

STARTERS AND SIDES

- SOUP OF THE DAY**
- HERBED GOAT CHEESE**
with crisped flatbread
- SHRIMP CEVICHE**
with house made tortilla chips
- MAC 'N CHEESE**
ziti with sharp cheddar and mozzarella
- CORN FRITTERS**
with cayenne cream
- FRIED OYSTERS**
with lemon serrano vinaigrette
- BEER-BATTERED ONION RINGS**
- POTATO SALAD**
- FRENCH FRIES**
- CREAMY COLE SLAW**

SANDWICHES & BURGERS

- BLT**
smoked bacon, lettuce, tomato, and avocado, served on toasted sourdough bread with herb mayonnaise
- REUBEN**
corned beef, sauerkraut, swiss cheese, served on toasted rye bread with apple cider dressing
- JOE'S SLOPPY JOE**
spicy pulled-pork, shaved onion, served on a toasted bun
- WOODLAND VEGGIE BURGER**
house mix of nuts, herbs and grains with lettuce, tomato, onions and pickles on a toasted bun with mayonnaise and mustard
- WOOD CLASSIC**
all-natural black angus beef, lettuce, tomato, onions, pickles, served on a toasted bun with mustard and mayonnaise
- THE PEPPER CRUST**
all-natural black angus beef covered in crushed black pepper, smoked bacon, blue cheese, lettuce, tomato, served on a toasted bun

SALADS

- WOODLAND SALAD**
mixed greens, marinated chick peas, roasted beets, sunflower sprouts, red onion, sunflower seeds, ricotta salad, balsamic vinaigrette
- SPINACH FRISEE SALAD**
baby spinach, Frisee, herb croutons, sliced bacon, blue cheese, buttermilk dressing
- CAESAR SALAD**
chopped romaine, buttered croutons, parmesan cheese, Caesar dressing
- ARUGULA AND FENNEL SALAD**
baby arugula, shaved fennel, toasted almonds, dried cranberries, goat cheese, citrus vinaigrette

MAIN COURSES

- SHRIMP AND GRITS**
gulf shrimp sauteed with bacon, tomatoes, green onions, and creole seasoning over stone ground grits
- GRILLED AHI TUNA**
heirloom tomato salad with avo cream
- BEEF TENDERLOIN**
prime 8oz filet grilled with roasted cauliflower, sauteed spinach and topped with a zinfandel compound butter
- CORIANDER SALMON**
coriander dusted salmon filet, lentils, and grilled asparagus
- THREE CHEESE RAVIOLI**
charred tomatoes, leeks, capers and topped with parmesan reggiano
- BRAISED CHICKEN**
all natural chicken braised with tarragon and white wine, with twice-baked cheddar mashers and sauteed spinach
- HOMEMADE MEAT LOAF**
made with all natural black angus beef, topped with a rough-chopped tomato sauce, with green beans, mashers and gravy
- WOODLAND POT PIE**
hearty homemade chicken, onion, carrot and celery gravy pot pies served in a flaky pot pie shell
- STUFFED TOMATO**
oven-roasted tomato stuffed with oyster mushrooms, toasted orzo, spinach and asiago cheese