

START | SNACK | SHARE

- gougères** 9

gruyère, smoked gouda cream, parmesan
- “pigs” in a blanket** 12

all beef cocktail franks, puffed pastry, sweet & spicy mustard
- blistered shishito** 12

miso, sesame, parmesan, everything seasoning
- lump crab beignet** 15

lump crab, old bay, wasabi honey mustard
- charred okra** 13

whipped feta, green harissa, tahini, puffed sorghum, laffa
- parmesan truffle fries** 10

parmesan reggiano, black truffle oil, fine herb
- shrimp toast** 17

toasty sourdough, julienne shallot, butter, white wine, serrano pepper
- duck spring rolls** 16

shredded duck confit, poblanos, ginger soy ponzu
- pei mussels** 18

white wine, garlic, shallots, pork sausage, tomato broth, grilled sourdough

CRISP & COOL

- ahi tuna crudo\*** 18

guajillo vin, sumac cure, orange supreme, jalapeno, mint, cilantro
- smoked salmon dip** 15

house smoked salmon, crispy capers, caraway lavash, evoo
- brûléed goat cheese & ga greens** 14

hydroponic greens, peaches, whipped caramelized goat cheese, almond, crispy shallots, sherry vinaigrette
- far east “caesar”** 12

butter lettuce, baby kale, egg, sesame “caesar-style” dressing, wonton
- tataki wagyu carpaccio\*** 17

SRF wagyu, egg yolk, pickled mustard seed & shimeji, parmesan, micro cilantro

SIDES

- 7 each

**fingerling potatoes**  
maitre d’hôtel butter

**polenta**  
gouda, black pepper
- basmati fried rice**  
fried egg, scallion

**whipped potatoes**  
robuchon style
- roasted broccoli**  
olive oil, sea salt

**sautéed green beans**  
shallots, european butter
- beef-tallow fries**  
really cold ketchup

**grilled asparagus**  
green goddess, parmesan
- little caesar**  
egg, miso caesar

CLASSICS

- pan seared georgia trout** 26

basmati fried rice, spinach, lemongrass, sauce hong kong
- pan roasted chicken** 26

haricot vert, heirloom carrot, whipped potato, roasted chicken jus
- grilled salmon\*** 29

roast broccoli, jumbo asparagus, parmesan, green goddess
- shrimp & scallops\*** 34

chive beurre monté, asparagus, roast tomato, creamy gouda polenta
- the woodall\*** 21

wagyu beef seared perfectly & stacked, american cheese, dill pickle, buttery brioche
- durham’s fried chicken** 16

crispy chicken, pickles, butter lettuce, special sauce, brioche
- pork schnitzel** 24

panko-crusted pork loin, parsley & charred onion salad, parmesan, whipped ricotta, toasted peanuts, lemonette

PASTA

- cacio e pepe** 12 | 22

mezzi rigatoni, parmigiano reggiano, melted leeks, black pepper, leek ash
- pappardelle bolognese** 14 | 26

wagyu beef, stewed tomato, garlic, fresh mint, whipped ricotta, evoo

STEAKHOUSE CUTS

- grilled center cut filet\*** 48

6 oz filet, carrot purée, corn & georgia peach salsa, black garlic demi
- creole surf & turf\*** 32

blackened 4 oz filet, sautéed jumbo shrimp, fingerling potatoes, creole cream, chive, maldon salt
- braised short rib** 36

whipped potatoes, swiss chard, red wine demi glace
- steak frites\*** 64

12 oz prime ny strip, tiny green beans, steak frites, cognac peppercorn gravy

- À LA CARTE**
- center cut filet\*** 8 oz | 52

**prime ny strip\*** 12 oz | 60

DINNER MENU

- BRUNCH**  
Saturday & Sunday  
10:30 AM–3 PM

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

**GOLDEN HOUR**  
Weekdays 4–6 PM

Executive Chef  
John C. Metz

Chef de Cuisine  
George Lopez

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

CRAFTED & CHILLED

**green tea matcha cucumber “gimlet”** 12  
ford’s gin, cucumber matcha tea cordial, lime

**the greenhouse** 13  
código blanco, lemongrass dill syrup, fresh lemon, saline tincture, black lemon bitters, egg white

**jam session bramble** 12  
murrell’s row jam jam gin, pierre ferrand dry curaçao, dolin génépy le chamois, brown sugar strawberry oleo, lemon

**tale of two summers** 13  
buffalo trace bourbon, rothman & winter orchard apricot liqueur, aperitivo cappelletti, mango tropical syrup, orange juice

**boardroom rita** 13  
herradura reposado tequila, fresno pepper, agave, orange, bénédictine, lime, citrus salt

**black tie bourbon** 15  
michter’s bourbon, tattersall bitter orange liqueur, amaro nonino, cocchi storico vermouth di torino

**el bandido** 14  
código blanco tequila, alma tepec chile liqueur, liber pineapple, lime

THE WOODALL CLASSICS

**old fashioned** 14  
1792 bourbon, banana bay leaf gomme syrup, tempus fugit crème de banane, bitters, expressed lemon

**el cubano** 12  
diplomático añejo rum, mint, simple syrup, lime, angostura, gran valor sparkling brut

**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

**westside daisy on tap** 14  
peach washed lunazul blanco, yellow chartreuse, lemon super syrup, orange flower water, sea salt foam

**woodall lychee martini** 16  
wheatley vodka, pierre ferrand dry curaçao yuzu, lychee, house-made yuzu & orgeat syrup, pineapple

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

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 temperanillo**, 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

**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

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

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

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

**craft**  
new realm, hazy like a fox 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