

BRUNCH MENU

the **WOODALL** WESTSIDE

start | snack | share

- gougeres** 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 avocado, jumbo lump crab, fried egg, lemon, grilled sourdough 14
gouda polenta wild mushrooms, black garlic demi, manchego 13
*poached egg +2 | foie gras +12

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 19
fried egg +2 | bacon +4 | foie gras +12
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, pistachio, grilled sourdough 14

seasonal classics

- biscuits & gravy** the woodall's infamous biscuit, smoked cracked pepper, ham gravy 12
***jumbo lump crab benedict** seared crab cake, spinach, sunny 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 +12 | butter-braised snow crab +19
- the woodall pancakes** buttermilk pancakes, matcha whipped butter, strawberry jam, maple syrup, milk crumble 13
jumbo lump crab omelet lump crab, swiss & provolone, fine herbs, pecorino, tomato & tarragon butter 23
shrimp & polenta chive beurre monte, toasty sourdough, creamy polenta 24

extra all 6

- | | | |
|----------------------|-------------------|-----------------------|
| smoked gouda polenta | beef tallow fries | wilted garlic spinach |
| sautéed green beans | nice small salad | breakfast potato |

extra extra

- | | |
|---------------------|----------------------------------|
| ham gravy 5 | the woodall's infamous biscuit 7 |
| candy patak 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 Chefs
John C. Metz & Matt Marcus

COCKTAILS

crafted & 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	142
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	
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	
flight over sandy beaches	suntory toki japanese whiskey, luxardo cherry, tempus fugit l'aero quinquina, blood orange, lime	16	
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	

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
negroni	tanqueray gin, tempus fugit gran classico, campari, cappelletti apertivo, sweet vermouth	13
daiquiri	plantation pineapple, rum haven coconut, cocchi americano, lime, simple	13

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
spritz of summer	blood orange juice, rosemary simple, lemon, fever tree tonic	8
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 ususuals

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, peach, ga	7.5
sneaky pete yacht water	8.5
sneaky pete jalapeno yacht water	8.5

draft beers

woodall light, light lager, 3.6%	5.5	terrapin, los bravos, mexican lager, 4.8%	7.5
stella artois, euro pale ale, 5%	7.5	three taverns daylight on ponce, low alc. ipa, 3.5%	8
monday night, dr. robot, blackberry lemon sour, 5%	8.5	creature comfort tropicalia, ipa, 6.6%	8.5
three taverns mango pzazz, wheat, 4.2%	8.5	bold monk, indominus, belgium quadrupel, 9.7%	8.5

WHITE GRAPES

sparkling & bubbly

une femme the betty brut, california nv	55
une femme the callie rosé, california nv	16/59
gran valor brut, la mancha, spain nv	10/38
monraubret brut champagne, france nv	75
cantina di carpi esobarla lambrusco, italy nv	10/38

earthy pinots

steller 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
belle glos dairyman pinot noir, russian river valley '21	110

fruity, refreshing & bright

selbach incline riesling, mosel, germany '21	10/38
domaine de la grenaudiere melon de bourgogne	
sevre et maine sur lie, loire valley, france '20	11/42
vigneti del sole pinot grigio, veneto, italy '22	10/38
coeur de terre pinot gris, willamette valley '21	49
joseph cattin gewurztraminer, alsace, france '22	12/46

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

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
nicolas reau chenin blanc, loire valley, france '21	65
william fevre chardonnay, chablis, france '20	90

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, amador county '20	14/54
felino vina cabos malbec, mendoza, argentina '21	55
duckhorn merlot, napa valley '21	27/110

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

big, bold, beautiful

bogel 20 acres cabernet sauvignon, clarksburg '21	13/50
the formula shiraz, australia '18	16/62
hourglass "hgii" red blend, napa valley '21	115
mullineux syrah, côte-rôtie, france '20	105
LEGIT super tuscan cabernet, tuscany, 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