

START | SNACK | SHARE

gougères 9
gruyère, smoked gouda cream, parmesan

smoked salmon dip 15
house smoked salmon, crispy capers, caraway lavash, evoo

charred okra 13
whipped feta, green harissa, tahini, puffed sorghum, laffa

“pigs” in a blanket 12
all beef cocktail franks, puffed pastry, sweet & spicy mustard

lump crab beignet 15
lump crab, old bay, wasabi honey mustard

avocado toast 9
smashed avocado, everything seasoning, radish
*fried egg +2 | marinated crab +6

biscuits & gravy 12
the woodall's infamous biscuit, smoked cracked pepper, sausage gravy

SANDWICHES & CRISP GREENS

the durham's chicken biscuit 14
house marinated chicken, buttermilk biscuit, westside hot if you want!!

the woodall* 21
wagyu beef seared perfectly & stacked, american cheese, dill pickle, buttery brioche
*fried egg +2 | bacon +4

durham's far east chicken salad 16
fried chicken, butter lettuce, kale, egg, sesame “caesar style” dressing, wonton

curry chicken salad sandwich 14
roast pulled chicken, toasted curry, flaky croissant, mixed green salad

BRUNCHY COCKTAILS

our bloody mary 13
wheatley vodka or kicked up with st. george green chile vodka

our mimosa 11 | 42
gran valor brut, by the glass or build your own with a bottle of bubble + choice of juice

ww's irish coffee 14
jameson, hot coffee, turbonado, giffard vanilla & jameson orange whipped cream, pie seasoning

SEASONAL CLASSICS

serious steak & eggs* 29
seasoned tenderloin, fried egg, toasty bread, steak frites, peppercorn gravy, hollandaise

the woodall pancakes 13
soufflé pancakes, lime curd, matcha whipped butter, maple syrup

french toast 16
stuffed with citrus cream cheese, strawberry balsamic jam, maple syrup

shrimp & polenta 24
chive beurre monte, toasty sourdough, creamy polenta

jumbo lump crab omelet 23
lump crab, swiss & provolone, fine herbs, parmesan, tomato & tarragon butter

pan seared georgia trout 26
basmati fried rice, spinach, lemongrass, sauce hong kong

cacio e pepe 12 | 22
mezzi rigatoni, parmigiana reggiano, melted leeks, black pepper, leek ash

jumbo lump crab benedict* 23
seared crab cake, spinach, poached egg, english muffin, creamed corn béarnaise

braised short rib 36
whipped potatoes, swiss chard, red wine demi glace

EXTRAS

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

BRUNCH MENU

BRUNCH
Saturday & Sunday
10:30 AM–3 PM

GOLDEN HOUR
Weekdays 4–6 PM

Executive Chef
John C. Metz

DINNER
Sunday–Thursday | 4 PM–10 PM
Friday & Saturday | 4 PM–11 PM

Chef de Cuisine
George Lopez

COCKTAILS

CRAFTED & CHILLED

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

THE WOODALL CLASSICS

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

SPIRIT FREE & ZERO PROOF

- mocking-rita** 8
house made sour, green tea, fresno orange agave, soda, lime
 - peachtree mule** 7.5
peach nectar, tarragon cordial, citrus, fever tree ginger
 - verdita collins** 9
verdita elixir, pineapple, lime, cilantro, mint, jalapeño, tonic
 - garden tonic** 7
butterfly pea tea, sage, bitter lemon, orange bitters, elderflower tonic
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- 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

WHITE GRAPES

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, nz '22 13/50
- encostas do lima vinho verde doc**, portugal NV 9.5/36
- henri bourgeois petit bourgeois sauv blanc**, 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

RED GRAPES

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

all glasses of wine available in 9 oz pours

BEER

BOTTLES & CANS

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