

# FOOD

## APPETIZERS

<b>House Cucumber Dills</b>	<b>\$4</b>
<b>Hummus &amp; Flat Bread</b>	<b>\$5</b>
<b>Sweet &amp; Spiced Cashews</b>	<b>\$5</b>
<b>House Guacamole &amp; Chips</b>	<b>\$7</b>
<b>Potato Wedges</b>	<b>\$7</b>
<i>Herb &amp; Parmesan wedges served w/ House Ranch Dip</i>	
<b>Soup of the Day</b>	<b>\$8</b>
<i>Served with house buns</i>	
<b>Beet Borscht</b>	<b>\$8</b>
<i>Served w/ house buns</i>	
<b>Feature Flatbread</b>	<b>\$10</b>
<i>Ask your server for details.</i>	
<b>Empanadas</b>	<b>\$10</b>
<i>Three seasoned beef empanadas with chimichurri sauce.</i>	
<b>Artichoke &amp; Arugula Dip</b>	<b>\$11</b>
<i>Served w/ parmesan herb flatbread</i>	
<b>Cheese Plate</b>	<b>\$11</b>
<i>Select Cheddar and Brie, served w/ house buns &amp; pickles</i>	
<b>Cheesy Bread</b>	<b>\$11</b>
<i>Handmade dough baked with herb oil &amp; topped w/ mozza cheddar blend, parmesan. Finished w/ smoked cheddar sauce. Marinara dip on the side</i>	
<b>Wings</b>	<b>\$14</b>
<i>Double baked &amp; served w/ veggies. Choose from Thai, Teriyaki, Hot, Buffalo, Salt &amp; Pepper, Lemon Pepper, or Spicy Dust</i>	
<b>Meatball Sliders</b>	<b>\$12</b>
<i>Three slow-roasted sausage &amp; beef meatballs served on house buns topped w/ basil, parmesan &amp; arugula. Marinara dip on the side</i>	
<i>Add soup, salad, or wedges</i>	<b>\$3</b>
<b>Baked Brie</b>	<b>\$12</b>
<i>Dusted w/ curry roasted cashews &amp; poached pears served w/ crostini</i>	
<b>Nachos</b>	<b>\$15</b>
<i>Banana peppers, bell peppers, diced tomatoes, green onion, mozza cheddar blend &amp; finished w/ smoked cheddar sauce. Salsa &amp; sour cream on the side</i>	
<i>Add house guacamole</i>	<b>\$3</b>
<i>Add pulled pork</i>	<b>\$4</b>
<i>Add pulled chicken</i>	<b>\$5</b>
<i>Add stout &amp; chili braised beef</i>	<b>\$5</b>

## SALADS

<i>*add chicken to any salad</i>	<b>\$3</b>
<b>Kale &amp; Arugula</b>	<b>\$12</b>
<i>Tossed in Dijon vinaigrette w/ roasted cashews, poached pear, &amp; crumbled blue cheese</i>	
<b>Caesar Salad</b>	<b>\$12</b>
<i>Romaine hearts tossed in house-made Caesar dressing. Bacon, croutons, &amp; Grano Padano as garnish.</i>	
<b>Southwest Cobb</b>	<b>\$12</b>
<i>Leafy green mix tossed in house ranch topped w/ black beans, smoked cheddar, diced tomatoes, &amp; crispy tortilla pieces. Salsa on the side</i>	

## PIZZAS

<b>Margherita</b>	<b>\$13</b>
<i>San Marzano sauce, basil, &amp; mozzarella</i>	
<b>Quit Stallin'</b>	<b>\$13</b>
<i>Herb oil base, thinly sliced seasoned potatoes, caramelized onions, Aged cheddar-mozzarella blend. Finished with roasted garlic and dill cream.</i>	
<b>Zoom Zoom</b>	<b>\$14</b>
<i>Herb oil base, sautéed cremini &amp; oyster mushrooms with arugula, Applewood cheddar / mozzarella blend</i>	
<b>Get Feta</b>	<b>\$15</b>
<i>Eggplant pepper sauce, shaved fennel, Feta cheese, mint</i>	
<b>The Bowser</b>	<b>\$15</b>
<i>San Marzano sauce, dry cured pepperoni, sautéed cremini mushrooms, &amp; mozzarella</i>	
<b>Gimme Gimme</b>	<b>\$15</b>
<i>San Marzano sauce, Genoa salami, spicy pepperoni, &amp; mozzarella</i>	
<b>The Flying Pig</b>	<b>\$15</b>
<i>San Marzano Sauce, pulled pork, marinated pineapple &amp; mozzarella</i>	
<b>Going for Broke</b>	<b>\$15</b>
<i>San Marzano sauce, sausage &amp; beef meatballs, sautéed mushrooms, &amp; mozzarella</i>	
<b>The Mookie</b>	<b>\$15</b>
<i>Herb oil base, stout &amp; chili braised beef, caramelized onions, roasted red peppers, &amp; aged cheddar-mozza blend w/ arugula garnish</i>	
<b>Deluxe</b>	<b>\$16</b>
<i>San Marzano sauce, pepperoni, bacon, sausage, roasted red peppers, banana peppers, basil and mozzarella</i>	
<b>Extra Pizza Toppings</b>	
<i>Add basil</i>	<b>\$1</b>
<i>Add mushrooms</i>	<b>\$1</b>
<i>Add banana peppers</i>	<b>\$1</b>
<i>Add bacon</i>	<b>\$2</b>

<b>Dips</b>	<b>\$1</b>
<i>Marinara, Ranch, Parmesan Garlic, Chipotle, &amp; Pesto Mayo</i>	

## ENTREES

<i>Ask about our vegetarian options!</i>	
<b>Hunter Chicken</b>	<b>\$17</b>
<i>Tender chicken breast in bacon &amp; mushroom red wine demi-glaze</i>	
<b>Pork Back Ribs</b>	<b>\$19</b>
<i>Choose from Chipotle BBQ Sauce or Spicy Dust Rub. Served w/ cornbread and your choice of side</i>	
<b>Bacon &amp; Onion Mac N' Cheese</b>	<b>\$14</b>
<i>Served w/ house garlic ciabatta toast</i>	

## SANDWICHES

<i>Comes w/ your choice of side.</i>	
<i>Sub Parmesan herb wedges</i>	<b>\$2</b>
<i>Served on house-made Ciabatta</i>	
<b>Piri Piri Pulled Chicken</b>	<b>\$13</b>
<i>Served on house bun topped w/ chimichurri sauce &amp; arugula</i>	
<b>Beef Dip</b>	<b>\$13</b>
<i>Stout and chilli braised beef topped with smoked cheddar and caramelized onions. Au jus on the side.</i>	
<b>Motherlode</b>	<b>\$14</b>
<i>Mortadella, Ham, Genoa, Arugula, Smoked Cheddar and Herb Vinaigrette</i>	
<b>Herbivore</b>	<b>\$14</b>
<i>Sautéed Oyster mushrooms, Eggplant pepper Sauce, Hummus, Feta</i>	

### SIDES INCLUDE:

*Caesar Salad, Mixed Greens, Borscht, Soup of the Day, Loaded Baked Potato +\$3*

## DESSERTS

<b>Black Forest Piecaken</b>	<b>\$7</b>
<i>Cherry pie blanketed in chocolate cake &amp; served w/ ice cream</i>	
<b>Cheesecake</b>	<b>\$7</b>
<i>With Rum Caramel sauce, Crumble Crust &amp; served w/ ice cream</i>	
<b>Score Cookie</b>	<b>\$7</b>
<i>A giant pan cookie baked w/ toffee, topped w/ caramel &amp; served w/ ice cream.</i>	

## EVERY WEEK IN THE WOODS

*Ask your server for details or find us on Facebook & Instagram! @thewoodsalehouse*

**Every Tuesday**  
*Pizza & a Pint Night*

**Every Wednesday**  
*Trivia Night: Classic pub style, get here early, starts at 8 p.m. sharp.*

**1st & 3rd Thursday of the Month**  
*Ask-A-Tune Music Trivia w/ Hosts Charly Hustle & Burke of Rock. Starts at 8 p.m. sharp.*

**Every Saturday**  
*Half-Price Appetizers Night*

**Every Sunday**  
*Wings & a Pint*

*\*closed on Mondays*