

STAY CONNECTED

@woodyscarmel

40 E. Main Street, Carmel, IN 46032

woodyscarmel.com



Library Restaurant

proudly serving Carmel since 1998

OPEN 7 DAYS A WEEK

Reservations 317-573-4444

Located in historic Carnegie Library

Carmel Arts & Design District

## APPETIZERS

<b>BISON MEATBALLS</b> 🍷	Woody's Way seasoned & honey chipotle barbecue	13
<b>SPINACH ARTICHOKE DIP</b>	hot & cheesy served with carrots, cucumber, red bell pepper, broccoli & tortilla chips	11
<b>TROPICAL TUNA</b> 🍷🍷	seared ahi medium rare, wasabi, pineapple pico de gallo & aioli	13
<b>PRETZEL BREADSTICKS</b>	three sea salted served with creamy queso cheese	10
<b>ROASTED BRUSSELS</b>	Brussels sprouts, roasted garlic, Cajun seasoning, Parmesan & balsamic glaze	10
<b>PULLED PORK NACHOS</b>	chips, Monterey Jack, cheddar, creamy queso, bbq, corn, onions, red peppers, jalapenos & sour cream	13
<b>CHEESE CURDS</b>	breaded Wisconsin white cheddar served with marinara	10
<b>BREADED MUSHROOMS</b>	batter dipped button mushrooms served with Cajun ranch	10
<b>ASIAN TATER TOTS</b>	coated in chile teriyaki glaze & sesame seeds served with pineapple aioli	10
<b>BROILED GOAT CHEESE</b>	roasted garlic, olive oil, tomatoes, herbs & balsamic glaze with grilled rustic bread <i>sub gluten-free rolls +\$2</i>	13
<b>BACON BOMBS</b>	fried bacon wrapped smoky sausages served with honey mustard	11
<b>SW EGGROLLS</b>	chicken, corn, black beans, & bell peppers served with Cajun ranch	13
<b>BONELESS WINGS</b>	tossed in buffalo, bbq or chile teriyaki served with celery & ranch or blue cheese	12
<b>CHICKEN WINGS</b>	one pound of wings dry seasoned, buffalo, bbq or chile teriyaki served with celery & ranch or blue cheese	15
<b>CHEESY GARLIC BREAD</b>	topped with garlic butter, herbs & Monterey Jack with marinara	8

## SOUP & SALAD

<b>ROTATING CHEF'S CHOICE</b>	ask which homemade creation is being served today	5 / 9
<b>HOUSE</b>	leaf lettuce, cheddar, tomato, cucumber & croutons with choice of dressing	7
<b>LIBRARY CHOP</b> 🍷🍷	cabbage, edamame, corn, carrots, red bell peppers, chives & tomatoes tossed in vinaigrette & tortilla strips	8
<b>LOADED CAESAR</b>	leaf lettuce, shaved Parmesan, dried cherries, bacon & croutons	8
<b>BLUE WEDGE</b> 🍷	iceberg, onion, tomatoes, blue cheese crumbles & dressing <i>+ bacon \$2 / + hard-boiled egg \$3</i>	9

## ENTREE SALADS

<b>CHICKEN CAESAR</b>	leaf lettuce, grilled chicken, bacon, shaved Parmesan, dried cherries & croutons <i>sub salmon or beef tenderloin \$4</i>	15
<b>CLASSIC COBB</b> 🍷	leaf lettuce, chicken, bacon, hard-boiled egg, cucumbers, tomatoes, blue cheese crumbles & buttermilk ranch	16
<b>HEALTHY SALMON</b> 🍷🍷	spinach, strawberry, grape, dried cherries, almonds & honey mustard	21
<b>BLACKENED CHICKEN</b> 🍷	leaf lettuce, apples, candied pecans, dried cherries, blue cheese crumbles & citrus vinaigrette	16
<b>BUFFALO WEDGE</b>	iceberg, chicken tenders, hot sauce, tomatoes, onion, blue cheese crumbles & dressing	15

<b>DRESSINGS</b>	honey mustard 🍷🍷	buttermilk ranch 🍷	blue cheese 🍷	Cajun ranch 🍷
<b>VINAIGRETTES</b>	balsamic 🍷🍷🍷	citrus 🍷🍷	olive oil & red wine vinegar 🍷🍷🍷	

Gluten-free 🍷, Dairy-free 🍷 & Vegan 🍷 suggestions are based on current information from our food suppliers & their stated absence of allergen in these items.

Due to normal kitchen operations & possibility of cross-contact, we are unable to guarantee any item is completely allergen-free.

The Indiana Dept. of Health would like us to inform you that consuming raw or undercooked foods may cause health problems.

## TRADITIONAL ENTREES

<b>FILET MEDALLIONS</b> 🍷	28
grilled 6 oz of beef tenderloins, creamy horseradish, mashed potatoes & sautéed green beans	
<b>JERK PORK</b> 🍷	24
seasoned & grilled served on sweet sauteed cabbage, carrots, onion & bacon topped with pineapple pico	
<b>BISON MEATLOAF</b>	28
honey chipotle barbecue, cheddar, crispy onions, mashed potatoes & honey jalapeno buttered corn	
<b>CHICKEN SUCCOTASH</b> <i>sub Beyond sausage for vegetarian entree</i>	21
spicy grilled chicken, Cajun cream sauce, corn, edamame, red pepper, jalapenos, onion, bacon & topped with sour cream	
<b>SEARED SALMON</b> 🍷	23
6 oz filet, chile aioli, mashed potatoes & buttered broccoli	
<b>SOUTHERN CHICKEN</b>	19
breaded chicken, mashed potatoes, country gravy & honey jalapeno buttered corn	

## FAMILIAR FAVORITES

<b>VEGGIE STIR FRY</b> 🍷🌱 + chicken \$6 / + steak \$7 / + salmon \$7	18
white rice, broccoli, mushroom, edamame, carrots, onion, & red bell pepper with a sweet chile teriyaki sauce	
<b>CAJUN CHICKEN PASTA</b>	19
creamy cheddar sauce, blackened chicken, tomatoes, broccoli, bacon & spiral noodles	
<b>DECONSTRUCTED POT PIE</b>	18
Southern cream, chicken, green beans, onions & carrots topped with puff pastry	
<b>SIMPLY ITALIAN</b> <i>sub Beyond sausage for vegetarian entree</i>	23
mushrooms, onions, bison meatballs, spiral noodles, marinara & shaved Parmesan	
<b>FISH &amp; CHIPS</b> 🍷	21
breaded cod, waffle fries, cabbage slaw & tartar sauce	
<b>CHICKEN TENDERS</b>	17
served with waffle fries & choice of two sauces honey mustard, buttermilk ranch, honey chipotle bbq or buffalo	

## HANDHELDS

*served with choice of side*      *cheeses: American, blue cheese, cheddar, Monterey jack, pepper jack, Swiss*      *lettuce, tomato, onion & pickle upon request*

<b>CERTIFIED ANGUS BURGER</b> grilled 1/2 lb. patty with choice of cheese on a brioche bun + bacon \$2 / + mushrooms \$1 / sub gluten-free bun + \$2	16
<b>VEGGIE BURGER</b> 🍷🌱 Beyond Meat patty, lettuce, tomato, onion & pickles on toasted multigrain bread sub gluten-free bun + \$2	16
<b>HOOSIER PORK</b> breaded tenderloin on a brioche bun + cheese \$1	16
<b>PORK TENDERLOIN</b> blackened or grilled on a brioche bun + cheese \$1 / sub gluten-free bun + \$2	16
<b>BLACKENED FISH TACOS</b> seasoned cod, Monterey Jack, Cajun ranch, lettuce & pineapple on flour shells	16
<b>CHICKEN SALAD MELT</b> leaf lettuce, Swiss cheese & toasted rustic bread	15
<b>SALMON SLAMMERS</b> blackened crust, roasted garlic aioli & cabbage slaw on two petite buns sub gluten-free rolls + \$2	20
<b>BBQ PORK</b> pepper jack, honey chipotle barbecue & crispy onions on a hoagie roll	16
<b>MEATBALL SUB</b> bison meatballs, marinara, Monterey Jack & Parmesan on a hoagie roll <i>substitute Beyond sausage for vegetarian sandwich</i>	18
<b>CRISPY CHICKS</b> two petite buns, breaded chicken & chile aioli	15
<b>BUFFALO WRAP</b> chicken tenders, hot sauce, cheddar, lettuce, tomatoes, blue cheese dressing & tortilla	15
<b>SMASHED BURGERS</b> Angus patties, American, special burger sauce & pickles on two petite buns <i>served medium well</i>	15
<b>YUMMY BLT</b> 🍷 bacon, guacamole, lettuce, tomatoes & mayo on toasted multigrain bread	14
<b>STEAK SLIDERS</b> beef filet tenderloin & roasted garlic aioli on two petite buns <i>served medium well</i> sub gluten-free rolls + \$2	20
<b>GRILLED CHICKEN</b> melted Swiss & bacon with honey mustard on a brioche bun sub gluten-free bun + \$2	16
<b>WEST COAST WRAP</b> guacamole, spinach, Monterey Jack, tomatoes, cucumber, Cajun ranch & tortilla + chicken \$3	14
<b>CARRIBEAN CHICKEN TACOS</b> 🍷 jerk seasoning, guacamole, pineapple pico de gallo, lettuce & flour shells	16
<b>BUN-LESS OVEN BAKE</b> 🍷 grilled chicken, spinach, Monterey Jack, onion, tomatoes & balsamic glaze	17
<b>TRIPLE GRILLED CHEESE</b> Monterey Jack, American & cheddar on rustic bread	13
<b>SLOPPY JOE MINIS</b> honey chipotle barbecue, ground beef & American on two petite buns	15

### SIDE ITEMS

#### **sold separately \$4**

- kettle chips 🍷🌱
- cabbage slaw 🍷🍷
- blue cheese cabbage slaw 🍷
- honey jalapeno buttered corn 🍷
- cottage cheese 🍷
- raw vegetables with ranch 🍷

- waffle fries 🍷🌱
- Cajun dusted tater tots 🍷🌱
- sautéed green beans 🍷🍷🌱
- buttered broccoli 🍷

#### **sold separately \$5**

- Chef's soup cup
- mac & cheese spirals

- sweet potato fries 🍷🌱
- mashed potatoes 🍷
- bacon braised green beans 🍷🍷
- balsamic & Parmesan roasted Brussels 🍷
- fresh fruit cup 🍷🍷🌱