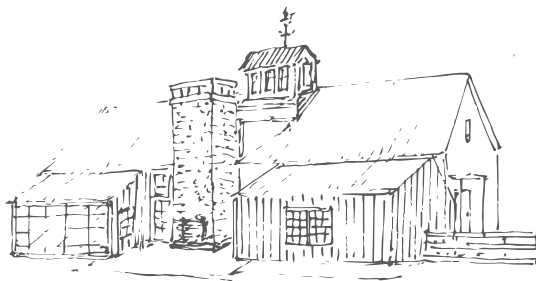


APRIL 30TH AND MAY 1ST, 2021



TAVERN AT WOODSIDE

A FARM TO TABLE RESTAURANT

All entrees served with house salad

APPETIZER

BENEDICTINE DIP 8

Cucumbers, cream cheese, and leeks blended together into a smooth dip; served with pita chips

FRIED GREEN TOMATOES 8

Bright-tasting green tomatoes fried to perfection in a spicy cornmeal coating.

PEACH BOURBON WINGS 12

10 Smoked wings tossed in a peach bourbon sauce



FISH ENTREE

SOUS VIDE SEA BASS 33

Fresh sea bass, lemons, and ramps cooked sous vide style served with lemon rice and season veggies.

SHRIMP AND GRITS 19

Heavy cream, chicken broth, goat cheese, and grits cooked till tender topped with shrimp

AHI TUNA TACOS 17

Ahi Tuna cooked to rare temperature placed on 2 soft shells then layered with shredded cabbage, radishes, cilantro, sriracha mayo, and fresh lime wedge served with cheesy grits

FISH FRY (FRIDAY ONLY) 15

Delicate haddock prepared beer battered, broiled lemon, broiled cajun, or scampi. Served with choice of your side.

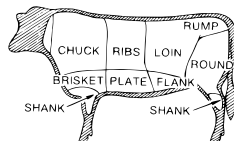
SIDES

MAC N CHEESE

ONION RINGS

VEGETABLE MEDLEY

PARMESAN TRUFFLE FRIES



BEEF ENTREE

CLASSIC 15

Half pound burger topped with Cuba cheese, lettuce, tomato and onion. Served with one side of your choice

DRY AGED STEAK Market Value

Ask your server for our dry aged steak selection this weekend, served with roasted vegetables and choice of one side

SOUTHERN PIMENTO CHEESE BURGER 19

Shag Bark Farm's half pound burger, topped with pimento cheese spread served with choice of side

PULLED BEEF SLIDERS WITH PEACH ONION CHUTNEY 18

Shag Bark Farm's beef slowly roasted then pulled tossed in a tequila mop barbecue sauce placed on 3 slider rolls and topped with a peach onion chutney served with collard greens.

BLOODY MARY FLANK STEAK 21

Shag Bark Farm's flank steak marinated in Bloody Mary mix, vodka, olives, and sriracha, and other spices for 24 hours cooked to a medium rare temperature topped with olives and served with cheesy grits

BOURBON MEATLOAF 17

Shag Bark Farm's ground made into our house meatloaf and topped with bourbon glaze served with derby green beans and cheese grits

SOUTHERN CHICKEN FRIED STEAK 18

Shag Bark Farms cube steak dredged in buttermilk then coated in Nashville hot spices and deep fried to perfection served with collared greens and cheesy grits

KENTUCKY BURGEOO 16

Burgoo is a traditional, long-simmered Kentucky stew with beef and chicken mingle in the pot, along with potatoes, onions, cabbage, tomatoes, carrots, corn, okra, beans, and peppers.

PRIME RIB (SATURDAY ONLY) 27

Gently roasted black Angus prime rib from Shag Bark Farm in its full natural cut topped with a demi-glace, served with seasonal vegetables and choice of side



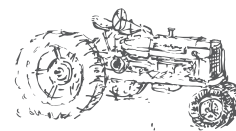
POULTRY ENTREE

HOT BROWN 16

Open face turkey melt sandwich with crispy bacon and fresh tomatoe slices, smothered in a spicy, Creole-flavored cheddar cheese sauce; serve with wilted greens

CREAMY BOURBON CHICKEN WITH MUSHROOM 17

Bourbon-basted chicken in a lush, creamy bourbon and mushroom sauce, ladled over hot cooked rice



FROM THE GARDEN

PITTSBURGH SALAD 14

Fresh greens and vegetables topped with bourbon marinated sirloin steak or chicken tenderloin, parmesan truffle fries, and shredded Cuba cheese. Served with your choice of house made dressing: ranch, blue cheese, or house (creamy Italian)

ROASTED BEET SALAD 14

Fresh argula tossed in a balsamic vinaigrette dressing topped with roasted beets, almonds, and feta cheese