



BRUNCH MENU

Starters

Classic New England Clam Chowder East Coast Woody's Style 9 cup / 12 Bowl

Soup Of The Day DAILY SOUP, ASK YOUR SERVER 9 CUP / 12 BOWL

Monterey Bay Calamari Captain Woods Cocktail & Tartar Sauce 19

Salads

Caesar Salad Romaine, Home-Made Anchovy Dressing, Croutons, Parmesan 12 / 16

Seared Ahi Tuna Nicoise Salad Farm Eggs, Tomatoes, Cucumber, Green beans, Fingerling Potatoes, Chives, Classic Dijon Shallot Vinaigrette 26

Swank Farms Beet Salad Baby Greens, Citrus, Fennel, Sherry Vinaigrette 12/16

Sandwiches

Choice of Pub Fries, Mixed Green Salad, Sweet Potato Fries, Onion Rings +\$2, or Truffle Fries +\$2

WOODY'S RANCH BURGER SMOKED BACON, CHEDDAR, RED ONION, LETTUCE, TOMATO, DILL PICKLE
(LAST OF THE BURGERS THAT STILL COME WITH EVERYTHING) 20

Fried Calamari Steak Sandwich Cracker Bread Crumbs, Lettuce, Tomato, House-Made Tartar Sauce 20

ROAST TURKEY BREAST PALERMO SOURDOUGH, APPLE-WOOD SMOKED BACON, AVOCADO, LETTUCE, TOMATO 17

Entrees

Signature Huevos Rancheros Chorizo, Pasture Raised Eggs Over Easy, Crispy Corn Tostada, Seasoned Black Beans, Salsa Fresca, Guajillo Peppers, Pico de Gallo, Braised Tomatillo Sauce 19

Palermo Bakery Challah French Toast Berry Compote, Vanilla Bean Whipped Cream, Cinnamon Powdered Sugar 17

House Classic Buttermilk Pancakes Your Choice of Traditional, Blueberry or Chocolate Chip
Served with Randy's Hudson Valley's Syrup 16

California Smoked Salmon Swank Farms Sweet Red Onion, Cream cheese, Capers, Hard Boiled Egg, Vine Ripe Tomato, Country Flat Farm Lemons 22

Farm Eggs Anystyle Applewood Smoked Bacon, with Country Griddled Potatoes 16

Fly to Denver Omelette Roasted Peppers, Virginia Ham, Cheddar Cheese, Country Griddled Potatoes, Choice of Toast 18

Garden Vegetable Omelette Cheddar Cheese, Caramelized Mushroom and Onion, Garlic Braised Swiss Chard, with Country Griddled Potatoes 18

Corned Beef and Hash Chef's Dads Recipe, Diced Onion, Yukon Gold Potatoes, Braised Corned Beef, Served with Two Eggs Over Easy and Your Choice of Toast 19

Classic Eggs Benedict Double Cut Ham Steak, Hollandais Country Griddled Potatoes 19

Smoked Salmon & Crème Fraiche Benedict Grilled Red Onion, Heirloom Tomato, Capers, Crème Fraiche 21

Green Eggs & Ham Benedict Rosted Serrano Pepper and Jalepano Chilli Hollandaise, Cilantro, Cut Ham Steak 19

Sauteed Sand Dabs Dusted Herb Flour, Caper Beurre Blanc, Swank Farms Vegetables, House-Made Tartar 34

Buttermilk Waffle Vanilla Whipped Cream, Seasonal Berries, Hudson Valley Syrup 16

Beer for the Kitchen Crew \$4

All items have two prices. A cash price and a credit/debit price. Cash prices are listed in the menu. Payment in another form will reflect in the higher item price being charged.

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