

the  
**WOODALL**

WESTSIDE

DINNER MENU

**start | snack | share**

- gougères** gruyère, smoked gouda cream, parmesan 9
- french onion soup** brioche crouton, gruyère cheese 10
- 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
- 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**

- tuna crudo\*** avocado, pickled onion, jalapeño, truffle ponzu, wonton crisp 18
- oysters on the half shell\*** horseradish, house cocktail, mignonette 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
- vegan farro risotto** asparagus, mushroom, kale, shallot, roasted tomato, cashew cream, vegan parmesan 19
- pappardelle lamb sugo** braised lamb, tomato, garlic, fresh mint, pecorino romano 12 | 22
- pan roasted chicken** haricot vert, smoked heirloom carrot, whipped potato, roasted chicken jus 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, asparagus, roast tomato, creamy gouda 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

- |                          |               |                                 |               |
|--------------------------|---------------|---------------------------------|---------------|
| <b>center cut filet*</b> | 8 ounce   47  | <b>compart duroc pork chop*</b> | 12 ounce   27 |
| <b>prime n.y. strip*</b> | 12 ounce   49 | <b>bone-in CAB filet*</b>       | 12 ounce   56 |

**extra extra**

- |   |    |                                       |    |
|---|----|---------------------------------------|----|
| <b>steak oscar</b> crab meat & beurre monte | 14 | <b>surf &amp; turf</b> grilled shrimp | 11 |
| <b>steak diane</b> wild mushroom & cognac   | 9  | <b>foie gras torchon</b>              | 14 |

**sides all 7**

- |  |  |
|--|--|
| <b>fingerling potatoes</b> maître d’hôtel butter     | <b>little caesar</b> egg, miso caesar            |
| <b>basmati fried rice</b> fried egg, scallion        | <b>grilled asparagus</b> green goddess, parmesan |
| <b>sautéed green beans</b> shallots, european butter | <b>sumac carrots</b> smoked, sumac               |
| <b>roasted broccoli</b> olive oil, sea salt          | <b>polenta</b> gouda, black pepper               |
| <b>beef-tallow fries</b> really cold ketchup         | <b>whipped potatoes</b> 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 &amp; 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, 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
- 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 &amp; zero proof

- |   |                                     |
|---|-------------------------------------|
| <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	
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	terrapiin cerveza, 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

<b>honor cava rosè</b> spain nv 10/38
<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

<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

## crisp, fresh &amp; zesty

<b>landhaus mayer gruner vetliner</b> , austria '23 12/46
<b>domaine laffitte sauvignon blanc</b> , vin de pays, france '22 12/46
<b>esk valley sauvignon blanc</b> , marlborough, new zealand '22 13/50
<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

<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

## earthy pinots

<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

<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>mont rubi "black"</b> penedès, spain '22 13/50
<b>llama malbec</b> , mendoza, argentina '22 11/42

## rich, smoky, sexy

<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

<b>the formula shiraz</b> , australia '18 16/62
<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