

# Woody's

## WOODROW "WOODY" PETTUS

1941-2018

Generations of Homestead guests have fond memories of Woody, who served the resort for almost six decades. Over the years, he worked as a caddy, at the stables alongside his father and finally in the dining room as Maitre d'. His warm, kind smile greeted guests as they arrived for breakfast or dinner and his remarkable memory made returning guests feel especially welcome. Between his shifts, Woody could be found enjoying a round on the Old Course with friends.

## APPETIZERS

### FLATBREAD CHIPS & DIP 12

lemon-dill hummus, olive tapenade

### TRUFFLE & PARMESAN FRIES 15

garlic & herb aioli

### LEMON & PARMESAN CALAMARI 19

san marzano tomato oil, herb aioli

### CHILLED SHRIMP COCKTAIL 18

cocktail sauce, lemon wedge

## SOUP & SALAD

### SOUP OF THE DAY 12

daily chef's featured soup

### WOODY'S CAESAR SALAD 15

romaine, parmesan, focaccia croutons, caesar dressing  
add grilled chicken 6 / add sautéed shrimp 8

### BURRATA SALAD 16

heirloom cherry tomatoes, basil pesto, extra virgin olive oil,  
balsamic reduction, arugula, toasted pine nuts

### CLASSIC SHRIMP LOUIE SALAD 21

chilled shrimp, lettuce, cherry tomatoes, fried capers,  
hard-boiled eggs, sliced avocado, louie dressing

## HEARTH-FIRED PIZZA

choice of thin crust or woody's classic dough

### WOODY'S ORIGINAL 16

marinara, mozzarella cheese

### PARMA 22

olive oil, prosciutto, parmesan, pepperoncini,  
red pepper, citrus arugula

### PIZZA OF THE DAY 20

daily chef's featured pizza

## HANDHELDS

served with fries or house salad

### GRILLED CHICKEN SANDWICH 18

herb-marinated chicken, lettuce, tomato, provolone,  
sun-dried tomato aioli, brioche

### CLASSIC CROISSANT SANDWICH 16

choice of egg, tuna or chicken salad

### WOODY'S SIGNATURE SMASH BURGER\* 20

two beef patties, bacon, american, lettuce, tomato, pickle,  
secret sauce, brioche

### IMPOSSIBLE SMASH BURGER 21

american, lettuce, tomato, pickle, secret sauce, brioche

### GRILLED BRANZINO SANDWICH 22

fennel & apple slaw, ciabatta

## PASTA

served with garlic bread

### PICK YOUR PASTA

penne, spaghetti, linguini or gluten-friendly penne

### PICK YOUR SAUCE

marinara, bolognese, alfredo or pesto

### PICK YOUR PROTEIN

chicken 32 / sautéed shrimp 36 / roasted vegetables 30

## DESSERT

### VANILLA & ESPRESSO FLOAT 12

homestead creamery vanilla ice cream, espresso, amaretto biscotti

### LIMONCELLO CAKE 12

citrus cream, limoncello syrup, candied lemon

### COOKIE SKILLET 13

ice cream

### S'MORES KIT 15

Gluten-friendly bread available upon request.

 Gluten-Friendly  Vegetarian  Vegan  Contains Nuts

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


Please notify us of any food allergy.

# THE KIDS'

Served with fries or fruit

**LITTLE SMASH BURGER** 15  
lettuce, tomato, american cheese

**CHICKEN TENDERS** 14  
honey mustard

**LITTLE BAMBINO'S CHEESE PIZZA**  13  
mozzarella cheese, red sauce

**JR CHEF'S PASTA**  13  
choice of penne marinara or buttered noodles

## NON-ALCOHOLIC BEVERAGES

**SHIRLEY TEMPLE** 5

**HIBISCUS FIZZ** 13  
monin hibiscus, fresh lime, owen's ginger beer

**SODA** 4

**BOTTLED WATER** 3

## COCKTAILS

**BLACKBERRY SMASH** 15  
jack daniel's, blackberry, citrus soda

**WOODY'S OLD FASHIONED** 15  
bulleit bourbon, angostura bitters, orange,  
simple syrup

**RASPBERRY LEMON DROP** 18  
tito's handmade vodka, strawberry,  
lunetta prosecco, fresh lemon

**CASINO SPRITZ** 15  
nolet's gin, st~germain, grapefruit, soda

**NEGRONI** 18  
the botanist gin, campari, carpano antica formula  
sweet vermouth

**STRAWBERRY, CUCUMBER & JALAPEÑO MARGARITA** 15  
21 seeds cucumber jalapeño tequila, cointreau,  
strawberry, fresh lime

## BEER

**BLUE MOON** 8

**VOODOO RANGER AMERICAN HAZE IPA** 8

**BASIC CITY THE SIXTH LORD IPA** 8

**CORONA** 8

**PERONI** 8

**COORS LIGHT** 7

**BUD LIGHT** 7

**MILLER LITE** 7

**MICHELOB ULTRA** 7

## WINE

	9 OZ	BOTTLE
LUNETTA PROSECCO BRUT, VENETO, ITALY, 187ML		14
CHANDON BRUT SPARKLING ROSÉ, CALIFORNIA, 187ML		16
CHATEAU STE. MICHELLE RIESLING, COLUMBIA VALLEY, WASHINGTON	18	48
ZENATO PINOT GRIGIO, DELLE VENEZIE, ITALY	18	48
ROSE GOLD ROSÉ, CÔTES DE PROVENCE, FRANCE	19	53
MOHUA SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	19	53
WENTE VINEYARDS ESTATE GROWN CHARDONNAY, CENTRAL COAST, CALIFORNIA	19	52
MEIOMI PINOT NOIR, CALIFORNIA	22	59
BANFI CHIANTI CLASSICO, TUSCANY, ITALY	22	60
CATENA VISTA FLORES MALBEC, MENDOZA, ARGENTINA	25	68
TRIBUTE CABERNET SAUVIGNON, CALIFORNIA	18	50
JOEL GOTT RED BLEND, COLUMBIA VALLEY, WASHINGTON	19	52
J. LOHR PURE PASO PROPRIETARY RED BLEND, PASO ROBLES, CALIFORNIA	26	70