

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

CLASSICS

- pan roasted chicken** 26
haricot vert, heirloom carrot, whipped potato, roasted chicken jus
- grilled salmon*** 29
roast broccoli, jumbo asparagus, parmesan, green goddess
- durham’s fried chicken** 16
crispy chicken, pickles, butter lettuce, special sauce, brioche
- steak frites*** 64
prime ny strip, tiny green beans, steak frites, cognac peppercorn gravy
- the woodall*** 21
wagyu beef seared perfectly & stacked, american cheese, dill pickle, buttery brioche
- shrimp & scallops*** 34
chive beurre monte, asparagus, roast tomato, creamy gouda polenta
- braised short rib** 36
whipped potatoes, swiss chard, red wine demi glace
- pan seared georgia trout** 26
basmati fried rice, spinach, lemongrass, sauce hong kong

SIDES

- 7 each
- fingerling potatoes** **little caesar**
mâitre d’hôtel butter egg, miso caesar
 - basmati fried rice** **grilled asparagus**
fried egg, scallion green goddess, parmesan
 - sautéed green beans** **sumac carrots**
shallots, european butter european butter, sea salt
 - roasted broccoli** **polenta**
olive oil, sea salt gouda, black pepper
 - beef-tallow fries** **whipped potatoes**
really cold ketchup robuchon style

CRISP & COOL

- tataki wagyu carpaccio*** 17
SRF wagyu, egg yolk, pickled mustard seed & shimeji, parmesan, micro cilantro
- 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
- smoked salmon dip** 15
house smoked salmon, crispy capers, caraway lavash, evoo
- ahi tuna crudo*** 18
guallio vin, sumac cure, orange supreme, jalapeno, mint, cilantro

PASTA

- cacio e pepe** 12 | 22
mezzi rigatoni, parmigiana reggiano, melted leeks, black pepper, leek ash
- pappardelle lamb sugo** 14 | 26
braised lamb, tomato, garlic, fresh mint, pecorino romano

STEAKHOUSE CUTS

- center cut filet***
8 oz | 52
- prime n.y. strip***
12 oz | 60

- choice of sauce:**
shallot demi glace
sauce au poivre
mâitre d’hôtel butter

EXTRAS

- steak diane** 9
wild mushroom & cognac
- steak oscar** 14
crab meat & beurre monte
- surf & turf** 11
grilled shrimp

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

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, tèmpus 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

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

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

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 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

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