

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
- grilled oysters** maître d'hôtel butter, crispy leeks, crab fat, aromatic rock salt pd
- 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 rillette 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, creamy gorgonzola 11
- smoked salmon dip** house smoked salmon, crispy capers, caraway lavash, evoo 14

classics

- cacio e pepe** gnocchi, lump crab, parmigiana reggiano, melted leeks, black pepper, leek ash 13 | 25
- vesuvio pasta** pistachio & arugula pesto, 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 puree 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 14
- shrimp & scallops*** chive beurre monte, toasty sourdough, creamy polenta 32
- 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

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|------------------------------|--------------|-----------------------------|---------------|
| center cut filet* | 7 ounce 46 | prime n.y. strip* | 12 ounce 48 |
| iberico pork secreto* | 7 ounce 42 | prime cowboy ribeye* | 24 ounce 96 |
- spain, iberico "pata negra"

extra extra

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|--|----|---|----|
| 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

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| 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 Chefs
John C. Metz & Matt Marcus

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
- 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

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| mocking-rita house made sour, green tea, fresno orange agave, soda, lime 8 | heineken 0.0, nld, n/a 6 |
| gardener's basket ginger beet juice, simple, lime, fever tree ginger 9 | rightside brewing, american ipa, ga, n/a 6 |
| spritz of summer blood orange juice, rosemary simple, lemon, fever tree 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

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|------------------------|--|
| the usuals | craft beer |
| miller high life, wi 3 | jekyll brewing, cooter brown ale, ga 6.5 |
| miller lite, wi 5.5 | scofflaw, basement ipa, ga 6.75 |
| michelob ultra, mo 6 | monday night, blind pirate blood orange double ipa, ga 7 |
| corona, mx 6 | stone, delicious ipa, ca (gluten reduced) 7 |
| blue moon white, co 6 | atlanta hard cider, peach, ga 7.5 |
| heineken, nld 6.5 | sneaky pete yacht water 8.5 |
| | sneaky pete jalapeno yacht water 8.5 |

draft beers

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| woodall light, light lager, 3.6% 5.5 | terrapien, 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 |

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 esobara lambrusco**, italy nv 10/38

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

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

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

big, bold, beautiful

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