

the  
**WOODALL**

WESTSIDE

DINNER MENU

**start | snack | share**

- gougères** gruyère, smoked gouda cream, parmesan 9
- "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
- soup of the day** made with the freshest ingredients in the kitchen, daily! pd
- charred okra** whipped feta, green harissa, tahini, puffed sorghum, laffa 13
- parmesan truffle fries** parmesan reggiano, black truffle oil, fine herb 9
- shrimp toast** toasty sourdough, julienne shallot, butter, white wine, serrano pepper 17
- grilled octopus** fava beans, fresh corn, yuzu, ninja radish 18
- crispy brussels sprouts** black garlic yogurt, yuzu vinaigrette, dill, almond, barberries 12
- duck spring rolls** shredded duck confit, poblanos, ginger soy ponzu 16

**crisp & cool**

- oysters on the half shell\*** horseradish, house cocktail, mignonette 1/2 dozen | pd
- beet & burrata salad** roasted & pickled, orange segments, guajillo vinaigrette, micro cilantro, shaved baguette 14
- brûléed goat cheese & ga greens** hydroponic greens, roasted pears, almond, crispy shallots, sherry vinaigrette 12
- hamachi crudo aguachile\*** prickly pear aguachile & salsa, cucumber, avocado, nori rice paper 18
- tataki wagyu carpaccio\*** SRF wagyu, egg yolk, pickled mustard seed & shimeji, parmesan, micro cilantro 16
- far east "caesar"** butter lettuce, baby kale, egg, sesame "caesar-style" dressing, wonton 10
- smoked salmon dip** house smoked salmon, crispy capers, caraway lavash, evoo 14

**classics**

- cacio e pepe** mezzi rigatoni, parmigiana reggiano, melted leeks, black pepper, leek ash 11 | 20
- vegan farro risotto** asparagus, mushroom, kale, shallot, roasted tomato, cashew cream, vegan parmesan 19
- pappardelle lamb sugo** braised lamb, tomato, garlic, fresh mint, pecorino romano 12 | 22
- pan roasted chicken** haricot vert, heirloom carrot, whipped potato, roasted chicken jus 25
- the woodall\*** wagyu beef seared perfectly & stacked, american cheese, dill pickle, buttery brioche 20
- steak frites\*** prime ny strip, tiny green beans, steak frites, cognac peppercorn gravy 64
- durham's fried chicken** crispy chicken, pickles, butter lettuce, special sauce, brioche 15
- shrimp & scallops\*** chive beurre monte, asparagus, roast tomato, creamy gouda polenta 34
- grilled salmon\*** roast broccoli, jumbo asparagus, parmesan, green goddess 28
- braised short rib** whipped potatoes, swiss chard, red wine demi glace 36
- pan seared georgia trout** basmati fried rice, spinach, lemongrass, sauce hong kong 26

**steakhouse cuts**

**CHOICE OF SAUCE** Shallot Demi Glace, Sauce Au Poivre, Maître D'hôtel Butter

<b>center cut filet*</b>	8 oz   52
<b>prime n.y. strip*</b>	12 oz   60
<b>compart duroc pork chop*</b>	12 oz   27

**extra extra**

<b>steak oscar</b> crab meat & beurre monte 14	<b>steak diane</b> wild mushroom & cognac 9	<b>surf &amp; turf</b> grilled shrimp 11
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**sides** all 7

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| <ul style="list-style-type: none"> <li><b>fingerling potatoes</b> maître d'hôtel butter</li> <li><b>basmati fried rice</b> fried egg, scallion</li> <li><b>sautéed green beans</b> shallots, european butter</li> <li><b>roasted broccoli</b> olive oil, sea salt</li> <li><b>beef-tallow fries</b> really cold ketchup</li> </ul> | <ul style="list-style-type: none"> <li><b>little caesar</b> egg, miso caesar</li> <li><b>grilled asparagus</b> green goddess, parmesan</li> <li><b>sumac carrots</b> european butter, sea salt</li> <li><b>polenta</b> gouda, black pepper</li> <li><b>whipped potatoes</b> robuchon style</li> </ul> |
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Executive Chef  
John C. Metz

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

**\*ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BURGERS, STEAKS, AND TUNA COOKED TO ORDER**

**crafted & chilled**

- 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
- white sangria** pinot grigio, rich basil lemongrass syrup, fresh lemon, strawberry, blueberry, topo chico splash 13
- 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
- westside margarita on tap** herradura blanco, dekuyper triple sec, sour af lime, simple syrup, sea salt foam 14

**the woodall classics**

- old fashioned** 1792 bourbon, banana bay leaf gomme syrup, tèmpus 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 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 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

**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

**verdita collins**

verdita 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**

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

**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](http://thewoodallwestside.com)