

CONCLUSION

Thank you for making
Woodys Library Restaurant a favorite eatery
in Carmel's Arts & Design District.



Richelle & Kevin opened a sharing plates restaurant & bar
in Carmel City Center, the heart of Carmel's entertainment district,
steps away from the Palladium, the Tarkington & Studio Theater.

divvy

offers a unique dining atmosphere for guests 21 & over.
divvy's menu features contemporary American small plates
focusing on a dining experience to be shared.



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with your smart phone
to visit us online at
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CONCLUSION

24

20% gratuity will be added to a party of 5 or more

Look for these symbols throughout the menu & for entrees on pages 18-19

Ⓞ Gluten-Free

Ⓛ Lactose-Free

Ⓥ Vegan

PREFACE

WOODYS LIBRARY RESTAURANT

is locally owned by husband & wife team, Kevin "Woody" & "Chef" Richelle Rider. Established in 1998, Woodys serves lunch, dinner & Sunday brunch in the unique bi-level library building with a dining area, a downstairs neighborhood pub & outdoor patio seating. Woodys, the title originating from Kevin's nickname, Woody, is a perfect setting to enjoy a local & memorable dining experience.



RICHELLE & KEVIN

met at Carroll Company, a mutual wine distributor, when separate meetings overlapped. They married in 2005 & utilize their passions to work together providing Carmel with independent eateries. Their "teaming up" works well with Kevin overseeing the daily business & front house operations & Richelle taking care of menu development, kitchen, wine & décor details. Richelle & Kevin are members of Northview Christian Life Church where they cater meals, volunteer & lead a life group. They are both active in the Carmel

community with Kevin serving as an elected City Council member.

CARMEL

continues to give strong support to Woodys Library Restaurant as a favorite dining destination. Richelle & Kevin are thankful & proud to be both residents & business owners in the Carmel community. So much so, they opened a sharing plates restaurant & bar, divvy, in Carmel City Center. (see page 24)

Looking forward to serving you,
"Chef" Richelle & Kevin "Woody"

SUNDAY BRUNCH

one side item included with brunch entrées; additional sides + \$2

BRUNCH ENTREES

HEARTY HASH 10 + two eggs \$2

smoked prime rib, potato, onion, peppers, asparagus, tomato & paprika Hollandaise

HOOSIER OMELET 10

ham, sausage, bacon & Monterey Jack

🌱 **VEGGIE OMELET 8**

mushroom, peppers, spinach, tomato, asparagus, onion & cheddar

BREAKFAST SANDWICH 8

two fried eggs, ham, American & Swiss on a fluffy Parker House roll

SOUTHWEST SCRAMBLED WRAP 8

eggs, sausage, cheddar, potato cakes & avocado with chipotle salsa & sour cream

BISCUITS & GRAVY 8 + two eggs \$2

butter milk biscuits, crumbled sausage & herb gravy

BANANAS FOSTER FRENCH TOAST 8

brûléed bananas, powdered sugar, maple syrup & butter

CLASSIC FRENCH TOAST 7

griddled egg-battered white toast, powdered sugar, maple syrup & butter

BENEDICT 7

choice of: **spinach** + \$1 ▪ **bacon** + \$2 ▪ **ham** + \$2 ▪ **crab cake** + \$4

two poached eggs, buttermilk biscuits, paprika Hollandaise & crispy leeks

THE SCRAMBLER 6

scrambled eggs & choice of added ingredients

+ \$2 per

grilled chicken ▪ sausage ▪ bacon ▪ sliced ham ▪ shrimp ▪ smoked prime rib

+ \$.50 per

cheddar ▪ Monterey Jack ▪ provolone ▪ American ▪ Swiss
asparagus ▪ onion ▪ peppers ▪ spinach ▪ tomato ▪ mushrooms

+ \$.25 per

chipotle salsa ▪ sour cream ▪ hot sauce ▪ paprika Hollandaise

\$2 egg whites only

SUNDAY BRUNCH

Brunch menu is available from 9am - 1pm & the Lunch menu starts at 11am

BUBBLY BLENDS

mixed with California Spumante sparkling wine 5

| | | |
|---------------------------------|------------------------------------|------------------------------------|
| MIMOSA Orange Juice | BELLINI Peach Schnapps | SUNRISE Grapefruit Juice |
| PINKY Cranberry Juice | TROPICAL Pineapple Juice | BERRY Raspberry Liqueur |

BLOODY MARYS

includes Mary Mix, Tabasco, Horseradish & Worcestershire 7

| | | |
|--|--|--|
| ALL AMERICAN MARY Absolut Peppar | CARRIBEAN MARIETTA Bacardi Limon | BOURBON MOLLY Makers Mark |
| FIESTA MARIA Jose Cuervo | COUSIN MARGARET Tanqueray | CONTRARY MARY A.K.A. Virgin Mary |

BEVERAGES

see page 11 for additional selections

| | | |
|-------------------------|----------------------|---------------------|
| COFFEE COCKTAILS | HOT CHOCOLATE | FRUIT JUICES |
|-------------------------|----------------------|---------------------|

BRUNCH SIDES

one choice included with brunch entrée; additional sides + \$2

| | | |
|----------------------------|-----------------------------------|----------------------------|
| WHEATBERRY TOAST | CINNAMON ROLL WEDGES | PECAN COFFEE CAKE |
| RYE TOAST | APPLE SLICES & CARAMEL | BISCUIT & GRAVY |
| WHITE TOAST | 🍷🍷🍷 BRULÉED BANANA | 🍷 SAUSAGE LINKS |
| BUTTERMILK BISCUITS | 🍷🍷🍷 FRESH FRUIT CUP | 🍷🍷 BACON |
| BABY POTATO CAKES | 🍷🍷🍷 GRILLED ASPARAGUS | 🍷🍷 LIL SMOKIES |

HISTORY



THE LIBRARY

was constructed in 1913 & dedicated in 1914 when it opened as Carmel's public library. The structure was built with a grant from the Carnegie Corporation for a total of \$11,000. Andrew Carnegie's wealth helped to establish numerous colleges, schools, nonprofit organizations & associations in the United States & throughout the globe. Among his many philanthropic efforts, the establishment of public libraries was especially prominent. The first Carnegie library, as they were commonly called, opened in 1883 in Scotland.

CARNEGIE

in total funded some 3,000 libraries. This building served as Carmel's public library until 1970. In 1972, the library building was purchased by the Town of Carmel & used for official offices & a courthouse until 1989. In May 1998, the library building opened as Woodys Library Restaurant & continues to serve the Carmel community.



photos circa 1920s

PRESENT

RYAN SUNDERLAND

our Chef de Cuisine, is a Carmel high school graduate & has been part of the Woodys' team since early 2008. Ryan studied Culinary Arts at The Scottsdale Culinary Institute, an American campus of Le Cordon Bleu. Ryan's passion for food shows in his cooking & philosophy. "Food allows us endless opportunities to expand our palatial horizon. We live in a time where we are limited only by our imaginations in the foods we want to cook & eat."



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Join Woodys Carmel on facebook
Receive lunch dailies, event updates,
chef's monthly features, drink specials
& newly tapped drafts

FREE WIRELESS

Stay connected while at Woodys with our wireless connection
user: Woodys password: 3175734444

DESSERT

add a la mode to any dessert for \$1

FEATURED DESSERT

our monthly sweet treat (see page 12)

MISSISSIPPI MUD 8

dense chocolate brownie, almonds, caramel, chocolate & whipped cream

BANANAS FOSTER BREAD PUDDING 7

caramel, bruléed bananas, whipped cream & powdered sugar

ⓐ CRÈME BRULÉE 6

six individual cheesecake flavored bite-sized spoons

LEMON SQUARE 5

whipped cream, Mandarin oranges & powdered sugar

STRAWBERRY BISCUIT 5

fresh berries, strawberry glaze, powdered sugar & whipped cream

ⓐ Ⓛ Ⓥ BRULÉED STRAWBERRIES 4

drizzled with balsamic glaze

ⓐ Ⓛ Ⓥ BRULÉED BANANAS 4

topped with strawberry glaze

SWEET SAMPLERS

\$2 per dessert bite

lemon square

Mississippi mud

ⓐ crème brulée spoon

bananas Foster bread pudding

ICE CREAM TREATS

RASPBERRY ROMANOFF 8

vanilla ice cream blended with berries, liqueur, chocolate & whipped cream

BRANDY ALEXANDER 7

vanilla ice cream blended with crème de cocoa, liqueur & whipped cream

FLOATS 4

vanilla ice cream, whipped cream & choice of orange soda or root beer

"CREATE YOUR OWN" SUNDAE 3

vanilla ice cream & choice of chocolate, caramel or strawberry glaze

+ \$.25 per topping

strawberries ▪ banana ▪ pretzels ▪ almonds ▪ whipped cream

CHILDREN

CHICKEN FINGERS 6

served with ranch, ketchup or honey mustard

CHEEZY PIZZA BREAD 6

marinara, provolone & Monterey Jack

GRILLED CHEESE TRIANGLES 6

white bread & American

NOODLE BOWL 7

choice of sauce & topped with Parmesan
marinara ▪ creamy tomato ▪ Alfredo sauce ▪ butter

TORTILLA TRIANGLES 8

grilled chicken & cheddar served with chipotle salsa & sour cream

CHEESEBURGER MINIS 9

petite Angus beef burgers, American, pickle chips & ketchup

CHILDREN'S SIDE ITEMS 2

kettle chips

apple slices & caramel

grapes

waffle fries

carrot & celery sticks with ranch

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness

WHITE WINE

PAVILION CHARDONNAY (CALIFORNIA) 8 g / 32

citrus zest-toasted almond-fresh-subtle oak-lingering finish

H.I.P. UNOAKED CHARDONNAY (WASHINGTON) 36

fresh-baked apple-flint-citrus-stone-crisp finish

SEABISCUIT RANCH CHARDONNAY (CALIFORNIA) 44

green apple-pear-bright acidity-light oak

☑ SHAFER CHARDONNAY (CALIFORNIA) 68

floral-tangerine-melon-spice-apricot-bright acid-elegant

ALVERDI PINOT GRIGIO (ITALY) 7 g / 28

fruit driven-fresh lemon-touch of honey-dry finish

TERLANO PINOT GRIGIO (ITALY) 32

crisp-light-pineapple-pear-apple-orange zest-almond

☑ BENTON LANE PINOT GRIS (OREGON) 38

clean-pear-honeydew-citrus blossom-lime-star fruit

☑ OXFORD LANDING SAUVIGNON BLANC (AUSTRALIA) 7 g / 28

lively-kiwi-gooseberry-tropical-mineral acidity-zesty finish

ALLAN SCOTT SAUVIGNON BLANC (NEW ZEALAND) 30

lively-passion fruit-pineapple-citrus-fresh finish

HONIG SAUVIGNON BLANC (CALIFORNIA) 34

honeysuckle-lemongrass-grapefruit-crisp finish

KIONA RIESLING (WASHINGTON) 7 g / 28

sweet finish-floral-peach aromas-crisp-refreshing

PALA CRABILIS VERMENTINO (ITALY) 32

floral-herbaceous-medium bodied-balanced-long finish

VIVANCO ROSE (SPAIN) 26

Tempranillo-Grenache

dry-red berries-light-refreshing

FRISK 'PRICKLY' (AUSTRALIA) 24

Riesling-Moscato

refreshing-lime-mineral-sweet-white nectarines

RED WINE

GRAYSON CABERNET SAUVIGNON (CALIFORNIA) 9 g / 34

dark-deep-rich-cherries-black pepper-toasted oak-full

D'ARENBERG 'HIGH TRELLIS' CABERNET SAUVIGNON (AUSTRALIA) 38

ripe blueberries-cassis-violet-spicy oak-precise tannins

ROBERT HALL CABERNET SAUVIGNON (CALIFORNIA) 44

complex plum-plush-dark chocolate-spice-rich

HONIG CABERNET SAUVIGNON (CALIFORNIA) 58

exotic spices-blueberry-sweet oak-moderate tannins-long finish

PEJU CABERNET SAUVIGNON (CALIFORNIA) 68

blackberry-blueberry-soft tannins-mocha

SHAFER 'ONE POINT FIVE' CABERNET SAUVIGNON (CALIFORNIA) 88

silky-abundant fruit-cedar-rich-chocolate-tobacco-smooth finish

BLOCK NINE PINOT NOIR (CALIFORNIA) 8 g / 32

black cherry-violet-plum-tea-clove-complex finish

SHOOTING STAR PINOT NOIR (CALIFORNIA) 34

strawberry-soft tannins-rose petal-structured

SAURUS PINOT NOIR (ARGENTINA) 36

fruity-sweet tannins-vanilla-oak-moderate acidity

BENTON LANE PINOT NOIR (OREGON) 46

baked strawberries-mushroom-raspberry-spice-viscous

OXFORD LANDING SHIRAZ (AUSTRALIA) 7 g / 28

vibrant fruit-chocolate-violet-plum-pepper-soft-succulent

STEELE WRITER'S BLOCK SYRAH (CALIFORNIA) 32

fresh plum-currant-smoke-soft tannins-mocha hint

STAGE LEFT SYRAH (CALIFORNIA) 48

black plum-raspberry jam-bramble-oak-pepper-fine tannins

SHOOTING STAR ZINFANDEL (CALIFORNIA) 8 g / 32

ripe-spicy-vibrant-blackberries-black pepper-sage

LETTUCE WRAPS

served with romaine leaves, pickle spear & cup of fresh fruit

TURKEY 9

bacon, Swiss, American, tomato & mayo

BLT 9

bacon, tomato, avocado & mayo

HUMMUS 9

tomato, broccoli, carrot, onion, cucumber & sweet tomato dressing

GRILLED CHICKEN 9

cheddar, hot sauce, tomato & bleu cheese dressing

WHEAT WRAPS

served with pickle spear & kettle chips or substitute side item for \$2

BUFFALO CHICKEN 10

fried tenders, cheddar, hot sauce, tomato, lettuce & bleu cheese dressing

SESAME SALMON 10

sweet garlic chile glaze, lettuce, onion, cucumber, Monterey Jack & tartar sauce

APRICOT CHICKEN 10

dried cranberries, Brie, apricot chutney, lettuce & honey mustard

BLACKENED CHICKEN CAESAR 9

romaine, Parmesan, dried cranberries & pretzel bread croutons

SPINACH BALSAMIC 9

hummus, roasted pepper cream, tomato, broccoli, carrot, onion & mozzarella

CALIFORNIA TURKEY 9

avocado, provolone, lettuce, cucumber, onion, tomato & ranch

SIDE ITEMS

POTATO

baby potato cakes ▪ fried sweet potatoes ▪ waffle fries ▪ smashed potatoes

VEGGIE

cabbage slaw ▪ grilled asparagus ▪ glazed baby carrots ▪ spinach sauté
green beans ▪ onion rings ▪ sautéed mushrooms

MORE

cottage cheese ▪ fresh fruit ▪ long-grain rice ▪ soup cup

SANDWICHES

served with pickle spear & kettle chips or substitute a side item for \$2

DAILY DISHES

weekday specials (see page 13)

POT ROAST SLIDERS 10

caramelized onion & creamy horseradish sauce on petite buns

FRENCH DIPSTERS 10

shaved smoked prime rib & Swiss on petite buns with a cup of jus

TERIYAKI BEEF 10

shaved smoked prime rib, Provolone & caramelized onion on a Parker House roll

PORK TENDERLOIN 9

beer battered, blackened or grilled with choice of garden on a Parker House roll

GEORGIA REUBEN 9

turkey, Swiss, sweet tomato dressing & cabbage slaw on toasted rye bread

SLOPPY JOE 9

smoky chipotle bbq, caramelized onion & American on a Parker House roll

☺ BUN-LESS OVEN BAKE 9

grilled chicken, spinach, provolone, mozzarella, onion, tomato & balsamic glaze

ANGUS BURGER 9 + bacon or mushrooms \$1

with choice of cheese & garden on a Parker House roll

PATTY MELT 9

caramelized onion & Swiss on toasted rye bread

TURKEY CLUB 9

bacon, Swiss, American, lettuce, tomato & mayo on toasted white bread

CHICKEN BREAST 8

beer battered, blackened or grilled with choice of garden on a Parker House roll

YUMMY BLT 8

bacon, avocado, lettuce, tomato & mayo on toasted wheatberry

GRILLED TRIPLE CHEESE 7

provolone, American & Swiss on white bread

WOODYS COMBO

choice of half turkey club, triple cheese or yummy blt

with cup of soup 8 ▪ with house, spinach or Caesar salad 10 (see page 15)

RED WINE

MILBRANDT TRADITIONS MERLOT (WASHINGTON) 8 g / 32

ripe plum-cherries-mocha-vanilla-caramel-plush-generous

☑ SHAFER MERLOT (CALIFORNIA) 68

concentrated-black cherry-herb-vanilla-violet-licorice-spice

SAURUS SELECT PATAGONIA MALBEC (ARGENTINA) 9 g / 36

ripe berries-currant-plums-red licorice-spicy-long finish

DECERO MALBEC (ARGENTINA) 38

violet-raspberry-red fruit-concentrated-aromatic

AVE GRAN RISERVA MALBEC (ARGENTINA) 46

dark fruit-smoke-cassis-smooth-jammy-dry finish

FLEUR DE LYETH (CALIFORNIA) 28

Cabernet Sauvignon-Merlot-Malbec

bing cherry-plum-strawberry-easy drinking-clean finish

☑ STAGE LEFT 'BREAD WINNER' (CALIFORNIA) 34

Syrah-Mourvedre-Zinfandel-Grenache-Viognier

black fruit-smooth-elegant-caramel-vanilla-toast

☑ BRASSFIELD ERUPTION (CALIFORNIA) 36

Syrah-Mourvedre-Grenache-Petite Sirah

smoky-cedar-pepper-cherry-sandalwood-cigar box-violet

KOKOMO CUVÉE 'IVY' NORTH COAST (CALIFORNIA) 42

Petite Sirah-Carignan-Syrah

cherry-red currant-exotic spices-sage-thyme

☑ HEDGES RED MOUNTAIN (WASHINGTON) 54

Cabernet Sauvignon-Merlot

classic-firm-supple tannins-defined acidity

☑ ENVIRONMENTALLY FRIENDLY WINE

organic, bio-dynamic or sustainable farming

WINES BY THE GLASS

PREFERENCE POUR

a featured wine paired with a monthly dinner creation (see page 12)

KIONA RIESLING (WASHINGTON) 7

sweet finish-floral-peach aromas-crisp-refreshing

ALVERDI PINOT GRIGIO (ITALY) 7

fruit driven-fresh lemon-touch of honey-dry finish

OXFORD LANDING SAUVIGNON BLANC (AUSTRALIA) 7

lively-kiwi-gooseberry-tropical-mineral acidity-zesty finish

PAVILION CHARDONNAY (CALIFORNIA) 8

citrus zest-toasted almond-fresh-subtle oak-lingering finish

GRAYSON CABERNET SAUVIGNON (CALIFORNIA) 9

dark-deep-rich-cherries-black pepper-toasted oak-full

MILBRANDT TRADITIONS MERLOT (WASHINGTON) 8

ripe plum-cherries-mocha-vanilla-caramel-plush-generous

SAURUS SELECT PATAGONIA MALBEC (ARGENTINA) 9

ripe berries-currant-plums-red licorice-spicy-long finish

BLOCK NINE PINOT NOIR (CALIFORNIA) 8

black cherry-violet-plum-tea-clove-complex finish

OXFORD LANDING SHIRAZ (AUSTRALIA) 7

vibrant fruit-chocolate-violet-plum-pepper-soft-succulent

SHOOTING STAR ZINFANDEL (CALIFORNIA) 8

ripe-spicy-vibrant-blackberries-black pepper-sage

BUBBLES

DOUGLASS HILL BRUT 187ML (CALIFORNIA) 8

wheat-yeast-apple-pear-lime-dry

SAINT-HILAIRE EXTRA DRY (FRANCE) 32

toasty-smooth-creamy-yeasty-light-touch of sweetness

SHOOTING STAR "BLACK" BUBBLES (CALIFORNIA) 36

sparkling Shiraz

crisp-lively-berry-unique-dry finish

BUBBLY BLENDS

mixed with California Spumante sparkling wine 5

MIMOSA

Orange Juice

PINKY

Cranberry Juice

BELLINI

Peach Schnapps

BERRY

Raspberry Liqueur

SUNRISE

Grapefruit Juice

TROPICAL

Pineapple Juice

GLUTEN-FREE & LACTOSE-FREE

includes choice of protein, sauce & two side dishes

PROTEIN

Grilled Ribeye (12oz) 22

Pot Roast 20

Grilled Salmon 19

Sautéed Shrimp 16

Grilled Chicken Breasts 16

Seared Tilapia 15

SAUCE

Ⓞ Ⓛ smoky chipotle bbq

Ⓞ Ⓛ sweet garlic chile

Ⓞ roasted garlic cream

Ⓞ Ⓛ steak sauce

Ⓞ scampi lemon butter

Ⓞ Ⓛ herb tomato sauce

SIDES

Ⓞ smashed potatoes

Ⓞ green beans

Ⓞ Ⓛ Ⓥ grilled asparagus

Ⓞ Ⓛ Ⓥ long-grain rice

Ⓞ Ⓛ Ⓥ steamed broccoli

Ⓞ cabbage slaw

Ⓛ fried sweet potatoes

Ⓞ spinach sauté

Ⓞ cottage cheese

Ⓞ sautéed mushrooms

Ⓞ glazed baby carrots

Ⓞ Ⓛ Ⓥ fresh fruit

VEGAN

MUSHROOM PILAF 17

bulger wheat, roasted garlic, spinach, peppers, caramelized onions & peas

MEDITERRANEAN SAUTE 16

asparagus, capers, tomatoes, spinach, wine, balsamic glaze & bulger wheat

VEGGIE STIR FRY 13

mushroom, peas, carrot, onion, broccoli, rice, sweet garlic chile, teriyaki & ginger

Please browse the menu for additional appetizer, salad, sandwich & dessert options. Look for the Ⓞ gluten-free, Ⓛ lactose-free & Ⓥ vegan symbols.

Woodys' 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. Guests are encouraged to consider the information provided in light of their individual needs & requirements. Please feel free to request to look at labels or personally speak with the chef to discuss any concerns.

SEAFOOD

FEATURED SEAFOOD

our chef's current creation (see page 12)

BLACKENED SALMON 19

smoky chipotle bbq, smashed potatoes, glazed baby carrots & caramelized onion

CAJUN GUMBO 18

crab cake, shrimp, sausage, onion, peppers, long-grain rice & spicy tomato sauce

🍷 SHRIMP STIR FRY 16

mushroom, peas, carrot, onion, broccoli, rice, sweet garlic chile, teriyaki & ginger

SEARED TILAPIA 15

lemon butter, crispy leeks, roasted pepper relish, potato cakes & grilled asparagus

FISH-n-CHIPS 12

beer battered tilapia, waffle fries, cabbage slaw & tartar sauce

COMFORT

FEATURED COMFORT

our chef's current pasta, beef & wild game creations (see page 12)

GRILLED RIBEYE 22

12 oz, seasoned salt, smashed potatoes & grilled asparagus

POT ROAST 20

creamy horseradish, red wine gravy, smashed potatoes, crispy leeks & green beans

BISON MEATLOAF 19

Johnson Farm, Noblesville, IN

smoky chipotle bbq, cheddar, smashed potatoes, grilled asparagus & onion rings

BEEF STROGANOFF 17

smoked prime rib, mushroom, egg noodles, caramelized onion & brandy cream

CHICKEN PICATTA 16

lemon, wine, garlic, tomato, capers, crispy leeks, long-grain rice & grilled asparagus

CHICKEN-n-BISCUITS 15

fried tenders, smashed potatoes, green beans, buttermilk biscuits & herb gravy

CHICKEN POT PIE 11

peas, green beans, onion, carrot, potato & herb cream sauce topped with puff pastry

GARDEN NOODLES 10

asparagus, tomato, spinach, roasted peppers & roasted garlic Alfredo

CRAFT BEER

SELECT SUDS

a featured brew paired with a monthly dinner creation (see page 12)

TURNING TAPS

ask about our two drafts dedicated to showcasing small batch & craft beers

BOTTLED & CANNED

SIXPOINT SWEET ACTION HYBRID ALE 16 oz CAN (NEW YORK) 5.5

hoppy-citrus-smooth sweetness-dry finish

SUN KING SUNLIGHT CREAM ALE 16 oz CAN (INDIANA) 5.5

golden-creamy malt-crisp finish

UPLAND WHEAT ALE 12 oz BOTTLE (INDIANA) 4.5

coriander-chamomile-orange-refreshingly tart

ANCHOR STEAM CALIFORNIA COMMON ALE 12 oz BOTTLE (CALIFORNIA) 4.5

deep amber-rich-creamy-distinctive flavor

SUN KING OSIRIS PALE ALE 16 oz CAN (INDIANA) 5.5

spicy-citrus-dry hopped-delightfully bitter

MAD ANTHONY'S INDIA PALE ALE 12 oz BOTTLE (INDIANA) 5

zesty-earthy citrus-smooth-moderately bitter

NEW BELGIUM BREWING FAT TIRE AMBER ALE (COLORADO) 4.5

biscuit like-hoppy freshness-malty

FOUNDERS RED'S RYE ALE 12 oz BOTTLE (MICHIGAN) 5.5

rich rye malt-grapefruit-hop bitterness-crisp

SUN KING WEE MAC SCOTTISH ALE 16 oz CAN (INDIANA) 5.5

rich-toffee-hazelnut-smooth

BISON'S ORGANIC CHOCOLATE STOUT 12 oz BOTTLE (CALIFORNIA) 5.5

roasted malts-hop undertones-rich-cocoa

DRAFT

TURNING TAPS

ask about our two drafts dedicated to showcasing small batch & craft beers

STELLA ARTOIS EUROPEAN-STYLE LAGER 5.5

light-slightly fruity-sharp hops-crisp

BATCH 19 PRE-PROHIBITION STYLE LAGER 5.5

crisp-hoppy bitterness-dry-balanced

BLUE MOON BELGIAN-STYLE WHITE WHEAT ALE 5.5

unfiltered-oats-coriander-orange peel-smooth

BELL'S TWO HEARTED AMERICAN-STYLE INDIA PALE ALE 5.5

citrus-floral hops-malt balance-fresh finish

SMITHWICK'S IRISH RED ALE 5.5

clean hops-sweet malt-roasted-light caramel

GUINNESS IRISH DRY STOUT 5.5

creamy-roasted coffee-semisweet chocolate-smooth

BOTTLED

AMSTEL LIGHT 4

BUDWEISER 3.25

BUD LIGHT 3.25

BUD SELECT 3.25

COORS LIGHT 3.25

COORS NON-ALCOHOLIC 3.25

CORONA EXTRA 4

CORONA LIGHT 4

DOS XX LAGER 4

HEINEKEN 4

MILLER LITE 3.25

MILLER HIGH LIFE 3.25

MILLER GENUINE DRAFT 3.25

MGD 64 3.25

MICHELOB 3.25

MICHELOB ULTRA 3.25

NEW CASTLE 4

REDBRIDGE 4

SAMUEL ADAMS BOSTON LAGER 4

SAMUEL ADAMS LIGHT 4

SIERRA NEVADA PALE ALE 4

WOODCHUCK CIDER 4

SOUP

CHEF'S CREATION CUP 3 ▪ BOWL 5

ask about our current feature

TOMATO BISQUE CUP 3 ▪ BOWL 5

classic, creamy herb tomato topped with pretzel bread croutons

SALAD

BLEU WEDGE 7

iceberg, onion, tomato, bleu cheese crumbles & bleu cheese dressing

SPINACH 6

apple, grape, strawberry, Mandarin orange & balsamic vinaigrette

CAESAR 6 + anchovy \$1

romaine, Parmesan, dried cranberries & pretzel bread croutons

HOUSE 6

romaine, tomato, cucumber, carrot & onion with choice of dressing

FEATURED SALAD

our chef's current creation (see page 12)

SOUTHWEST SHRIMP 12

romaine, avocado, cheddar, tomato, cucumber, onion, chips & lime-cilantro ranch

SPINACH COBB 12

chicken, bacon, avocado, tomato, chic peas, egg, bleu cheese & sweet tomato dressing



SEARED SALMON 12

spinach, Brie, strawberries, dried cranberries, almonds & honey mustard dressing

BUFFALO WEDGE 11

iceberg, chicken tenders, hot sauce, tomato, onion, bleu cheese crumble & dressing

DRESSINGS

ranch ▪ bleu cheese ▪   sweet tomato ▪   balsamic vinaigrette

honey mustard ▪ lime-cilantro ranch ▪   olive oil & red wine vinegar

APPETIZERS

*FEATURED APPETIZER

our chef's current creation (see page 12)

* FAR EAST TUNA 12

seared medium rare, sesame crust, teriyaki glaze, ginger & wasabi

WHITE CHEESE FONDUE 10

pretzel bread, apples, lil smoky sausages, grapes & broccoli

SPICY CRAB CAKES 10

house-made triple pepper sauce, tartar, lime wedge & paprika dust

STUFFED SHROOMS 9

sausage, parsley, garlic, provolone & paprika Hollandaise

CHEESEBURGER MINIS 9

petite Angus beef burgers, American, pickle chips & ketchup

CHICKEN QUESADILLAS 9

cheddar, tomato, caramelized onion, chipotle salsa & sour cream

BRIE CANAPES 9

toasted pretzel bread, apricot chutney, almonds, dried cranberries & honey

HAM-N-SWISS ROLLS 9

mini warm sandwiches on pretzel bread rolls served with honey mustard

POPEYE QUESADILLAS 9

bacon, spinach, Monterey jack, cheddar, buffalo sauce & ranch

CHICKEN TENDERS 9

served with ranch, smoky chipotle bbq, buffalo sauce or honey mustard

CHICKEN LETTUCE WRAPS 9

carrot, cabbage, honey mustard, julienne cucumbers & sweet garlic chile glaze

POPPERS 8

panko crust, cream cheese, jalapenos, chipotle salsa & lime-cilantro ranch

SPREADS & PRETZEL BREAD 8

hummus, olive tapenade, roasted pepper cream, onion, tomato & cucumber

GUACAMOLE 8

served with cheddar jalapeno chips & chipotle salsa

*WINGS 6

seven wings served with celery & choice of ranch or bleu cheese

traditional, Woodys' dry seasoned, inferno, smokin' bbq or sweet chile teriyaki

PROVOLONE STIX 6

garlic breaded & served with herb tomato dipping sauce

*not available for happy hour

BEVERAGES

COKE ▪ DIET ▪ SPRITE ▪ LEMONADE 2.5

BOTTLED ROOT BEER ▪ ORANGE SODA 2.5

HOUSE-BREWED ICED TEA 2.5

RASPBERRY ICED TEA 3

MILK ▪ CHOCOLATE MILK 3

OJ ▪ GRAPEFRUIT ▪ PINEAPPLE ▪ V8 ▪ CRANBERRY 3

BOTTLED VOSS WATER: STILL ▪ SPARKLING 4.75

HOT CHOCOLATE 3

CAFÉ MOCHA 4

ASSORTED HOT TEA 3

HARVEST CAFÉ ROASTERS

Woodys Signature Blend 2.75

smooth balance of Latin American, Indonesian & Kenyan beans with hints of earth, fruit & a full, bold finish

Brew Woodys Signature Blend at home

4oz package of ground coffee 4.75

COFFEE COCKTAILS

mixed with Woodys Signature Blend & topped with whipped cream 6

NUTTY

Amaretto

PEPPY

Peppermint

SUNDAE

Butterscotch

RAZZ

Raspberry Liqueur

HAZEL

Frangelico

LUCKY

Irish Cream

JAVA

Kahlua

ZEST

Grand Marnier

COCOA

Godiva

AUGUST'S FEATURES

monthly specials available at 5pm

APPETIZER

GRILLED MAHI CEVICHE 11

lime, red onion, jalapeño, cilantro & garlic marinade
served with fried plantain chips & toasted coconut

SALAD

SOUTHWEST 8

romaine, cactus leaves, tomato, red onion, cotija cheese,
cilantro lime vinaigrette & tortilla crisps

SEAFOOD

WRAPPED MAHI MAHI 26

banana leaves, guava lemon butter, fried sweet potatoes & grilled asparagus
excellent with chef's preference pour

COMFORT

SKIRT STEAK 27

roasted garlic marinade, cactus pepper relish, Spanish fried rice & broccoli rabe
excellent with chef's select suds

LAMB LOLLIPOP CHOPS 32

mint cherry compote, roasted Yukon potatoes, buttered peas & carrots

MONTHLY PASTA 18 petite portion 10

broccoli rabe, Italian sausage, garlic, leeks, fresh mozzarella & egg noodles
in a tomato broth

DESSERT

PINEAPPLE UPSIDE DOWN CAKE 6

drunken dried cherry compote & whipped cream

PREFERENCE POUR

PALA CRABILIS VERMENTINO (ITALY) GLASS 8 ▪ BOTTLE 32

floral-herbaceous-medium bodied-balanced-long finished

SELECT SUDS

FOUNDER'S RED RYE (MICHIGAN) 5.5

rich rye malt-grapefruit-hop bitterness-crisp

DAILY DISHES

weekday specials available at 11am

MONDAY

ULTIMATE GRILLED CHEESE 11

bacon, Brie, provolone, Swiss, tomato, spinach & balsamic on an Asiago baguette
served with sweet potato fries & roasted garlic aioli

TUESDAY

FIESTA WRAP 11

chili dusted chicken, Monterey jack, lettuce, tomato, onion
& lime-cilantro ranch wrapped in a wheat tortilla
served with cheddar jalapeno tortilla chips, guacamole & chipotle salsa

WEDNESDAY

BLACK-N-BLEU CHEESESTEAK 12

blackened rib-eye, provolone, American, roasted peppers, sautéed mushrooms,
caramelized onions, steak sauce & mayonnaise on a soft-buttered hoagie
served with bleu cheese cabbage slaw

THURSDAY

FIERY BISON BURGER 12

Johnson Farm, Noblesville, IN
pepper jack cheese, triple pepper sauce & fried onion ring
with choice of garden on a pretzel bun
served with cream cheese stuffed jalapeno poppers & lime-cilantro ranch

FRIDAY

BEER BATTERED TILAPIA 12

sweet garlic chile cabbage & tartar sauce on a Parker House roll
served with cheesy egg noodles

Due to the preparation of Woodys' Daily Dishes, the item is only available on
the specified day above. If you see a special you don't want to miss,
be sure to mark your calendar for the Woodys' daily dish!