

the
WOODALL

WESTSIDE

DINNER MENU

start | snack | share

- gougères** gruyère, smoked gouda cream, parmesan 9
- soup of the day** made with the freshest ingredients in the kitchen, daily! pd
- grilled japanese eggplant** smoked yogurt, tahini, sumac, buttermilk cheese, pomegranate molasses 10
- "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
- charred okra** whipped feta, green harissa, tahini, puffed sorghum, laffa 13
- shrimp toast** toasty sourdough, julienne shallot, butter, white wine, serrano pepper 17

crisp & cool

- hamachi crudo*** cherry confit, crispy prosciutto, smoked trout roe, basil, mushroom dashi 18
- oysters on the half shell*** horseradish, house cocktail, mignonette, tiny tobasco 1/2 dozen | pd
- heirloom beets** candy stripe, yellow & red beets, pickled watermelon, pumpernickel salmon rilette 13
- tataki n.y. strip carpaccio*** togarashi seared, dijonnaise, pickled mushroom, crispy capers, egg, chive, baguette 16
- far east "caesar"** butter lettuce, baby kale, egg, sesame "caesar-style" dressing, wonton 9
- butter wedge** caramelized pears, candied pecans, bacon, gorgonzola dressing 11
- smoked salmon dip** house smoked salmon, crispy capers, caraway lavash, evoo 14

classics

- cacio e pepe** bucatini, lump crab, parmigiana reggiano, melted leeks, black pepper, leek ash 13 | 25
- rigatoni agro dulce** point Reyes agro dulce, arugula pistou, sunflower seed 19
- pappardelle lamb sugo** braised lamb, tomato, garlic, pecorino romano 12 | 22
- roast half chicken** braised greens, beurre fondue, roasted garlic, celery & cauliflower purée 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 53
- durham's fried chicken** crispy chicken, pickles, butter lettuce, special sauce, brioche 15
- shrimp & scallops*** chive beurre monte, toasty sourdough, creamy polenta 34
- grilled salmon*** roast broccoli, jumbo asparagus, parmesan, green goddess 28
- pan seared georgia trout** basmati fried rice, spinach, lemongrass, sauce hong kong 26

steakhouse cuts

CHOICE OF SAUCE Shallot Demi Glace, Sauce Au Poivre, Horseradish Cream, Maître D'hôtel Butter, Hollandaise, Or Béarnaise

center cut filet*	7 ounce 47	iberico pork secreto*	7 ounce 42
prime n.y. strip*	12 ounce 49	spain, iberico "pata negra"	

extra extra

steak oscar crab meat & beurre monte	14	surf & turf grilled shrimp	11
steak diane wild mushroom & cognac	9	extra saucy	4

sides all 7

- braised greens** chicken stock, roasted garlic
- basmati fried rice** tamari, fried egg, scallion
- sautéed green beans** shallots, european butter
- roasted broccoli** olive oil, sea salt
- beef-tallow fries** really cold ketchup
- little caesar** egg, miso caesar
- grilled asparagus** green goddess, parmesan
- sumac carrots** strained yogurt, sumac
- polenta** gouda, black pepper
- cauliflower & potato purée** truffle, cream
- delicata squash** brown butter, sage, balsamic
- whipped potatoes** robuchon style

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
- fresh pressed** st. george botanivore gin, barrow's intense ginger, acid adjusted juiced greens, lemon, simple 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
- negroni** tanqueray gin, tempus fugit gran classico, campari, cappelletti apertivo, sweet vermouth 13
- 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 & zero proof

- mocking-rita** house made sour, green tea, fresno orange agave, soda, lime 8
- gardener's basket** ginger beet juice, simple, lime, fever tree ginger 9
- peachtree mule** peach nectar, tarragon cordial, citrus, fever tree ginger 7.5

heineken 0.0, nld, n/a	6
rightside brewing, american ipa, ga, n/a	6
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	6.5

craft beer

jekyll brewing, cooter brown ale, ga	6.5
scofflaw, basement ipa, ga	6.75
monday night, blind pirate blood orange double ipa, ga	7
stone, delicious ipa, ca (gluten reduced)	7
atlanta hard cider, pomegranate, ga	7.5
sneaky pete yacht water	8.5
sneaky pete jalapeno yacht water	8.5

on draft

woodall light, light lager, 3.6%	5.5	three taverns daylight on ponce, low alc. ipa, 3.5%	8
stella artois, euro pale ale, 5%	7.5	creature comfort tropicalia, ipa, 6.6%	8.5
tterrapin los bravos, mexican style lager 5.1%	7.5		

sparkling & bubbly

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

fruity, refreshing & bright

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

crisp, fresh & zesty

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

rich, creamy & voluptuous

diora chardonnay, monterey '21	48
patz & hall chardonnay, sonoma coast '19	19/74
stag's leap karia chardonnay, napa valley '20	95
chalk hill chardonnay, russian river valley '22	13/50
harken barrel fermented chardonnay, california '22	10/38

earthy pinots

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

berries from the barrel

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

rich, smoky, sexy

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

big, bold, beautiful

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