



SOCIALS

QUESO FUNDIDO 14

black beans, chipotle, goat cheese crema, masa chips, ancho-corn salsa

TRUFFLE FRIES 8

black truffle salt, roasted garlic aioli

LOADED FRIES 13

chef's daily creation

STUBBORN SALAD 17

iceberg wedge, bacon, egg, chicken, crouton, roasted tomato, parmesan crisp, green goddess dressing

QUINOA SALAD 16

black bean, chickpea, scallion, greens, jalapeño pesto, lemon

NIÇOISE SALAD 20

egg, yellowfin tuna, kalamata olives, red onion, tomato, baby potato, feta

BEEF TARTARE 19

tenderloin, egg yolk, bacon aioli, potato chips

GREEN PEA CROQUETTES 12

gruyère, risotto, lemon, ricotta, cream

GOAT BREAD 14

mozza, grana padano, pesto aioli, marinara

COCONUT SHRIMP 15

coconut chili broth, shaved coconut

we believe that dining together is made better by sharing delicious food

WOODSTONE PIZZA

KEEPIN' IT CHEESY 22

mozza, feta, goat cheese, mornay, truffle honey, chili flakes, parsley

STUBBORN SALAMI 18

spicy salami, basil, honey, chili oil, mozza, lemon ricotta, marinara

FUNGI V.2.0 15

truffled mushroom duxelles, kale, mozza, thyme, mornay, roasted garlic

FLYIN' HAWAIIAN 20

spicy pineapple, pancetta

THE WISE GEIR 16

bacon, gouda, avocado, cilantro

MY-TY 17

peanut sauce, mozzarella, smoked chicken, spicy peanut, coconut

FUNKY CHICKEN 17

chicken, bacon, goat cheese, mozza, jalapeño, marinara

DESSERTS

Please advise your server of any allergies or dietary restrictions.

Chef's seasonal creations. Ask your server for details.

ZUCCHINI SPAGHETTI & MEATBALLS 15

meatballs, harissa compote, zucchini ribbons, fresh mozzarella

HELLFIRE CHICKEN WINGS 14

truffalo sauce, ghost pepper salt, lime, bacon buttermilk

RACLETTE ANTIPASTI BOARD 28

swiss, kalamata olives, prosciutto, zucchini, red pepper, garlic flatbread

ROASTED BRUSSELS SPROUTS 12

Oulton's double smoked bacon, sriracha aioli

RACLETTE & ROMA 19

swiss, EVOO, thyme, rosemary, herb flatbread

LOBSTER MAC 'N' CHEESE 19

lobster, Meyer lemon oil

MUSHROOM MAC 'N' CHEESE 15

truffled mushroom duxelles

BACON MAC 'N' CHEESE 15

bacon, demi, jalapeño pesto

SMOKED SALMON MAC 'N' CHEESE 16

cold smoked salmon

TRUFFALO CAULIFLOWER 13

truffalo sauce, Urban blue cheese, scallion

MUSHROOM POTSTICKER 16

foraged mushrooms, smoked tofu, bok choy, ginger

**LIKE IT CHEESY? ADD RACLETTE TO YOUR DISH!
3 OUNCES FOR 8**

LARGE PLATES

ATLANTIC SALMON 27

mushroom risotto croquette, harissa compote, green beans, lemon crema

OVEN ROASTED WHOLE FISH 20

hand cut fries, tzatziki, greens

HOUSE-MADE SAUSAGE 24

chorizo, baby potatoes, chimichurri, deep-fried sauerkraut, hot mustard

STEAK FRITES MARKET PRICE

Getaway Farms cut of the week, pepper and thyme fries, jalapeño pesto, demi

SMOKED MEATLOAF 26

sweet potato-bacon hash, corn, arugula, balsamic, onion gravy

THE WILD TROTTER BURGER 19

wild boar, local pork, Urban blue cheese, apple chutney, arugula, grainy mustard vinaigrette, onion frites

CARAMELIZED ONION BURGER 15

lettuce, tomato, roasted garlic aioli, hand cut fries