

BREAKFAST BOWL 14
Blackberries, almonds, sunflower seeds, yogurt, quinoa, mint and honey

COWBOY STEAK & EGGS 38

CROQUE MADAME 15

WHIPPED PORRIDGE 9
With dark chocolate, banana and puffed quinoa

YOGURT & BERRIES 12
Greek yogurt, fresh berries, granola

EGGS & WAFFLE 16
Soft scrambled eggs, smoked salmon, creme fraiche, capers and waffle

POACHED EGGS 14
With sliced prosciutto and shaved parmesan

PANZANELLA BOWL 14
With labne, over easy eggs, cucumbers, onions, quinoa and zatar

TOAST WITH NUTELLA 6

BEIGNETS 12

SWEETS

BANANA PUDDING 8
With cookies and salted caramel

CHUNKY CARAMEL SUNDAE 8
With caramel popcorn and chocolate bacon

BLUEBERRY BLACKBERRY CRUMBLE 8

COCONUT SUGAR CARAMELIZED PLANTAINS 8
With coconut cream

SHAVED CARROTS 8
With dulce de leche and vanilla ice cream

ASSORTED BAKED GOODS 24
Sharing platter

* CONSUMING RAW OR UNDERCOOKED MEATS POULTRY SEAFOOD SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

the COCKTAILS



ROSE SPRITZ 12
pink vermouth, grapefruit, soda

MIA > TOKYO 13
sake, pink peppercorn, citrus, aloe, bitters

SHERWOODS SOUR 13
whiskey, green tea, citrus, bitters, aquafaba

ROTATING MULE 13

WE MEAN BEE'S KNEES 13
gin, rose petal honey, citrus

MIDNIGHT EXPRESS-0 13
rum, sherry, espresso, chocolate/ginger bitters

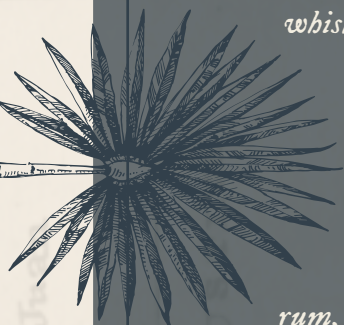
7:22 13
tequila, spiced apple puree, citrus, honey, bitters

PAMPLEMOUSSE SMASH 13
vodka, grapefruit liqueur, mint, citrus

PECAN VODKA OLD FASHIONED 13
Chocolate bitters, demerara

CLASSIC OLD FASHIONED 12
bourbon, aromatic bitters, sugar

PREMIUM OLD FASHIONED 19
angels envy, smoked demerara, bitters



the WINE

RED by the GLASS

BODEGAS IZADI RIOJA RESERVA 13

SAN PEDRO MALBEC 12

LE CHARMEL PINOT NOIR 12

CIACCI TOSCANA ROSSO IGT 12

FRANCOIS LURTON HAUTS DE JANEIL 9

TRIM CABERNET SAUVIGNON 12

WHITE by the GLASS

NOVELLUM CHARDONNAY 12

INDABA SAUVIGNON BLANC 12

ELK COVE PINOT GRIS 13

RED TAIL RIDGE RIESLING ESTATE DRY 13

LAS PERDICES TORRONTES 11

ROSE by the GLASS

FIGUIERE MAGALI CDP 12

TRUMPETER ROSE 9

SPARKLING by the GLASS

BOVE SPARKLING ROSE 13

DIBON CAVA BRUT RESERVE N/V 9



the DRAFTS

** please ask us about our seasonal draft beer offerings*

the BOTTLES

the BOTTLES

DUCK RABBIT MILK STOUT 6 | SIX POINT RESIN DOUBLE IPA 6
KROMBACHER PILSNER 6 | PACIFICO LAGER 5 | UNHOLY TRIPPEL 6
FAT TIRE AMBER ALE 5

the DRINKS

MATCHA MINT ICE TEA 4 | CHIA ICE TEA 4 | LEMON LIMEADE 4
SPICY GINGER PINEAPPLE TURMERIC TONIC 4 | CHOCOLATE PORTER BEER FLOAT 5
KOMBUCHA 4 | GINGER BEER 4 | SODAS 3

the JUICES

TRIBAL TONIC 8
Carrot and Coconut

WELLNESS 8
Carrot, apple, ginger

SHERWOOD'S ELIXIR 8
Beet, carrot, coconut lime

APPLE-ADE 8
Green apple, mint

VERT 8
Get all the greens you need!

the SHAKES

JUNGLE JAVA 8
Banana, coffee, raw cashews, coconut milk

MOONLIGHT MILKSHAKE 8
*Banana, dates, coconut water vanilla,
almonds and salt*

SALTED CARAMEL MILKSHAKE 8

CHOC-O-SLUSH 9
*Dark chocolate, coconut water, maple, vanilla,
smashed berries*

AB+J 9
*Almond butter and strawberry chia jam in a glass
... think about that for a second...*

PINK POWER 9
Strawberry overnight oats, vanilla, almond milk

KALELIO 8
Kale ice-cream through a straw

TROPICAL 9
Carrot, mango and banana

the COFFEE

FRENCH PRESS 5

CAPPUCINO 5
LATTE 5
ESPRESSO 4
COLD BREW 5
AMERICANO 3

the TEA

HIBISCUS LATTE 5 | ASSORTED TEAS 4

