

Cocktails & Such

MIMOSA OF THE MONTH

9 glass | 32 carafe

MIMOSA CARAFE 24

Mango, Dragonfruit, or Blackberry.

BOTANIST FRENCH 75 12

FROZEN MANGO MARGARITA 13

LA MARCA PROSECCO SPLIT 15

SEASONAL COCKTAIL 13

SAY LESS 15

Dusse, pineapple, lemonade.

STRAWBERRY BASIL SMASH 11

Jameson, lemonade, simple syrup, strawberry and basil.

PATRON TOWER Blanco-64/Repo 72

Classic, mango, strawberry, blue raspberry

Starters

SEASONAL BREAKFAST

FLATBREAD 12

Scrambled eggs, peppers, onions, chicken sausage gravy, bacon (optional)

SPINACH DIP 14

Fresh spinach, creamy cheese, artichokes, warm pita chips.

THAI LETTUCE WRAPS 14

Thai glazed chicken slaw, peanut sauce, crushed cashews, bibb lettuce.

WOODWARD WINGS 14

Oven roasted whole wings served with BBQ, buffalo, or sweet chili.

AVOCADO TOAST 10

Texas toast, avocado, tomatoes, feta, balsamic glaze.

Desserts

SWEET POTATO CHEESECAKE 13

Cheesecake, sweet potato spice cake, cream cheese maple icing, graham cracker crust, pecans.

DUTCH FUDGE CHOCOLATE CAKE 12

Dutch fudge chocolate layered cake, whipped cream, (add ice cream sundae +5).

Features

SEASONAL FEATURE: SALMON + GRITS 26

Canadian salmon, cheddar jalapeno grits, topped with applewood bacon (add shrimp + 7). *grits contain shrimp broth.

VEGGIE SKILLET* 18

Spinach, onions, peppers, tomatoes, scrambled eggs, cheddar, breakfast potatoes.

SHRIMP & GRITS W/ BACON 22

Shrimp, cheddar jalapeno shrimp grits, topped with applewood bacon.

SALMON BREAKFAST* 24

Pan seared salmon, citrus aioli, scrambled eggs, breakfast potatoes.

CHICKEN + FRENCH TOAST 21

Signature roasted chicken wings, french toast, strawberry, powdered sugar.

SHORT RIB SKILLET* 25

Braised boneless short rib, scrambled eggs, breakfast potatoes, gravy, cheese, scallions.

SALMON BURGER* 18

Freshly ground salmon, cucumbers, citrus aioli, brioche bun, breakfast potatoes.

SWEET BOURBON GRILLED CHICKEN SANDWICH 18

Grilled chicken breast, housemade sweet bourbon sauce, lettuce, tomato, cheddar, brioche bun, applewood bacon.

SMOKEHOUSE BURGER* 18

Prime beef, BBQ sauce, applewood bacon, cheddar, onion strings, lettuce, tomato, brioche bun, breakfast potatoes.

VEGGIE CRUZ BURGER 19

Blended mushroom patty from our fave local company -The Mushroom Angel Co. Served w/ feta, red onion, lettuce, & citrus aioli (vegan patty).

STRAWBERRY HARVEST SALAD 14

Mixed greens, goat cheese, strawberries, red onions, candied pecans, balsamic. Add protein +

CAESAR SALAD 14

Romain, Caesar dressing, croutons, parmesan. Add protein +

Sides

CHICKEN SAUSAGE 6

APPLEWOOD BACON 6

CHEDDAR GRITS 6

SIDE OF FRENCH TOAST 7

BREAKFAST POTATOES 6

SCRAMBLED EGGS* 5

SEASONAL FRUIT 6

18% gratuity on all checks.
One check for parties of 5+

We do not accept tap to pay. \$15 fee for outside dessert.

*Ask your server about made to order items. Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase risk of illness. Notify server of allergies.