

for the table

WOODWARD'S PASTRY BASKET

buttermilk biscuit, cinnamon roll, chocolate banana
bread, fruit scone, whipped butter, strawberry jam 7.50

BUTCHER'S BOARD

house made patés, terrines, sausages, pickles, mustard, grilled bread 12.50

FISHMONGER'S BOARD

assortment of smoked, marinated and house cured fish, spreads,
pickled vegetables, whipped cream cheese and toasted mini bagels 15.50

PECAN STICKY BUNS

hearth oven baked 7.00

flatbreads

ARTICHOKE kalamata olives, hot and sweet peppers, tomato, oregano, manchego 12.50

WILD MUSHROOM garlic confit, creamed spinach, fontina 12.75

BENTON'S OWN smoked ham hock, country ham, bacon marmalade, sunnyside egg 13.50

BROCCOLI RABE charred red onion, tomato fondue, fresh mozzarella, basil 12.50

appetizers

GRILLED ASPARAGUS chopped egg, capers, romaine hearts, pecorino, lemon, herbs 9.75

KALE SALAD bacon, caramelized onions, dates, apples, pommery mustard vinaigrette 9.50

SHRIMP AND GRITS anson mill cheese grits, tasso ham, scallions, spicy shrimp butter 10.75

GREEK YOGURT wtf's famous granola, seasonal berries, wildflower honey 8.00

CHESAPEAKE OYSTER STEW artichokes, swiss chard, old bay cracker 12.50

KAPLAN'S CHOPPED CHICKEN LIVER pickle egg, celery root, apples, grilled rye bread 8.50

entrées

BRUNCH BISCUIT smoked pork loin, scrambled egg, crayfish-andouille gravy 12.50

HANGTOWN FRY egg frittata, crisp benton's bacon, fried chesapeake oysters 14.00

STEAK AND EGGS scallions, salt roasted potatoes, chermoula sauce, fried egg 19.50

CHICKEN AND WAFFLES grilled asparagus, benton's bacon, black pepper cream gravy 15.50

FRENCH TOAST batter dipped brioche toasted almonds, strawberries, vanilla crème fraîche 11.50

DUCK EGGS BENEDICT smoked duck, leeks, housemade english muffin, chipotle hollandaise 14.00

CROQUE MADAME smoked ham, gruyère cheese, mornay sauce, fried egg, toasted sourdough 12.00

PAN ROASTED CAROLINA TROUT benton's bacon, sweet potato hash, lemon brown butter 13.50

COBB SALAD poached chicken, bacon, avocado, tomato, point reyes blue, egg, bibb, herb vinaigrette
13.50

CHARBURGER piedmont ridge beef, benton's bacon, sunny-side egg, aged cheddar, woodward fries
16.50

DUROC PORK BLADE CHOPS apple-raisin compote, braised greens, creamy grits, pot likker jus 15.75

CRAB CAKE SANDWICH potato roll, tarragon-mustard aioli, saratoga chips 19.50

signature sides

WOODWARD FRIES garlic-rosemary aioli 7.00

ANSON MILLS GRITS cheddar, chives, butter
5.00

GRILLED ASPARAGUS lemon, herbs 8.00

BUTTERMILK BISCUIT butter, strawberry jam
3.25

MAC AND CHEESE cheddar, ritz cracker topping
6.00

BUTTERMILK BISCUIT with andouille crayfish
gravy 7.00

SAUSAGE chicken-apple or maple pork 4.50

SWEET POTATO HASH leeks, bacon 5.00

SWISS CHARD pine nuts, golden raisins 5.00

BACON turkey or pork 4.50

Joseph Harran, Chef de Cuisine

