

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 Maître 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

marscapone, 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

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

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 GOTTE RED BLEND, COLUMBIA VALLEY, WASHINGTON | 19 | 52 |
| J. LOHR PURE PASO PROPRIETARY RED BLEND, PASO ROBLES, CALIFORNIA | 26 | 70 |