

start | snack | share

- gougères** gruyère, smoked gouda cream, parmesan 9
- smoked salmon dip** house smoked salmon, crispy capers, caraway lavash, evoo 14
- charred okra** whipped feta, green harissa, tahini, puffed sorghum, laffa 13
- "pigs" in a blanket** all beef cocktail franks, puffed pastry, sweet & spicy mustard 11
- lump crab beignet** lump crab, old bay, wasabi honey mustard 15
- avocado toast** smashed avocado, everything seasoning, radish 9
*fried egg +2 | marinated crab +6
- biscuits & gravy** the woodall's infamous biscuit, smoked cracked pepper, sausage gravy 12

sandwiches & crisp greens

- the durham's chicken biscuit** house marinated chicken, buttermilk biscuit, westside hot if you want!! 14
- *the woodall** wagyu beef seared perfectly & stacked, american cheese, dill pickle, buttery brioche 20
*fried egg +2 | bacon +4
- durham's far east chicken salad** fried chicken, butter lettuce, kale, egg, sesame "caesar style" dressing, wonton 16
- curry chicken salad sandwich** roast pulled chicken, toasted curry, flaky croissant, mixed green salad 14

seasonal classics

- *serious steak & eggs** seasoned tenderloin, fried egg, toasty bread, steak frites, peppercorn gravy, hollandaise 29
- the woodall pancakes** soufflé pancakes, lime curd, matcha whipped butter, maple syrup 13
- french toast** stuffed with citrus cream cheese, strawberry balsamic jam, maple syrup 16
- shrimp & polenta** chive beurre monte, toasty sourdough, creamy polenta 24
- jumbo lump crab omelet** lump crab, swiss & provolone, fine herbs, parmesan, tomato & tarragon butter 23
- pan seared georgia trout** basmati fried rice, spinach, lemongrass, sauce hong kong 26
- cacio e pepe** mezzi rigatoni, parmigiana reggiano, melted leeks, black pepper, leek ash 11 | 20
- *jumbo lump crab benedict** seared crab cake, spinach, poached egg, english muffin, creamed corn béarnaise 23
- braised short rib** whipped potatoes, swiss chard, red wine demi glace 36

extra

- | | |
|-------------------------|----------------------------------|
| smoked gouda polenta 7 | sausage gravy 5 |
| sautéed green beans 7 | candy bacon 7 |
| beef tallow fries 7 | the woodall's infamous biscuit 7 |
| little caesar 7 | english muffin 3 |
| wilted garlic spinach 7 | breakfast sausage 6 |
| breakfast potato 7 | applewood smoked bacon 7 |

brunchy cocktails

- our bloody mary** wheatley vodka or kicked up with st. george green chile vodka 13
- our mimosa** gran valor brut, by the glass or build your own with a bottle of bubble + choice of juice 11 | 42
- ww's irish coffee** jameson, hot coffee, turbonado, giffard vanilla & jameson orange whipped cream, pie seasoning 14

Serving contemporary takes on the classics, The Woodall offers a warm, local atmosphere that makes sophisticated southern luxury something for everyone.

Executive Chef
John C. Metz

crafted & chilled

- our bloody mary** wheatley vodka or kicked up with st. george green chile vodka 13
our mimosa gran valor brut, by the glass or build your own with a bottle of bubble + choice of juice 11 | 42
ww's irish coffee jameson, hot coffee, turbonado, giffard vanilla & jameson orange whipped cream, pie seasoning 14
green tea matcha cucumber "gimlet" ford's gin, cucumber matcha tea cordial, lime 12
boardroom rita herradura reposado tequila, fresno pepper, agave, orange, benedictine, lime, citrus salt 13
summer sangria pinot grigio, rich basil lemongrass syrup, fresh lemon, strawberry, blueberry, topo chico splash 13
strawberry basil smash beluga vodka, aperol, basil syrup, fresh lemon, strawberry, egg white 12
zesty boy codigo blanco, lemongrass dill syrup, fresh lemon, saline tincture, black lemon bitters, egg white 12
yuzu highball redemption rye, greenbar ginger, pierre ferrand dry curacao yuzu, saline tincture, lime, yuzu soda 16
peach bourbon sour michter's bourbon, blended family peach, apricot preserve, lemon, orange bitters, egg white 14
daily tapped cocktail ask your server for details pd

the woodall classics

- old fashioned** 1792 bourbon, banana bay leaf gomme syrup, tèmplus fugit creme de banane, bitters, expressed lemon 14
g & t tanqueray gin, murrell's row tulsi gin, rosemary, lime, fever tree elderflower tonic, holy basil 12
paloma lunazul tequila, grapefruit oleo, citrus, agave, topo chico 12
daiquiri plantation pineapple, rum haven coconut, cocchi americano, lime, simple 13
aperol spritz gran valor brut, aperol, soda, orange 13
espresso martini lunazul reposado, mr. black coffee, baileys chocolate, vanilla cold brew, hellfire & chocolate bitters 16

sparkling & bubbly

- honor cava rosè** spain nv 10/38
gran valor brut, la mancha, spain nv 10/38
perrier-jouet champagne, france nv 79

fruity, refreshing & bright

- selbach incline riesling**, mosel, germany '22 10/38
vigneti del sole pinot grigio, veneto, italy '23 10/38
domaine des orgnes rosé, france NV 11/42
rabble rosé, paso robles '22 12/48
coeur de terre pinot gris, willamette valley '21 12.25/49

crisp, fresh & zesty

- domaine laffitte sauv blanc**, vin de pays, france '22 12/46
esk valley sauv blanc, marlborough, new zealand '22 13/50
encostas do lima vinho verde doc, portugal NV 9.5/36
henri bourgeois petit bourgeois
sauvignon blanc, loire valley, france '23 12/46
cave de lugny chardonnay, les charmes, france '22 14/54

rich, creamy & voluptuous

- stag's leap karia chardonnay**, napa valley '20 95
chalk hill chardonnay, russian river valley '23 13/50
harken barrel fermented chardonnay, california '23 10/38
sonoma cutrer chardonnay, sonoma county '23 16/62

all glasses of wine available in 9 oz pours

earthy pinots

- stoller pinot noir**, dundee hills '23 16/62
nielson pinot noir, santa barbara '22 15/58
juggernaut pinot noir, russian river valley '21 17/68
imagery pinot noir, california '23 14/54

berries from the barrel

- cortijo tempranillo**, rioja, spain '21 13/50
llama malbec, mendoza, argentina '22 11/42
hito tempranillo, ribera del duero '23 14/54

rich, smoky, sexy

- felino vina cabos malbec**, mendoza, argentina '22 13.75/55
octopoda red zinfandel, lodi '21 13/50
duckhorn merlot, napa valley '21 27/110

big, bold, beautiful

- unknown author cabernet**, california '23 10.5/40
bonanza cabernet, california NV 12/46
LEGIT super tuscan cabernet, tuscan, italy '20 110
earthquake cabernet sauvignon, lodi '21 14/54
far niente post & beam cab sauv, napa valley '22 25/98
austin hope cabernet sauvignon 1L, paso robles '22 22/119
faust cabernet sauvignon, napa valley '22 100

spirit free & zero proof

mocking-rita

house made sour, green tea, fresno orange agave, soda, lime 8

peachtree mule

peach nectar, tarragon cordial, citrus, fever tree ginger 7.5

verdicta collins

verdicta elixir, pineapple, lime, cilantro, mint, jalapeño, tonic 9

garden tonic

butterfly pea tea, sage, bitter lemon, orange bitters, elderflower tonic 7

heineken 0.0, nld, n/a	6
athletic brewing run wild ipa n/a	7
ibc root beer	4
fever tree ginger	7.5
fever tree elderflower tonic	7.5
san pellegrino	7/12
acqua panna	7/12

bottles & cans

- the usuals**
 corona, mx 6
 miller high life, wi 3 blue moon white, co 6
 miller lite, wi 5.5 heineken, nld 7

craft

- scofflaw, basement ipa, ga 7
 stone, delicious ipa, ca (gluten reduced) 7
 atlanta hard cider, peach, ga, 16 oz. 9

on draft

- creature comfort classic city, lager, 4.2% 8
 sweetwater, 420 pale ale, 5.7% 8
 stella artois, euro pale ale, 5% 7.5
 creature comfort tropicalia, ipa, 6.6% 8.5

dinner

sunday-thursday 4-10 pm
 friday & saturday 4-11 pm

brunch

saturdays & sundays
 10:30 am - 3 pm

golden hour

weekdays from 4-6 pm

thewoodallwestside.com