

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
- snow crab** butter, cast iron burnt cream, old bay 16
- "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

- raw of the moment*** chef's daily selection of fresh seafood, minimally prepared pd
- 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, point reyes blue cheese 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, toasted pistachio 19
- pappardelle lamb sugo** braised lamb, tomato, garlic, pecorino romano 11 | 20
- roast half chicken** braised summer 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 | prime n.y. strip* | 12 ounce 49 |
| iberico pork secreto* | 7 ounce 42 | prime cowboy ribeye* | 24 ounce 96 |

extra extra

- | | | | |
|--|----|---|----|
| steak oscar crab meat & beurre monte | 14 | steak diane wild mushroom & cognac | 9 |
| carpet bagger fried oysters & garlic butter | 12 | surf & turf grilled shrimp | 11 |
| rossini truffles & foie gras | 17 | extra saucy | 4 |

sides all 7

- | | |
|--|--|
| braised summer greens chicken stock, roasted garlic | grilled asparagus green goddess, parmesan |
| basmati fried rice tamari, fried egg, scallion | sumac carrots strained yogurt, sumac |
| sautéed green beans shallots, european butter | polenta gouda, black pepper |
| roasted broccoli olive oil, sea salt | cauliflower & potato purée truffle, cream |
| beef-tallow fries really cold ketchup | vegetable of the moment best of the season |
| little caesar egg, miso caesar | pommes purée 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
- lion's mane** 400 conejos mezcal, chinola, suze, agave, lime, bell pepper reduction, saline, bell pepper cracker 15.5
- fresh pressed** st. george terroir gin, barrow's intense ginger, ginger beet juice, lime, 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 draft 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
michelob ultra, mo	6
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
terrapin 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

all glasses of wine available in 9 oz pours

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

giuliano rosati valpolicella ripasso superiore , veneto, italy '20	16/62
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	27/110

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