

BRUNCH MENU



SIGNATURES

CHEF JOHN'S WEEKEND QUICHE

BAKED FRESH EACH MORNING, WHEN IT'S DONE, IT'S DONE, SERVED WITH GARDEN MIXED GREENS SALAD AND YOUR CHOICE OF DRESSING 19

Woody's 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

The Del Mesa Denver Omelette

Sauteed Peppers, East Coast Ham, Sweet Onions, Cheddar Cheese Country Griddled Potatoes 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

Farm Eggs Anystyle

Applewood Smoked Bacon, with Country Griddled Potatoes 16

THE BENEDICTS

Served with country griddled potatoes and seasonal fruit

Classic Eggs Benedict

Double Cut Ham Steak, Woody's Hollandaise 19

Green Eggs & Ham Benedict

Double Cut Ham Steak, Roasted Pablano Pepper Hollandaise, Cilantro 19

Vegetarian Mexican Benedict

Guacamole, Slice of Heirloom Tomato, Woody's Hollandaise, Pico De Gallo, Gringo Sour Cream 19

SOMETHING SWEET

Buttermilk Waffle

Carmel Valley Berry Compote, Vanilla Bean Whipped Cream, Seasonal Berries, East Coast Sugar Maple Syrup 16

Palermo Bakery Cinnamon Swirl Brioche French Toast

Carmel Valley Berry Compote, Vanilla Bean Whipped Cream, Maple Sugar Glaze, East Coast Sugar Maple Syrup 17

House Classic Buttermilk Pancakes

Your Choice of Traditional, Blueberry or Chocolate Chip Carmel Valley Berry Compote, Vanilla Bean Whipped Cream, East Coast Sugar Maple Syrup 16

SOUPS & SALADS

SOUP

DAILY SOUP, ASK YOUR SERVER OR EAST COAST STYLE CLAM CHOWDER 9 CUP / 11 BOWL

CAESAR SALAD

ROMAINE HEARTS, MEYER LEMON ANCHOVY DRESSING, CROUTONS, PARMESAN 14

SWANK FARMS BEET SALAD

BABY GREENS, GOAT CHEESE, CITRUS, FENNEL, SHERRY VINAIGRETTE 14

ADD PROTEIN TO ABOVE SALADS -

CHICKEN \$9, STEAK \$11, SHRIMP \$12, OR SALMON \$12

NOW THAT'S A COBB SALAD

PASTURE RAISED CHICKEN, APPLE-WOOD SMOKED BACON, BLUE CHEESE, FARM EGG, TOMATO, AVOCADO, CUCUMBER, SWEET CHILI VINAIGRETTE 21

SEARED AHI TUNA NICOISE ENTREE SALAD

FARM EGGS, TOMATOES, CUCUMBER, GREEN BEANS, FINGERLING POTATOES, CHIVES, CLASSIC DIJON SHALLOT VINAIGRETTE 24

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 (LAST OF THE BURGERS THAT STILL COME WITH EVERYTHING) 20

ROAST TURKEY BREAST

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

B.L.A.T

APPLE-WOOD SMOKED BACON, AVOCADO, SWANK FARMS TOMATO, TOASTED ON SOURDOUGH 16

BRUNCH IS MADE FOR MUNCHING AND CATCHING UP. LET US CATCH UP IN THE KITCHEN, WE COOK EVERYTHING TO ORDER

BUILD YOUR OWN BLOODY MARY BAR

TITO'S VODKA SERVED OVER ICE WITH ACCESS TO OUR SELF-SERVE BLOODY MARY BAR FEATURING CHEF CHRIS' BLOODY MARY BASE RECIPE, CLASSIC SPICES, AND SIGNATURE GARNISHES.

\$18

MAPLE GLAZED BACON

PRAWN SKEWERS WITH CORNICHON

HOT SAUCES

SPICES

SEASONING

PICKLED VEGETABLES

WOODHOUSE MIMOSAS

IT'S A CHEFS POUR, ASK FOR ANOTHER AND I'M SURE THEY'LL BRING IT

\$18

FRESH SQUEEZED ORANGE JUICE

GUAVA

STRAWBERRY

PASSION FRUIT

SEX ON THE BEACH

ORANGE & CRANBERRY, SPLASH OF PEACH SCHNAPPS

WEEKEND WARRIORS

APEROL SPRITZ

PROSECCO, APEROL, SODA WATER, ORANGE SLICE \$14

MICHELADA

MODELO, CLAMATO JUICE, TAJIN SALTED RIM \$8

WHITE RUSSIAN

TITOS VODKA, HEAVY CREAM, KAHLUA \$15

WOODY'S BUBBLES BTB BRUNCH ONLY

WOODY'S FRENCH PICK - \$48

WOODY'S CALIFORNIA PICK - \$38

EVERYONE'S PICK - VEUVE CLICQUOT- \$95

ILLY COFFEE & ESPRESSO BAR

ILLY BREWED COFFEE

LATTE

CAPPUCCINO

AMERICANO

IRISH COFFEE

ILLY BREWED COFFEE, WHISKEY, WHIPPED CREAM

Beer for the Kitchen Crew \$4

All items have two prices. A cash price and a credit/debit price. Cash prices are listed on the menu. Payment in another form will be reflected on your receipt at a higher price.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*