

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
- stracciatella** delicata squash, sage, soppressata, aged balsamic 13
- “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
- classic mussels & frites** italian sausage, garlic, white wine, butter 16
- 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
- crispy oysters** gribiche aioli, pickled quail eggs 14

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, or Hollandaise

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	foie gras torchon	14

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 & celeriac purée** truffle, cream
- 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
- 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, 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
- tokyo manhattan** suntory toki whisky, amaro montenegro, rothman & winter apricot liqueur, black lemon bitters, luxardo cherry 15
- daquiri** 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 | heineken 0.0, nld, n/a 6 |
| golden zen sencha green tea, bitter lemon cordial, carrot & ginger juice, agave, ginger beer 9 | athletic brewing run wild ipa n/a 7 |
| floral fizz rosemary, fresh lemon, grapefruit oleo, fever tree elderflower tonic 8 | ibc root beer 4 |
| peachtree mule 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 & cans

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

on draft

woodall light, light lager, 3.6%	5.5	terrapien 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 & 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 '22	10/38
vigneti del sole pinot grigio , veneto, italy '23	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 '23	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 '23	12/46
marine dubard couer du mont sauvignon blanc , france '23	45
cave de lugny chardonnay , les charmes, france '22	14/54

rich, creamy & voluptuous

patz & hall chardonnay , sonoma coast '21	19/74
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

all glasses of wine available in 9 oz pours

earthy pinots

stoller pinot noir , dundee hills '23	16/62
coeur de terre pinot noir , willamette valley '23	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 '22	11/42

rich, smoky, sexy

château lassègue merlot/cab franc , saint-émilion, france '22	20/78
terra d'oro zinfandel , amator county '20	14/54
felino vina cabos malbec , mendoza, argentina '22	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 '20	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 '22	100