

# FOOD



## APPS

### HOUSE-BAKED PRETZEL KNOT \$7

Served with a house-made beer cheese and grain mustard

### GUACAMOLE & CHIPS \$8

House-made to order

### SERRANO & CILANTRO HUMMUS \$9

Served with cucumbers, jicama, and warm pita

### CHEESE or CHARCUTERIE PLATE \$9 or \$18 ALL IN

Assorted domestic and imported cheeses / charcuterie served with seasonal fruit and artisan bread

### BURRATA & GARLIC-CHILI PESTO \$9

Served with artisan bread

### WOODY POPPERS \$8

Stuffed chiles with cheese and wrapped in bacon with house-made ranch

### RUSTIC WAFFLE BITES \$7

Served with cinnamon mascarpone and vanilla bourbon syrup

### WOODY CHOP \$12

Salami, hot copa, kalamata olives, cous cous, tomatoes, cucumber, onions, feta, italian herb vinaigrette

### MAC-N-CHEESE \$9

**MORE FOOD**



**FLATS & WICHES \$10**

**TRUFFLE MUSHROOMS FLATBREAD**

fresh shimeji mushrooms, gorgonzola, provolone and parmesan cheese, fresh herbs, white truffle and olive oil

**PROSCIUTTO ARUGULA FLATBREAD**

tomato sauce, goat cheese, fresh herbs and citrus balsamic reduction

**CHORIZO MOZZARELLA FLATBREAD**

roasted garlic, white cheddar and chili flakes

**WOODY'S GRILLED CHEESE**

parmesan, provolone, fresh sliced tomato and basil oil on sourdough

**THE HICKORY STICK (CLUB)**

turkey, smoked bacon, lettuce, tomato and mayo on toasted sourdough

**BEEF AND BRIE PANINI**

thin shaved roast beef, triple cream brie, roasted red pepper, onion, arugula, tomato and creamy horseradish sauce on focaccia