



Boar's Head



WOODY'S

(833) 699-6639
WOODYSOAKRIDGE.COM

APPETIZERS

CHIPS N' QUESO \$9

Queso topped with roasted corn and pulled pork. Served with woodchips.

SAUSAGE PARTY \$13

Smoked sausage, hatch-green pimento cheese, firecrackers, and some fixin's.

DEVILED EGGS OF THE DAY \$9

SMOKESTACK NACHOS \$18

Crisp woodchips smothered in queso, smoked pulled pork, roasted corn, chili, pickled onions, jalapeños, BBQ sauce and topped with sour cream and cilantro.

* **AHI TUNA** \$14

Sesame crusted 4-oz Ahi Tuna on a bed of jasmine rice. Topped with roasted jalapeño corn, green onion, and Korean BBQ sauce.

ALL DAY PLATES

* **LIL' WOODY** \$13

One half-pound hand-pattied Angus burger from Simpson's Meats, LTOP, pepper mayo, and your choice of cheese.

* **THE BIG WOODY** \$18

Two half-pound hand-pattied Angus burgers from Simpson's Meats, LTOP, pepper mayo, and your choice of cheese.

HOT * **U-233 BURGER** \$15

Half-pound hand-pattied Angus burger from Simpson's Meats. LTOP. Pepper Mayo. Jalapeño. U-233 Sauce. This burger packs some extreme heat.

* **BARNYARD BURGER** \$19

Half-pound hand-pattied Angus burger from Simpson's Meats, pulled pork, bacon, HB casserole, runny egg, LTOP, and BBQ sauce.

* **FATTY PATTY** \$14

Half-pound hand-pattied Angus burger from Simpson's Meats, swiss, caramelized onions, and Thousand Island. Marbled Rye bread.

PULLED PORK SANDWICH \$13

Smoked N' Pulled Pork. Toasted bun.

PULLED CHICKEN SANDWICH \$13

Smoked N' pulled chicken. Toasted bun.

CHOPPED BRISKET SANDWICH \$17

Smoked N' chopped BBQ brisket. Toasted bun.

SOUP OF THE DAY \$8

CUBAN \$13

Smoked N' pulled pork, ham, swiss, pickles, mustard, and pepper mayo. Toasted Cuban loaf.

REUBEN \$13

Corned beef piled-high. Sauerkraut, swiss, and thousand-island. Marbled Rye.

BILLY JOE'S BLT \$14

Thick-cut Benton's bacon & pulled pork. Stacked with L and T coated in pepper mayo. Texas toast.

THE BIG BOLOGNA \$13

Seared THICK cut bologna chunk. LTOP, pepper mayo N' mustard. Texas toast.
* Add Cheese - \$1

SLOPPY TATER \$13

Big Ole' Tater with pulled pork, mac N' cheese, chili, & BBQ sauce.

HATER TATER \$13

Big Ole' Tater with pulled pork, slaw & BBQ sauce.

ULTIMATE MAC BOWL \$13

Mac N' Cheese topped with Pulled Pork, Coleslaw. BBQ sauce.

DOWN SOUTH BOWL \$14

Big bowl with choice of chicken or pork. Filled with rice, pit beans, collard greens, coleslaw, and roasted jalapeño corn.

SMOKED WINGS AND DAWGS

(3 / 6 / 9) WINGS \$9/\$14/\$18

Smoked and grilled whole jumbo wings, served with or tossed in your choice of sauce.

* Woody BBQ, Hot BBQ, Blackberry BBQ, Korean BBQ, Alabama White sauce, Garlic Parm or Nuclear Meltdown.

WOODY DAWGS \$6/\$11

Quarter-pound Boar's Head frankfurter placed in a premium bun topped with chili, cheese, onion and mustard.

PLANT-BASED OPTIONS AVAILABLE

* **CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.**



LARGE PLATES

- PULLED PORK PLATTER** \$15
Smoked pulled pork paired with Texas toast and some fixin's. Served with your choice of one side.
- HALF CHICKEN PLATTER** \$15
Smoked chicken quarters (2) paired with Texas toast and some fixin's. Served with your choice of one side.
- SMOKED SAUSAGE PLATTER** \$16
Smoked Sausage paired with Texas toast and some fixin's. Served with your choice of one side.
* Add pimento cheese - \$2.50
- HALF RACK RIBS** \$18
Smoked loin-back ribs paired with Texas toast and some fixin's. Served with your choice of one side.
- FULL RACK RIBS** \$28
Smoked loin-back ribs paired with Texas toast and some fixin's. Served with your choice of one side.
- BRISKET PLATTER** \$23
Smoked brisket paired with Texas toast and some fixin's. Served with your choice of one side.
- SAMPLER PLATTER** \$28
Choice of any three meats: Pork, Chicken, Ribs, Brisket, Sausage. Texas Toast. Fixin's. Served with a side.

SEAFOOD

- * **SALMON** \$20
Plump 8-oz serving of Salmon (sushi-grade) topped with roasted jalapeño corn, green onion, and Sweetwater compound butter. Rested on a bed of jasmine rice. Served with your choice of one side.
- * **YELLOWFIN TUNA** \$20
Sesame crusted 8-oz Yellowfin Tuna on a bed of jasmine rice. Topped with roasted jalapeño corn, green onion, and Korean BBQ sauce. Served with one side.

BIG SALADS

ADD PORK OR CHICKEN - \$6
ADD SALMON OR TUNA - \$12

- HOUSE** \$12
Heritage spring mix with cucumber, tomato, and onion. Choice of dressing.
- WEDGE** \$12
Quarter iceberg topped with bleu cheese crumbles, tomato, onion, and bacon.
- BEET** \$15
House mix, roasted red and golden beets, creamy goat-cheese, Granny Smith apples.

SIDES (\$5 EACH)

- HASHBROWN CASSEROLE**
- BAKED POTATO**
- PIT BEANS**
- MAC N' CHEESE**
- COLLARD GREENS**
- CUP OF CHILI**
* Bowl - Add \$3 *
- HOT SPICY SLAW**
- CREAMY SLAW**
- SIDE SALAD**

DESSERTS

- WHITE CHOCOLATE BANANA MOUSSE**
\$5
* Shareable - Add \$3 *
- CHEESECAKE OF THE DAY**
\$8
- PEANUT BUTTER ICEBOX PIE**
\$8
- DESSERT OF THE DAY**
\$8

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