



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

PEAR & PECORINO CARPACCIO gf n 18  
sliced pear, pecorino, candied crushed walnuts,  
arugula microgreens, pickled onions, citrus oil,  
honey drizzle, balsamic glaze

LEMON & PARMESAN CALAMARI 19  
san marzano tomato oil, herb aioli

CHILLED SHRIMP COCKTAIL gf 18  
cocktail sauce

CAST IRON CHESAPEAKE CRAB DIP 16  
virginia blue crab, chives, brown butter panko breadcrumbs,  
grilled garlic ciabatta

SOUP & SALADS

WHITE CHICKEN CHILI 12  
bell peppers, scallions, sour cream, cornbread

CHOPPED CAESAR SALAD 15  
romaine, parmesan, focaccia croutons, caesar dressing  
add grilled chicken 6 / add sautéed shrimp 8

BURRATA SALAD n 16  
heirloom cherry tomatoes, basil pesto, extra virgin olive oil,  
balsamic reduction, arugula, toasted pine nuts

PROSCIUTTO & APPLE SALAD n 20  
apples, baby arugula, radicchio, gorgonzola,  
spiced pistachio granola, pickled red onions,  
crispy prosciutto, roasted apple vinaigrette

HANDHELDS

served with fries, house salad  
or gluten-friendly kettle chips

GRILLED CHICKEN SANDWICH 18  
herb-marinated chicken, lettuce, tomatoes, provolone,  
sun-dried tomato aioli, brioche

WOODY’S SIGNATURE SMASH BURGER\* 20  
beef patties, applewood-smoked bacon, american cheese,  
lettuce, tomatoes, pickles, secret sauce, brioche

IMPOSSIBLE SMASH BURGER 19  
lettuce, tomatoes, pickles, secret sauce, brioche

BLACKENED BRANZINO BLT 22  
applewood-smoked bacon, lettuce, heirloom tomatoes,  
tomato aioli, sourdough

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

HEARTH-FIRED PIZZAS

choice of thin crust or woody's classic dough

WOODY’S ORIGINAL 16  
marinara, mozzarella cheese

PARMA 22  
lemon oil, prosciutto, parmesan,  
pepperoncini, red pepper, citrus arugula

THE FORAGER 22  
herbed ricotta, wild mushrooms, mozzarella,  
fontina, truffle oil, chives

PIZZA OF THE DAY 20  
daily chef’s featured pizza

ENTRÉES

PAN-SEARED SALMON\* gf 34  
garlic whipped potatoes, grilled broccolini, lemon butter sauce

CHICKEN CONFIT n 30  
charred eggplant purée, roasted tomatoes, baby carrots,  
pomegranate molasses reduction, spiced pistachio granola

CLASSIC STEAK & FRITES\* 42  
grilled NY strip, garlic beef tallow,  
cabernet demi-glace, parmesan fries

BRAISED BEEF SHORT RIB gf 44  
creamy polenta, sautéed spinach,  
gremolata, frizzled leeks, pan jus

MOULES-FRITES 28  
mussels, applewood-smoked bacon lardons,  
shallots, garlic, tomatoes, calabrian chile butter sauce,  
gremolata, fries, grilled bread

BUTTERNUT SQUASH RISOTTO gf 24  
arborio rice, roasted squash, golden raisins,  
black garlic, frizzled leeks

DESSERTS

CHOCOLATE MOUSSE n 12  
chocolate sponge cake, whipped cream,  
praline, smoked maldon salt

LIMONCELLO CAKE 12  
citrus cream, shaved chocolate

PUMPKIN-SPICED TIRAMISU 13  
marscarpone, espresso-soaked ladyfingers, pumpkin purée,  
cinnamon, nutmeg, clove, cocoa dust

S'MORES KIT 15

THE KIDS'

served with fries, fruit or side salad

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 pasta, marinara or buttered noodles

Gluten-friendly bread available upon request.

gf Gluten-Friendly vg Vegan n Contains nuts/peanuts df Dairy-free

\* Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.  
Please notify us of any food allergy.

A 20% service charge will be added for parties of 6 or more.



NON-ALCOHOLIC BEVERAGES

SHIRLEY TEMPLE	5	SODA	4
HIBISCUS FIZZ	13	BOTTLED WATER	3
monin hibiscus, fresh lime, owen's ginger beer			

COCKTAILS

BLACKBERRY SMASH	15	CASINO SPRITZ	15
jack daniel's, blackberry, citrus soda		nolet's gin, st~germain, grapefruit, soda	
WOODY'S OLD FASHIONED	15	NEGRONI	18
bulleit bourbon, angostura bitters, orange, simple syrup		the botanist gin, campari, carpano antica formula sweet vermouth	
RASPBERRY LEMON DROP	18	STRAWBERRY, CUCUMBER & JALAPEÑO MARGARITA	15
tito's handmade vodka, strawberry, lunetta prosecco, fresh lemon		21 seeds cucumber jalapeño tequila, cointreau, strawberry, fresh lime	

BEERS

BLUE MOON	8	COORS LIGHT	7
VOODOO RANGER AMERICAN HAZE IPA	8	BUD LIGHT	7
BASIC CITY THE SIXTH LORD IPA	8	MILLER LITE	7
CORONA	8	MICHELOB ULTRA	7
PERONI	8	HEINEKEN 0.0 NA LAGER	7

WINES

	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