

the  
**WOODALL**  
WESTSIDE

BRUNCH MENU

**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 12  
**“pigs” in a blanket** all beef cocktail franks, puffed pastry, sweet & spicy mustard 11  
**avocado toast** smashed avocado, everything seasoning, radish 9  
\*fried egg +2 | marinated crab +6  
**gouda polenta** wild mushrooms, black garlic demi, manchego 13  
\*poached egg +2 | foie gras torchon +14

**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 | foie gras torchon +14  
**durham’s far east chicken salad** fried chicken, butter lettuce, tuscan kale, egg, sesame “caesar style” dressing, wonton 16  
**curry chicken salad** roast pulled chicken, toasted curry, egg, grilled sourdough 14

**seasonal classics**

- biscuits & gravy** the woodall’s infamous biscuit, smoked cracked pepper, ham gravy 12  
**\*duck confit hash** smashed fingerlings, rutabaga, smoked poblano mustard, fried egg, arugula 14  
**\*jumbo lump crab benedict** seared crab cake, spinach, poached egg, english muffin, creamed corn béarnaise 23  
**\*serious steak & eggs** seasoned tenderloin, fried egg, toasty baguette, steak frites, cognac peppercorn gravy, béarnaise 29  
foie gras torchon +14  
**the woodall pancakes** soufflé pancakes, lime curd, matcha whipped butter, hickory syrup 13  
**\*shakshuka** spiced pomodoro, charred eggplant, smoked poblano, braised greens, fried egg, whipped feta, sourdough crostini 14  
**foie french toast** whipped foie, strawberry balsamic jam, hickory syrup 16  
**shrimp & polenta** chive beurre monte, toasty sourdough, creamy polenta 24  
**jumbo lump crab omelet** lump crab, swiss & provolone, fine herbs, pecorino, tomato & tarragon butter 23

**extra all 7**

- |                      |                   |                       |
|----------------------|-------------------|-----------------------|
| smoked gouda polenta | beef tallow fries | wilted garlic spinach |
| sautéed green beans  | little caesar     | breakfast potato      |

**extra extra**

- |               |                                  |
|---------------|----------------------------------|
| ham gravy 5   | the woodall’s infamous biscuit 7 |
| candy bacon 7 | english muffin 6                 |

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

**\*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 &amp; chilled

- our bloody mary** wheatley vodka or kicked up with st. george green chile vodka 13
- our mimosa** fresh squeezed orange juice, gran valor brut, by the glass or build your own with a bottle of bubble + choice of juice 11 | 42
- espresso martini** wheatley vodka, borghetti espresso liqueur, espresso concentrate, xocolatl mole bitters 15
- ww's irish coffee** jameson, hot coffee, turbonado, giffard vanilla & jameson orange whipped cream, pie seasoning 14
- aperol spritz** aperol, gran valor brut, and orange 11
- 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
- the herbalist** st. george botanivore gin, barrow's intense ginger, acid adjusted juiced greens, lemon, simple 15
- pom blossom** wheatley vodka, crème de violette, orange hibiscus syrup, pomegranate & lime juices, orange flower water 13
- smoky revival** 400 conejos mezcal, lunazul blanco, cynar, green chartreuse, fresh lemon, cinnamon syrup, fee foam 15
- sugar & spice sangria** red wine, brandy, seasonal berries, green apple, citrus, spices 14
- white negroni** ford's gin, cappelletti, amaro nonino, bitter lemon cordial, orange citrate, expressed lemon 13
- rotating craft 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
- tokyo manhattan** suntory toki whisky, amaro montenegro, rothman & winter apricot liqueur, black lemon bitters, luxardo cherry 15
- daiquiri** plantation pineapple, rum haven coconut, cocchi americano, lime, simple 13
- smoked old fashioned cart** skilled mixologists craft this classic cocktail right at your table (subject to availability) 30

## spirit free &amp; zero proof

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|---|-------------------------------------|
| <b>mocking-rita</b> house made sour, green tea, fresno orange agave, soda, lime 8                     | heineken 0.0, nld, n/a 6            |
| <b>golden zen</b> sencha green tea, bitter lemon cordial, carrot & ginger juice, agave, ginger beer 9 | athletic brewing run wild ipa n/a 7 |
| <b>floral fizz</b> rosemary, fresh lemon, grapefruit oleo, fever tree elderflower tonic 8             | ibc root beer 4                     |
| <b>peachtree mule</b> peach nectar, tarragon cordial, citrus, fever tree ginger 7.5                   | fever tree ginger 7.5               |
|   | fever tree elderflower tonic 7.5    |
|   | san pellegrino 7/12                 |
|   | acqua panna 7/12                    |

## bottles &amp; cans

- |                        |   |  |
|------------------------|---|--|
| <b>the usuals</b>      | <b>craft beer</b>                           |  |
| miller high life, wi 3 | scofflaw, basement ipa, ga 6.75             |  |
| miller lite, wi 5.5    | stone, delicious ipa, ca (gluten reduced) 7 |  |
| michelob ultra, mo 6   | atlanta hard cider, pomegranate, ga 7.5     |  |
| corona, mx 6           |   |  |
| blue moon white, co 6  |   |  |
| heineken, nld 6.5      |   |  |

## on draft

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|--------------------------------------|---|
| woodall light, light lager, 3.6% 5.5 | terrarin los bravos, mexican style lager 5.1% 7.5 |
| sweetwater, 420 pale ale, ga 7       | creature comfort tropicalia, ipa, 6.6% 8.5        |
| stella artois, euro pale ale, 5% 7.5 |   |

## sparkling &amp; bubbly

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| <b>michelle brut sparkling rose</b> , france nv 14/54      |
| <b>gran valor brut</b> , la mancha, spain nv 10/38         |
| <b>cantina di carpi esobara lambrusco</b> , italy nv 10/38 |

## fruity, refreshing &amp; bright

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| <b>selbach incline riesling</b> , mosel, germany '22 10/38     |
| <b>vigneti del sole pinot grigio</b> , veneto, italy '23 10/38 |
| <b>coeur de terre pinot gris</b> , willamette valley '21 49    |
| <b>joseph cattin gewurztraminer</b> , alsace, france '22 12/46 |

## crisp, fresh &amp; zesty

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| <b>landhaus mayer gruner vetliner</b> , austria '23 12/46                               |
| <b>esk valley sauvignon blanc</b> , marlborough, new zealand '22 13/50                  |
| <b>lavender by chateau st. jean rosé</b> , provence, france '22 12/46                   |
| <b>henri bourgeois petit bourgeois sauvignon blanc</b> , loire valley, france '23 12/46 |
| <b>marine dubard couer du mont sauvignon blanc</b> , france '23 45                      |
| <b>cave de lugny chardonnay</b> , les charmes, france '22 14/54                         |

## rich, creamy &amp; voluptuous

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| <b>patz &amp; hall chardonnay</b> , sonoma coast '21 19/74       |
| <b>stag's leap karia chardonnay</b> , napa valley '20 95         |
| <b>chalk hill chardonnay</b> , russian river valley '23 13/50    |
| <b>harken barrel fermented chardonnay</b> , california '23 10/38 |

all glasses of wine available in 9 oz pours

## earthy pinots

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| <b>stoller pinot noir</b> , dundee hills '23 16/62            |
| <b>coeur de terre pinot noir</b> , willamette valley '23 50   |
| <b>nielson pinot noir</b> , santa barbara '22 15/58           |
| <b>juggernaut pinot noir</b> , russian river valley '21 17/68 |

## berries from the barrel

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|---|
| <b>dark harvest cabernet sauvignon</b> , washington nv 10/38            |
| <b>cortijo tempranillo</b> , rioja, spain '21 13/50                     |
| <b>lafage cuvee nicolas grenache</b> , côte catalanes, france '20 15/58 |
| <b>llama malbec</b> , mendoza, argentina '22 11/42                      |

## rich, smoky, sexy

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| <b>château lassègue merlot/cab franc</b> , saint-émilion, france '22 20/78 |
| <b>terra d'oro zinfandel</b> , amator county '20 14/54                     |
| <b>felino vina cabos malbec</b> , mendoza, argentina '22 55                |
| <b>duckhorn merlot</b> , napa valley '21 27/110                            |

## big, bold, beautiful

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| <b>the formula shiraz</b> , australia '18 16/62                              |
| <b>hourglass "hgiii" red blend</b> , napa valley '21 115                     |
| <b>mullineux syrah</b> , swartland, south africa '20 105                     |
| <b>LEGIT super tuscan cabernet</b> , tuscan, italy '20 110                   |
| <b>earthquake cabernet sauvignon</b> , lodi '21 14/54                        |
| <b>far niente post &amp; beam cabernet sauvignon</b> , napa valley '22 25/98 |
| <b>austin hope cabernet sauvignon 1L</b> , paso robles '22 22/119            |
| <b>faust cabernet sauvignon</b> , napa valley '22 100                        |