

TABLE OF CONTENTS

INTRODUCTION

Preface	2
History	3

FOOD

Appetizers	4
Bread Basket, Soup & Salad	5
Features & Classics	6
Gluten-Free, Lactose-Free, Vegetarian & Vegan	7
Sandwiches & Wraps	8
Daily Dishes & Sides	9
Dessert	10
Children	11

DRINK

Non-Alcoholic Beverages	11
Bubbles, White & Red Wine	12-13
Craft, Bottled & Draft Beer	14

HAPPY HOUR & DRINK SPECIALS 15

CONCLUSION 16

20% gratuity will be added to a party of 8 or more

Look for these symbols throughout the menu & for entrees on page 7

 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 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 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 second restaurant in 2011 at Carmel City Center, divvy, a sharing plates restaurant & bar. (see page 16)

Looking forward to serving you,
‘Chef’ Richelle & Kevin ‘Woody’

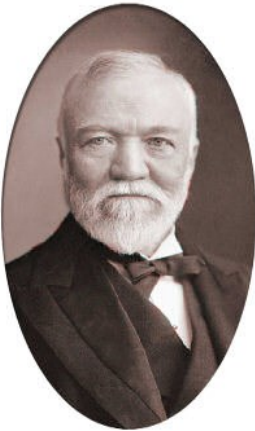
HISTORY



photo circa 1920s

THE BUILDING

was constructed in 1913 & dedicated in 1914 when it opened as Carmel's public library. The Craftsman-Prairie Tradition style structure was built with grant from the Carnegie Corporation for a total of \$11,000 given on March 14, 1913 to the Carmel Library Board.



Andrew Carnegie
1835-1919

CARNEGIE

in total funded some 3,000 libraries, located in forty-seven U.S. states, Canada, the United Kingdom, the Republic of Ireland, Australia, New Zealand, the West Indies & Fiji. The first Carnegie library, as they were commonly called, opened in 1883 in Scotland. 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.

APPETIZERS

🕒 FAR EAST TUNA \$12.45

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

WEEKLY FEATURE

inquire about our current creation. A new selection is introduced every Thursday

WHITE CHEESE FONDUE \$10.45

sourdough bread, apples, little smoky sausages, grapes & broccoli

CHICKEN QUESADILLAS \$9.95 + avocado \$1 / + jalapenos \$.50

cheddar, tomato, caramelized onion, salsa & sour cream

🕒 CHICKEN LETTUCE WRAPS \$9.95

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

MUCHO NACHOS \$9.95 + avocado \$1 / + jalapenos \$.50

chicken, cheddar, Monterey Jack, tomato, corn, onion, salsa & sour cream

CHEESEBURGER MINIS \$9.45

three Angus beef burgers & American on petite buns with pickle chips & ketchup

BAKED GOAT CHEESE \$9.45

olive oil, roasted garlic & pink peppercorns served with grilled rustic bread

🕒 GRILLED PORK PICKS \$9.45

teriyaki glaze, tuxedo sesames & Thai chile cabbage slaw

🕒 BLT STUFFED SHROOMS \$9.45

bacon, spinach, tomato, provolone & roasted garlic aioli

CHICKEN TENDERS \$9.45

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

SPREAD SAMPLER \$8.95

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

POPEYE QUESADILLAS \$8.95

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

BACON BOMBS \$7.45

fried smoky sausages wrapped in bacon with triple pepper sauce & honey mustard

WINGS \$7.45

seven wings served with celery & choice of ranch or bleu cheese
traditional, Woodys' dry seasoned, inferno, smokin' bbq or sweet chile teriyaki

SHOESTRING ONIONS \$6.45

thinly sliced onion rings served with ranch & honey chipotle bbq

BREAD BASKET

includes choice of bread & one spread

BREADS \$1.95

- Ⓛ Ⓟ potato bread rolls
- Ⓛ Ⓟ sourdough bread wedges
- Ⓛ Ⓟ baguette slices
- Ⓛ Ⓟ grilled rustic bread
- jalapeno cornbread muffins
- toasted pita triangles

SPREADS

- Ⓢ sea salt butter
- Ⓢ Ⓛ Ⓟ olive tapenade
- Ⓢ Ⓛ Ⓟ creamy garlic
- Ⓢ roasted pepper cream
- Ⓢ Ⓛ Ⓟ hummus
- Ⓢ Ⓛ Ⓟ Chilean olive oil

SOUP & SALAD

DAILY CUP \$3.45 = BOWL \$5.45

inquire about our current creation

TOMATO BISQUE CUP \$3.45 = BOWL \$5.45

topped with oven baked croutons

Ⓢ Ⓛ Ⓟ SPINACH \$6.45

apple, grape, strawberry, Mandarins & balsamic vinaigrette

CAESAR \$6.45 + anchovy \$1 / + hard-boiled eggs \$2 / + chicken \$3 / + salmon \$5

romaine, Parmesan, dried cranberries & oven baked croutons

Ⓢ Ⓛ Ⓟ HOUSE \$5.95

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

Ⓢ BLEU WEDGE \$7.95

iceberg, onion, tomato, bleu cheese crumbles & dressing

Ⓛ ASIAN QUINOA TURKEY \$11.95

cabbage, carrot, onion, almond, Mandarins, wasabi peas & ginger sesame vinaigrette

Ⓢ SPINACH COBB \$12.45

chicken, bacon, avocado, tomato, chickpeas, egg, bleu cheese crumbles & ranch

BUFFALO WEDGE \$12.95

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

Ⓢ HEALTHY SALMON \$12.95

spinach, strawberry, grape, dried cranberries, almonds & honey mustard

Ⓢ DRESSINGS

honey mustard, ranch, bleu cheese, Ⓛ Ⓟ balsamic vinaigrette & Ⓛ Ⓟ ginger sesame vinaigrette

FEATURES

🍷 10oz NY STRIP \$29.95

sundried tomato butter, garlic mashed potatoes & feta spinach sauté

🍷 SHAVED LEG OF LAMB \$23.95

vanilla Merlot demi glace, mint jelly, mushroom risotto & pea carrot sauté

GRILLED BONELESS PORK CHOPS \$19.95

teriyaki citrus marinade, cranberry chutney, mashed potatoes & glazed baby carrots

KETTLE CHIP CHICKEN \$15.95

fried chicken breast, honey chipotle bbq, buttered corn & sweet potato fries

CLASSICS

PRIME RIB \$27.95 available Friday & Saturday after 5pm

12 oz cut, mashed potatoes, green beans, au jus & creamy horseradish

SOUTHWEST SALMON \$22.95

tomatillo salsa verde, tortilla crisps, cheddar polenta cake & chipotle jicama slaw

BISON MEATLOAF \$21.95 Johnson Farm's Bison World, Noblesville, IN

honey chipotle bbq, cheddar, mashed potatoes, grilled asparagus & shoestring onions

BEEF STROGANOFF \$18.95 / \$11.45 petite portion

shaved prime rib, mushroom, egg noodles, caramelized onion & brandy cream gravy

CHICKEN PICATTA \$17.95

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

🍷 SEARED TILAPIA \$16.95

roasted pepper relish, lemon butter, long-grain rice & grilled asparagus

TASTY TACOS \$13.95 + avocado \$1 / + jalapenos \$.50

choice of blackened tilapia, grilled chicken, shredded beef or quinoa
Thai chile aioli, Monterey Jack, corn, lettuce served with chips & salsa

FISH-N-CHIPS \$13.95

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

🍷🥗 VEGGIE STIR FRY \$13.95 + chicken \$3 / + pork \$4 / + salmon \$5

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

CHICKEN POT PIE \$11.95

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

GLUTEN-FREE & LACTOSE-FREE

includes choice of protein, sauce & two side dishes

PROTEIN

Ⓞ Ⓛ 10oz NY Strip \$29.95

Ⓞ Ⓛ Seared Salmon \$20.95

Ⓞ Ⓛ Grilled Chicken Breasts \$16.95

Ⓞ Ⓛ Seared Tilapia \$16.95

SAUCE

Ⓞ Ⓛ honey chipotle bbq

Ⓞ Ⓛ ✓ sweet garlic chile

Ⓞ lemon wine butter

Ⓞ Ⓛ roasted garlic aioli

SIDES

Ⓞ mashed potatoes

Ⓞ Ⓛ ✓ long-grain rice

Ⓞ green beans

Ⓞ Ⓛ ✓ steamed broccoli

Ⓞ Ⓛ cabbage slaw

Ⓞ buttered corn

Ⓞ Ⓛ ✓ spinach sauté

Ⓛ fried sweet potatoes

Ⓞ glazed baby carrots

Ⓞ Ⓛ ✓ grilled asparagus

VEGETARIAN & VEGAN

Ⓞ Ⓛ ✓ **QUINOA PRIMAVERA \$16.95**

sautéed mushrooms, peas, broccoli, carrots, tomato, herbs, roasted garlic, caramelized onions, white wine & olive oil

Ⓞ Ⓛ ✓ **MEDITERRANEAN SAUTE \$16.95**

asparagus, capers, tomato, spinach, chickpeas, roasted peppers & balsamic glaze

GARDEN NOODLES \$13.95 / \$11.45 petite portion

broccoli, roasted peppers, spinach, tomato, cheddar & roasted garlic Alfredo

VEGETARIAN POT PIE \$10.45

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

Please browse the menu for additional appetizer, salad, entrée, 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.

SANDWICHES

served with pickle & kettle chips or substitute side item for \$1.95

FRENCH DIPSTERS \$11.95

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

POT ROAST SLIDERS \$10.95

caramelized onion & creamy horseradish sauce on petite buns

PORK TENDERLOIN \$9.95 + cheese \$1

beer battered, kettle chip crusted, blackened or grilled & garden on Parker House bun

TURKEY CLUB \$9.95

bacon, Swiss, American, lettuce, tomato & mayo on toasted French Pullman bread

ANGUS BURGER \$9.95 + bacon or mushrooms \$1

1/2 pound patty with choice of cheese & garden on a Parker House bun

Ⓞ BUN-LESS OVEN BAKE \$9.95

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

CREAMY CHICKEN SALAD \$8.95

lettuce, onion, tomato & honey mustard on toasted artisanal whole wheat

YUMMY BLT \$8.95

bacon, avocado, lettuce, tomato & mayo on toasted artisanal whole wheat

GRILLED TRIPLE CHEESE \$7.45

provolone, American & Swiss on French Pullman bread

WOODYS COMBO

choice of half triple cheese, creamy chicken salad or yummy blt & kettle chips with cup of soup \$8.45 ▪ with house salad \$10.45 (see page 5)

WRAPS

choice of wheat tortilla or Ⓞ romaine leaves

served with pickle & kettle chips or substitute side item for \$1.95

Ⓞ FIESTA SALMON \$12.95

corn, tomato, onion, Monterey Jack, avocado & Thai chile aioli

BUFFALO CHICKEN \$10.45

crispy tenders, cheddar, hot sauce, tomato & bleu cheese dressing

Ⓞ CHICKEN CLUB \$9.95

grilled chicken, bacon, Swiss, American, tomato & honey mustard

Ⓞ CALIFORNIA TURKEY \$9.95

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

Ⓞ Ⓛ Ⓟ QUINOA VEGGIE \$9.95

tomato, broccoli, carrot, spinach, onion, cucumber, Chilean olive oil & balsamic glaze

DAILY DISHES

MONDAY

PULLED PORK SLIDERS \$11.95

shredded tenderloin, cranberry chutney & caramelized onions on potato rolls served with homemade applesauce topped with bruléed marshmallows

TUESDAY

PATTY MELT \$12.95

1/2 pound Angus patty, caramelized onion & Swiss on marbled rye served with gravy & cheddar topped waffle fries poutine

WEDNESDAY

GRILLED CHEESE FLORENTINE \$12.95

bacon, Provolone, spinach, sundried tomatoes & garlic aioli on rustic bread served with beer battered mushrooms & honey mustard

THURSDAY

LAMB PITA PIZZA \$13.95

feta, roasted peppers, tomatoes, Chilean olive oil & mint tzatziki sauce served with vinegar cucumber salad

FRIDAY

SALMON ALFREDO \$18.95 / \$11.45 petite portion

spinach, tomato, roasted peppers, Parmesan, creamy garlic sauce & egg noodles

SATURDAY

SLOPPY JACQUES \$13.95

shredded beef, goat cheese, mushrooms, onion, spinach & Dijon on a baguette served with tarragon glazed carrots

SUNDAY

CLASSIC FRENCH TOAST \$8.95

strawberries, butter, maple syrup & powdered sugar served with bacon

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!

SIDE ITEMS

separately \$2.95; as a substitute side item for sandwiches or wraps \$1.95

ⓄⓁ cabbage slaw

Ⓞ cottage cheese

soup cup

waffle fries

ⓄⓁⓈ fresh fruit + \$.50

Ⓞ green beans

Ⓞ mashed potatoes

shoestring onions

cheesy egg noodles

Ⓛ fried sweet potatoes + \$1

ⓄⓁⓈ steamed broccoli

ⓄⓁⓈ long-grain rice

Ⓞ glazed baby carrots

ⓄⓁⓈ spinach sauté

ⓁⓈ grilled asparagus + \$1

DESSERT

add a la mode to any dessert for \$1

SMORES BREAD PUDDING \$7.95

baked graham cracker, chocolate, bruléed marshmallows & whipped cream

MISSISSIPPI MUD \$7.95

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

VANILLA BLONDIE \$6.45

white chocolate shavings, caramel, powdered sugar & whipped cream

🌀 CRÈME BRULÉE CUPS \$6.45

Tahitian vanilla bean, fresh strawberries & caramelized sugar crust

FROZEN CHOCOLATE MOUSSE \$6.45

white chocolate shavings, chocolate liqueur, sauce & whipped cream

🌀🍷🍋 BRULÉED STRAWBERRIES \$4.45

caramelized sugar crust & drizzled with balsamic glaze

SINGLE SCOOP \$3.45

vanilla ice cream & choice of fresh strawberries, chocolate or caramel sauce

SWEET SAMPLERS

\$2 per selection

Mississippi mud mini

🌀 crème brulée cup

smares bread pudding square

vanilla blondie bite

CHILDREN

GRILLED CHEESE TRIANGLES \$4.95

French Pullman bread & American

CHICKEN TENDERS \$5.95

served with ranch, ketchup or honey mustard

NOODLE BOWL \$6.95

choice of buttered Parmesan or cheesy cheddar

CHEESEBURGER MINIS \$9.45

three Angus burgers & American on petite buns with pickle chips & ketchup

SIDE ITEMS

kettle chips \$.95

grapes \$1.95

steamed broccoli \$1.95

apple slices & caramel \$1.95

cottage cheese \$1.95

waffle fries \$1.95

Mandarin oranges \$1.95

carrots & celery with ranch \$1.95

BEVERAGES

COKE ▪ COKE ZERO ▪ DIET ▪ SPRITE ▪ LEMONADE \$2.50

BOTTLED ROOT BEER \$2.50

ICED TEA \$2.50

FLAVORED ICED TEA \$3.00

MILK ▪ CHOCOLATE MILK \$3.00

OJ ▪ GRAPEFRUIT ▪ PINEAPPLE ▪ CRANBERRY \$3.00

BOTTLED WATER STILL ▪ SPARKLING \$5.00

HOT CHOCOLATE \$3.00

CAFÉ MOCHA \$4.00

HOT TEA \$3.00

COFFEE \$2.75

COORS NON-ALCOHOLIC BEER \$3.25

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

WHITE WINE

available by the glass, half carafe & bottle

☑ **OXFORD LANDING CHARDONNAY (AUSTRALIA) \$6.95 g / \$14 c / \$26**

tantalizing-creamy yet crisp-vibrant-white peaches-melon-slight spice

STEELE SHOOTING STAR CHARDONNAY (CALIFORNIA) \$36

luscious-stone fruit-citrus-mineral-bright acidity

ALVERDI PINOT GRIGIO (ITALY) \$7.45 g / \$15 c / \$28

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

☑ **BRASSFIELD SAUVIGNON BLANC (CALIFORNIA) \$7.95 g / \$16 c / \$30**

ripe-bright fruit-honeydew-orange blossom-refreshing acidity

KIONA RIESLING (WASHINGTON) \$7.45 g / \$15 c / \$28

sweet finish-floral-peach aromas-crisp-refreshing

COASTAL RIDGE WHITE ZINFANDEL (CALIFORNIA) \$6.45 g / \$14 c / \$26

vibrant-crowd pleaser-apricot-strawberry-melon-slight sweet finish

TOSCHI MOSCATO (CALIFORNIA) \$24

sweet-fragrant-peach-citrus-honey

MILBRANDT VINEYARDS TRADITIONS PINOT GRIS (WASHINGTON) \$30

bright-lively-aromatic-lychees-ripe pear-crisp apple-lime zest

BUBBLES

CHARLES DE FERRE CUVÉE JEAN LOUIS BLANC DE BLANC 187ML (FRANCE) \$9

bright-apples-apricots-honey-smooth-snappy-extended finish

SPARKLING SIPS \$10

made with Blanc de Blanc Brut

Grand Mimosa orange liqueur & juice

Berry Blend raspberry liqueur & cranberry juice

Sunrise Bellini peach liqueur & liquid pomegranate

IL FAGGETTO PROSECCO (ITALY) \$32

rich-ripe-fruity-apple-pear-apricot-creamy

RED WINE

available by the glass, half carafe & bottle

🍷 **JASON STEPHENS CABERNET SAUVIGNON (CALIFORNIA) \$9.45 g / \$19 c / \$36**
impressive-rich-dense-layered-dried berries-chocolate fudge-eucalyptus-black olive

🍷 **ROBERT HALL CABERNET SAUVIGNON (CALIFORNIA) \$44**
complex-plum-plush-dark chocolate-spice-rich

🍷 **GORDON ESTATE CABERNET SAUVIGNON (WASHINGTON) \$68**
balsam wood-Asian spices-tobacco-violets-black cherry-currant-juniper berry

SHAFAER 'ONE POINT FIVE' CABERNET SAUVIGNON (CALIFORNIA) \$88
silky-abundant fruit-cedar-rich-chocolate-tobacco-smooth finish

BLOCK NINE PINOT NOIR (CALIFORNIA) \$8.45 g / \$17 c / \$32
black cherry-violet-plum-tea-clove-complex finish

ERMISCH FAMILY ERENDIRA PINOT NOIR (OREGON) \$48
ruby-light body-raspberry-vanilla-brown sugar-cherry-spice-tart-mouthwatering

GRAYSON CELLARS MERLOT (CALIFORNIA) \$6.95 g / \$14 c / \$26
sumptuous-rich-dark fruits-black cherry preserves-elaborate oak-soft tannins

🍷 **STEELE STYMIE FOUNDER'S RESERVE MERLOT (CALIFORNIA) \$58**
rich-deep-ripe currants-chocolate covered cherries-jammy fruit-coffee-smooth

SAURUS SELECT PATAGONIA MALBEC (ARGENTINA) \$9.45 g / \$19 c / \$36
ripe berries-currant-plums-red licorice-spicy-long finish

DURIGUTTI MALBEC (ARGENTINA) \$46
rustic-mocha-blackberry-currant-concentrated-fine tannins

🍷 **OXFORD LANDING SHIRAZ (AUSTRALIA) \$7.95 g / \$16 c / \$30**
supple-plums-violet-black cherries-white pepper-light oak-chocolate

KOKOMO ZINFANDEL DRY CREEK VALLEY (CALIFORNIA) \$48
pleasant-full body-blackberry-cocoa-plums-spice-lingering finish

STAGE LEFT SYRAH (CALIFORNIA) \$36
earthy-deep-dried herbs-black cherry-cassis-blueberry-pepper-great acidity

🍷 **ENVIRONMENTALLY FRIENDLY WINE**
organic, bio-dynamic or sustainable farming

DRAFT

SUN KING BREWERY SUNLIGHT CREAM ALE \$5.50

golden-creamy malt-crisp finish

STELLA ARTOIS EUROPEAN-STYLE LAGER \$5.50

light-slightly fruity-sharp hops-crisp

BLUE MOON BELGIAN-STYLE WHITE WHEAT ALE \$5.50

unfiltered-oats-coriander-orange peel-smooth

SUN KING BREWERY OSIRIS WEST COAST STYLE PALE ALE \$5.50

spicy-citrus-dry hopped-delightfully bitter

BELL'S TWO HEARTED AMERICAN-STYLE INDIA PALE ALE \$5.50

citrus-floral hops-malt balance-fresh finish

SMITHWICK'S IRISH RED ALE \$5.50

clean hops-sweet malt-roasted-light caramel

SUN KING BREWERY WEE MAC SCOTTISH STYLE BROWN ALE \$5.50

rich-toffee-hazelnut-smooth

GUINNESS IRISH DRY STOUT \$5.50

creamy-roasted coffee-semisweet chocolate-smooth

CRAFT & BOTTLED

NEW BELGIUM BREWING SPRING BLONDE (COLORADO) \$4.50

golden-malty sweet-lemon peel-cloves-lightly bitter finish

BELL'S OBERON (MICHIGAN) \$4.50

light-creamy-Belgian yeast-clove-orange peel-coriander-fruity aromas

HARPOON 'LONG THAW' WHITE IPA (MASSACHUSETTS) \$4.50

smooth-malty lager-roasted coffee-caramel-molasses-medium bodied

SIERRA NEVADA RUTHLESS RYE INDIA PALE ALE (CALIFORNIA) \$4.50

dry-spicy-fruity-citrusy-herbal notes-refreshing

OSKAR BLUES OLD CHUB SCOTCH ALE (COLORADO) \$4.50

robust-dark-complex oat-toasted malt-creamy-mocha-full bodied

BUDWEISER \$3.25

CORONA EXTRA \$4.00

MGD 64 \$3.25

BUD LIGHT \$3.25

HEINEKEN \$4.00

MICHELOB ULTRA \$3.25

BUD SELECT \$3.25

MILLER LITE \$3.25

SAMUEL ADAMS \$4.00

COORS LIGHT \$3.25

MILLER HIGH LIFE \$3.25

🍷 ANGRY ORCHARD \$4.00

HAPPY HOUR

available Monday through Thursday from 3p - 6p

FAR EAST TUNA \$8

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

WHITE CHEESE FONDUE \$7

sourdough bread, apples, little smoky sausages, grapes & broccoli

CHICKEN LETTUCE WRAPS \$6

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

MUCHO NACHOS \$6

chicken, cheddar, Monterey Jack, tomato, corn, onion, salsa & sour cream

CHEESEBURGER MINIS \$6

three Angus beef burgers & American on petite buns with pickle chips & ketchup

CHICKEN TENDERS \$6

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

SPREAD SAMPLER \$5

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

BLT STUFFED SHROOMS \$5

bacon, spinach, tomato, provolone & roasted garlic aioli

WINGS \$5

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

POPEYE QUESADILLAS \$5

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

BACON BOMBS \$5

bacon wrapped little smoky sausages with triple pepper sauce & honey mustard

SHOESTRING ONIONS \$4

thinly sliced onion rings served with ranch & honey chipotle bbq

DAILY DRINK SPECIALS

Sunday & Monday

\$2.75 domestic bottles

Tuesday

\$4 Absolut, Stoli & Skyy vodkas

Wednesday

\$4 assorted bourbons & whiskeys

Thursday

\$5.50 selected wines by the glass

Friday

\$4 craft beers

Saturday

\$4.75 pints

CONCLUSION

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



Scan to download
our mobile app
& visit
woodyscarmel.com

JOIN WOODYS WIRE

Woodys' monthly e-newsletter
Be rewarded with a sweet treat
for your special occasions.

WANT TO KNOW MORE?

Join Woodys Carmel on facebook
Receive event updates, weekly features
& seasonal selections.

FREE WIRELESS

Stay connected at Woodys

user: Woodys

password: 3175734444

divvy

a sharing plates restaurant & bar

featuring contemporary American small plates
& a unique dining atmosphere for guests
21 & over at Carmel's City Center.



A dining experience
to be shared.

SIGN UP

for divvy details

Receive a complimentary sweet mini morsel
to celebrate your special occasions.



71 W. City Center Drive | 317.706.0000 | divvycarmel.com