

flatbreads

- DUCK CONFIT butternut squash, brussels sprouts, manchego cheese, garlic, sage 13.00
WILD MUSHROOM garlic confit, creamed spinach, fontina 13.50
BENTON'S OWN smoked ham hock, country ham, bacon marmalade, aged cheddar 13.75

butcher block

- CHARCUTERIE house made patés, terrines, sausages, pickles, mustard 12.50
DENVER LAMB RIBS garlic, cilantro, toasted pumpkin seed 13.00
ROASTED MARROW BONES lemon, capers, parsley, grilled baguette 13.50

appetizers

- CHOPPED SALAD beets, radishes, cauliflower, apricots, bibb, goat cheese, champagne vinegar 11.00
FRIED CHICKEN LIVERS cheese grits, sweet pepper marmalade, bourbon 9.75
KALE SALAD bacon, caramelized onions, dates, apples, pommery mustard vinaigrette 10.00
ROASTED CARROTS spiced hazelnuts, parsley-orange salad, honey-coriander vinaigrette 9.50
STEAMED BLUE BAY MAINE MUSSELS smoked ham hock, onions, pears, roasted garlic broth 12.50
BABY ROMAINE marinated anchovies, radishes, black pepper-parmesan dressing 11.50
BARBECUE SHRIMP cream corn johnny cake, tasso ham, scallions, tabasco butter 12.50
HEARTH BAKED OYSTERS bloody mary fondue, celery salt persillade, horseradish chips 13.50
TURTLE SOUP pilau, sherry cream, old bay crackers 10.75

entrées

- GRILLED BONE-IN KANSAS CITY STEAK mustard glazed, caramelized shallots, mushroom ragout 32.00
SEARED ARTIC CHAR wilted greens, rutabaga, potato gnocchi, meyer lemon emulsion 25.50
DUCK spiced-crusteD breast, leg confit, turnips, blistered grapes, gizzard ravigote 27.50
OVEN ROASTED TROUT chanterelle mushrooms, brussels sprouts, sweet potatoes, sage butter 25.00
BRAISED BEEF BRISKET glazed carrots, celery, onions, salt roasted potatoes, beef jus 27.50
SEARED DUROC PORK RIB CHOP honey glazed, braised greens, cipollini onions, creamy grits, rye jus 28.00
PAN ROASTED MAINE LOBSTER creamy rice grits, ritz cracker persillade, old bay nage 29.50
GRILLED LAMB T-BONE sunchoke purée, carrots, blood orange gastrique 29.50
SEARED SCALLOPS kabocha squash purée, spiced pumpkin seeds, compressed pears, ham ravigote 28.50
CRISP FRIED SWEETBREADS red cabbage marmalade, salsify purée, caraway-apple gastrique 27.50
BAKED CRAB CAKES parsley salad, crab-spiced boiled potatoes, pommery mustard butter...priced daily
WOODWARD VEGETABLE PLATE four daily market selections 24.00

sides

- WOODWARD FRIES garlic-rosemary aioli 8.00
CAULIFLOWER caramelized, honey roasted nuts, dried cranberries 7.50
ROASTED ACORN SQUASH pecans, maple butter 7.00
BRAISED GREENS streak o' lean, chili spice vinegar 6.50
BLACK EYED PEAS smoked ham hocks 6.25
MASHED POTATOES sour cream, garlic gravy 7.50
BROCCOLI CASSEROLE aged cheddar, cracker topping 7.50

Joseph Harran, Chef de Cuisine
Jeffrey and Sallie Buben, Proprietors

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BAR MENU

small bites

FISH STICKS

crisp cod, tartar sauce 6.50

LITTLE LOBSTER SANDWICHES

potato roll, lemon-tarragon aioli 6.00 each

VEGETABLE CRUDITE

maytag blue cheese dip 6.25

KAPLAN'S CHOPPED CHICKEN LIVER

pickled eggs, rye toast points 7.50

WOODWARD FRIES

garlic-rosemary aioli 8.00

SALT ROASTED SMASHED POTATOES

bacon bits, sharp cheddar, crème fraîche 6.50

GRILLED CHEESE FINGERS

caramelized onions, toasted sourdough 7.50

BEER BATTERED ONION RINGS

agave-tequila mustard dip 7.00

big bites

CRAB CAKE SANDWICH

potato roll, carolina red slaw, tarragon-mustard aioli, old bay fries...priced daily

CHICKEN WINGS

hearth glazed, black pepper, coca-cola sauce 9.00

CHAR BURGER

piedmont ridge beef, benton's bacon, aged cheddar, sunny-side egg, garlic fries 15.50

CINCINNATI STYLE CHILI MAC

duck chili, spaghetti, aged cheddar, sweet onions 13.00

flatbread pizza

DUCK CONFIT

butternut squash, brussels sprouts, manchego cheese, garlic, sage 13.00

WILD MUSHROOM

garlic confit, creamed spinach, fontina 13.50

BENTON'S OWN

smoked ham hock, country ham, bacon marmalade, aged cheddar 13.75



SPICED CARROT SPOON BREAD

hearth baked, pineapple, currants, candied walnuts, blood orange-buttermilk ice cream 9.50

COFFEE AND CREAM

mocha mousse, almond chocolate crumble, coffee toffee, cappuccino cream 9.75

APPLE SAMPLER

apple cupcake, apple upside-down tart, cider sorbet, white chocolate apple mousse 10.00

CHOCOLATE HAZELNUT LAYER CAKE

flourless chocolate cake, bitter chocolate ganache, cocoa glaze, dark chocolate sauce 9.50

"BANANA SPLIT"

vanilla, brown sugar & chocolate chip ice creams, snickerdoodle cake, bananas, candied cashews, brandy-caramel sauce 9.75

MEYER LEMON CHEESECAKE

coconut-rum pound cake, berry coulis, lemon-rosemary marmalade 9.25

PEAR TART

caramel pears, crisp pastry, cinnamon ice cream, sea salt-caramel sauce 9.50

ICE CREAMS & SORBETS

selection of house-made ice creams, sorbets 9.00

CHEESE & CRACKERS

three american artisanal cheeses, fruit preserves, flatbreads 13.50

Beverly Bates, Pastry Chef



specialty cocktails

- HONEY DELIGHT dancing pines bourbon, honey syrup, citrus, pineapple 14.00
- COCK'S COMB comb honey vodka, dolin blanc, dancing pines chai 13.00
- WEST WING smooth ambler old scout bourbon, luxardo maraschino, frenet branca 13.00
- HUMDINGER cane & abe freshwater rum, pussers rum, hum botanical, cara cara orange 12.00
- SHENANDOAH .22 tutthilltown gin, hard cider, compressed apple 13.00

wines

SPARKLING

		BOTTLE	GLASS
2007	argyle, brut, willamette valley, or.	60.00	15.00
NV	barboursville brut, va.	42.00	14.00
NV	antiech brut rose, burgundy, fr.	48.00	12.00

WHITES

2010	blenheim, white blend, va.	44.00	11.00
2011	tangent albarino, edna valley, ca.	52.00	13.00
2011	hall sauvignon blanc, napa ca.	40.00	10.00
2011	king estate, or.	46.00	11.50
2011	messmer, riesling halbtroken, saar gr.	48.00	12.00
2011	glatze dornenvogel, riesling, aus.	52.00	13.00
2011	bishop's peak chardonnay, edna valley, ca.	45.00	11.25
2010	evening land chardonnay, arroyo grande, ca.	68.00	17.00

ROSE

2011	mulderbosch, rose of cabernet sauvignon, sa	36.00	9.00
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REDS

2011	matello griotte, pinot noir, willamette valley, or.	60.00	15.00
2009	ken wright cellars, willamette valley, or.	65.00	18.00
2010	beckman cuvee le bec, grenache blend, santa ynez, ca.	52.00	13.00
2007	highflyer, centerline, napa valley, ca.	60.00	15.00
2010	juan benegas malbec, medoza arg.	40.00	10.00
2009	domaine gouron, chinon, fr.	48.00	10.00
2008	l'ecole # 41, columbia valley, wa.	60.00	15.00
2010	ridge, three valleys, sonoma county, ca.	52.00	13.00
2009	alexander valley vineyards, alexander valley, ca.	56.00	14.00
2007	col solare, columbia valley, wa.	96.00	24.00

eco-friendly wines on tap

- pacific standard cabernet sauvignon, ca. 10.00
- charles & charles red blend, wa. 10.00
- nxnw riesling, wa. 10.00

beer and hard ciders

DRAFTS

dc brau 7.00	dogfish head 60 min. ipa 7.00
starr hill dark star stout 7.00	jack's cider 7.00
	blue moon 7.00

BOTTLES

brooklyn lager 7.50	yuengling lager 6.00
new belgium shift 7.00	anchor porter 8.00
duclaw hellrazer ipa 6.50	allagash white 7.00
natty boh 5.00	clipper city heavy seas 7.50



SANTA LUCIA ESTATE COFFEE

- French Press Coffee, Regular or Decaf 5.00
- Espresso 4.25
- Americano 4.25
- Turkish 4.75
- Latte 6.00
- Cappuccino 6.00

MIGHTY LEAF TEAS 4.50

- English Breakfast, Earl Grey, Darjeeling, Decaf Earl Grey, African Nectar, Chamomile-Citrus, Spring Jasmine-Green, Bombay Chai, Verbena-Mint

SIGNATURE DRINKS

- Chai Latte spiced darjeeling tea, ginger, cardamom 7.00
- Maple Latte espresso, nutmeg, maple drizzle 7.00
- Valrhona Hot Chocolate whip cream, shaved chocolate, house made marshmallows 6.50
- Nutella espresso, chocolate, whipped cream, hazelnut crumble 6.00
- Apple Cider fall spiced, caramel syrup 6.00

DESSERT WINE

- Muscat de Beaumes de Venise, 11' Resv. St. Dominique 11.00
- Tokaji Aszú, 5 Puttonyos, 07' Royal Tokaji, Hungary 16.00
- Muscatel, Selection Especial, 08' J. Ordonez, Malaga 12.00
- Sylvaner Ice Wine, 09' Heinz Eifel, Rheinhessen 13.00
- Scheurebe, Eisrébe, 08' Joseph Phelps, Napa Valley 17.00

BRANDY

- Osocalis, Rare Alambic Brandy, California 14.00
- Courvoisier VSOP Cognac 13.00
- Hine VSOP Cognac 10.00
- Remy Martin VSOP Cognac 13.00
- Kelt VSOP Cognac 16.00
- Delamain Pale & Dry Cognac 20.00
- Kelt XO Cognac 38.00
- Busnel VSOP Calvados 12.00
- Cles des Duc VSOP Armagnac 14.00
- Cles des Duc XO Armagnac 23.00

PORT

- Warre's 2007 Vintage 15
- Graham's LBV 2004 13
- Graham's 10 yr. Tawny 17
- Graham's 20 yr. Tawny 24
- Graham's 30 yr. Tawny 32
- Graham's 40 yr. Tawny 46

MADEIRA

- Blandy's, Rain Water 13.00
- Rare Wine Company, Boston Bual 15.00
- Rare Wine Company, New York Malmsey 15.00
- Rare Wine Company, Charleston Sercial 15.00
- Rare Wine Company, Savannah Verdelho 15.00

GRAPPA

- Inga Gavi di Gavi 14.00
- J. Poli di Pinot 15.00
- Moletto Nebbiolo de Barolo 14.00

small batch bourbon

angels envy 15.50
bookers 16.25
pritchards double barreled 18.00
black maple hill 14.00
four roses 13.00
woodford reserve 13.75
dancing pines 14.00
noah's mill 14.00
smooth ambler, old scout 10.00
blanton's 16.50
wilette 8 yr. suspension bridge 16.00
wilette 17 yr. perfect square 26.00

rye whiskey

bulleit 9.75
high west double rye 10.00
michter's 11.25
redemption 7.00
rittenhouse 8.25
russel's reserve 11.25
smooth ambler, old scout 10.00
whistle pig 20.00

blended scotch

dewars 7.50
chivas regal 7.50
johnnie walker red label 8.00
johnnie walker black label 12.75
johnnie walker blue label 55.00

single malt scotch

macallan 12-yr. 16.50
macallan 15 yr. 20.00
glenmorangie 10 yr. 14.25
glenmorangie 15 yr. artien 15.50
glenmorangie 18 yr. 26.75
the balvenie 15 yr. 23.00
the balvenie 21 yr. 55.00
glenfarclas 10 yr. 17.00
glendronach 15 yr. 21.75
glenlivet 12 yr. 12.00
springback 10 yr. 17.00
bruichladdich 16 yr. 25.00
port charlotte PC 6 30.00
laphoag 10 yr. 15.00

gin

beefeater 7.50
blue coat 7.50
bombay 7.50
bombay sapphire 8.00
comb 9 10.00
corsair genever 11.50
hendricks 10.50
plymouth 10.25
ransom small's gin 9.00
ransom old tom gin 10.25
tanqueray 7.50
tutthilltown 11.00

vodka

absolut 8.25
absolut citron 8.25
belvedere 10.50
chopin 10.50
grey goose 10.50
hangar 1 10.75
hangar 1 kaffir lime 10.75
hangar 1 mandarin 10.75
ketel one 8.50
tito's 9.50
stolichnaya 7.75

rum

cane & abe 11.00
corsair's spiced 10.50
el dorado 5 yr. 7.00
mt. gay 7.00
myers 7.50
pritchards 11.00
pussers navy strength 10.50
rhum jm gold 8.50
smith & cross 11.00

