



WOODY'S ROADSIDE

FOOD • DRINKS • BURGER HOUSE

Upgrade your side with house cut onion rings, sweet potato fries, or asparagus!

\$2

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APPETIZERS

Woody's Cheese Bombs \$9.99

A house Favorite! Monterey Jack cheese, twice battered and deep fried. Choice of Marinara and Ranch.

Crab Cake Tower \$14.99

Two crab cakes (import) layered with fried green tomatoes and topped with grilled Shrimp* and Cajun Cream Sauce

Chicken Wings \$13.99

Served with carrots, celery and your choice of Blue Cheese or Ranch dressing. *Tossed in choice of sauce:*

Teriyaki • Mango Habanero • Garlic Parmesan • Lemon Pepper Golden BBQ • Sweet Red Chili • Hot or Mild Buffalo

Fried Green Tomatoes & Shrimp \$14.99

Southern fried thick cut green tomatoes topped with grilled shrimp* and Cajun Cream Sauce

Without Shrimp and Cajun Cream Sauce \$8.99

Onion Rings \$6.99

Thick cut fried onion rings twice battered and served with our housemade Rémoulade dipping sauce.

Seared Ahi Tuna \$11.99

6oz. Seared Ahi Tuna (import) topped with cucumber wasabi.

Fried Pickle Fries \$9.99

Crispy fried dill pickle fries. Served with Ranch.

Big Style Nachos \$10.99

Corn tortillas stacked high on top of black bean mash and topped with white queso, jalapeños, pico de gallo, sour cream and guacamole.

+ Chicken \$4 + BBQ Pork \$4 + Steak \$6

Seafood Nachos \$15.99

Corn tortillas piled high on top of black bean mash and topped with domestic shrimp and crawfish®, white queso, pico de gallo, jalapeños, sour cream sauce and sweet chili sauce.

Creole Shrimp Smackers Rg \$12.99 Lg \$16.99

Crispy fried Red Shrimp* topped with our signature Woody's Sauce.

ENTRÉE SALADS

Black and Blue Salad \$15.99

Grilled marinated flank steak, crumbled blue cheese, bacon bits, tomato wedges, red onion and croutons. Mixed Romaine and Spring Mix.

Southwest Grilled Chicken Salad \$13.99

Grilled chicken breast, pico de gallo, black bean and corn relish, Monterey Jack and Cheddar cheese, guacamole and crisp tortilla strips on a bed of Romaine lettuce. Served with creamy lime dressing.

Southern Fried Chicken Salad \$13.99

Fried chicken bites, tomato wedges, bacon bits, red onion, croutons with Monterey Jack and Cheddar. Romaine lettuce. *Buffalo style upon request.*

Caesar Salad \$9.99

Romaine lettuce, tomato wedges, croutons and grated Romano cheese tossed in our Caesar Dressing.

Add Grilled Chicken \$4, Grilled Shrimp or Steak \$6,

Seared Tuna \$8, Salmon \$9

Greek Salad \$11.99

Kalamata olives, marinated red onions, cucumbers and red and green peppers with Feta and Romano cheese and croutons on a bed of Romaine lettuce. Served with Greek Dressing.

Add Grilled Chicken \$4, Grilled Shrimp or Steak \$6,

Seared Tuna \$8, Salmon \$9

California Salad \$11.99

Tomato wedges, dried cranberries, walnuts, croutons, apple, red onion, cucumber and Romano cheese on a bed of Romaine.

Add Grilled Chicken \$4, Grilled Shrimp or Steak \$6,

Seared Tuna \$8, Salmon \$9

*Argentine Red Shrimp imported- Sweet, tender shrimp with a lobster-like flavor. Sustainably sourced from pristine waters off the coast of Argentina

DRESSING CHOICES:

Thousand Island • Ranch • Caesar • Honey Mustard • Greek • Italian • Blue Cheese • Jalapeño Ranch • Cucumber Wasabi • Balsamic Vinaigrette • Raspberry Vinaigrette • Creamy Lime

SPECIALTY DRINKS

Bushwacker \$12

Light Rum, Coconut Rum, Coffee Liqueur, Creme de Cocoa, Amaretto and Ice Cream.

Mississippi Moccasin \$9

Crown Royal Peach and Blood Orange Sour topped with Sprite.

Rum Runner \$11

Captain Morgan Spiced and White Rum, pineapple and orange juice, blackberry brandy and banana liqueur with a splash of grenadine.

Morning Mule \$10

Ketel One Peach Orange Blossom Vodka, ginger beer and splash of orange juice.

Cathead Blood Orange Cooler \$9

Cathed Vodka, Blood Orange Sour, fresh lime juice and soda.

Deep Eddy Sweet Tea Lemonade \$8

Deep Eddy Sweet Tea Vodka, sweet tea, lemonade and fresh lemon juice.

Blackberry Bourbon Smash \$10

Starlight Blackberry Bourbon, blackberry purée and fresh lime juice.

Southern Seersucker \$8

Seersucker Gin, strawberry purée and lemonade.

Old Fashioned \$10

Bulleit Rye Bourbon, simple syrup and aromatic bitters.

Infused Bloody Mary \$8

House infused Wheatley Vodka, Zing Zang's, Worcestershire, Spicy Rim and Garnish.

HANDSHAKEN MARGARITAS

Woody's Top Shelf Rita \$12

1800 Silver Tequila with Gran Gala, Cointreau, orange juice, margarita mix and lime juice.

Corona-Rita \$12

Espolon Silver Tequila with Gran Gala, orange juice, lime juice and a Corona!

The Pomegranate Margarita \$12

Hornitos Silver Tequila, Triple Sec, Pomegranate Liqueur, margarita mix and lime juice.

Blackberry Top Shelf Rita \$12

Espolon Silver Tequila with Gran Gala, Cointreau, margarita mix, blackberry purée, blackberries and lime juice.

Peach-Berry Margarita \$12

1800 Silver Tequila, Peach Schnapps, strawberry purée, margarita mix and lime juice.

Tropical Margarita \$12

1800 Coconut Tequila, fresh pineapple purée, margarita mix and lime juice.

The Cabo \$12

Cabo Wabo Tequila, Triple Sec, splash of orange juice, pineapple juice, lime juice and margarita mix.



\$6
MARGARITAS
ALL DAY

\$6 Margaritas are served handshaken on the rocks only.

All alcohol sales final, no returns.

BEER

Everyday Bottle/Can Beers

Guinness	Abita Amber	Budweiser
Stella	Heineken	Bud Light
Lil' Smack	Corona Light	Michelob Ultra
Angry Orchard	Corona Extra	Miller lite
Freemason Golden Ale		Coors Light

CHILL-RITE



Enjoy the coldest Draft Beer in town, guaranteed!

Woody's patented Chill - Rite system delivers every draft beer at exactly 32 degrees, served in a frosted glass. Ask your server about our seasonal selections.

WINE

White Wine

	6oz	9oz	bottle
Mondavi Woodbridge Chardonnay	\$6	\$9	
Mondavi Woodbridge Moscato	\$6	\$9	
Mondavi Woodbridge White Zinfandel	\$6	\$9	
Mondavi Woodbridge Pinot Grigio	\$6	\$9	
Kendall Jackson Chardonnay	\$10	\$15	\$38
Kendall Jackson Pinot Grigio	\$10	\$15	\$38
Line 39 Sauvignon Blanc	\$7.5	11	\$28
House Brute Champagne			\$5.00

Red wine

	6oz	9oz	bottle
Mondavi Woodbridge Merlot	\$6	\$9	
Mondavi Woodbridge Pinot Noir	\$6	\$9	
Mondavi Woodbridge Cabernet	\$6	\$9	
Line 39 Cabernet	\$7	10	
19 Crimes Red Blend	\$7.5	11	\$28
19 Crimes Pinot Noir	\$7.5	11	\$28

Upgrade to
a premium side.
House Cut Onion Rings,
Sweet Potato Fries,
or Asparagus!

\$2

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FRESH GROUND BURGERS

All burgers come with choice of standard side

BURGERS

Our burgers are cooked to Medium Well. If you prefer a different temperature, please let your server know.

- Cruisin' Burger** \$13.99
Housemade Chipotle mayo, fried jalapeños, smoked applewood bacon, Pepper Jack cheese and topped with two cheese bombs. Lettuce, tomato and red onion.
- Hangover Burger** \$13.99
Smoked applewood bacon, hash browns, Cheddar and Havarti cheese, topped with a fried egg. Lettuce, tomato and red onion.
- Gravy Burger** \$12.99
Served open face on thick cut wheatberry bread and topped with our housemade mushroom and onion gravy. Served with mashed potatoes or fries topped with gravy.
- Swiss Mushroom Burger** \$13.99
Caramelized onions, sautéed mushrooms and Swiss cheese. Housemade garlic aioli, Spring Mix and tomato.
- Hawaiian Burger** \$13.99
Teriyaki glazed sweet ham, grilled pineapple slice and Fontina cheese. Lettuce, tomato and red onion.
- The Woody Burger** \$13.99
Signature housemade Woody's sauce, smoked applewood bacon, Cheddar and Provolone cheese. Lettuce, tomato, and red onion.
- Sliders** \$13.99
Three fresh ground Angus or pulled pork sliders served with pickle and choice of cheese.

- Honky Tonk Burger** \$13.99
Housemade spicy sweet BBQ sauce, pulled pork, Havarti cheese, fried pickles, and tumbleweed onions. Lettuce and tomato.
- Greek Burger** \$13.99
Housemade Balsamic mayo, Feta and Swiss cheese, and Kalamata olives. Spring mix, tomato and marinated red onion.
- Smokehouse Burger** \$13.99
Smoked applewood bacon, smoked pulled pork, Smoked Gouda cheese, spicy sweet BBQ sauce. Lettuce, tomato and red onion.
- Big Ben Burger** \$13.99
Housemade balsamic mayo, applewood bacon, Blue cheese crumbles and tumbleweed onions. Lettuce, tomato and marinated red onion.
- California Burger** \$13.99
Housemade garlic aioli, applewood bacon, Fontina cheese and guacamole. Spring mix, tomato and red onion.
- Smoky Mountain Burger** \$13.99
Housemade Rémooulade sauce, smoked applewood bacon, Smoked Gouda cheese, topped with onion rings. Lettuce and tomato.
- Bahama Burger** \$13.99
Teriyaki glaze, fried pineapple slice, fried jalapeños, and Pepper Jack cheese. Lettuce, tomato and red onion.

BLENDED BURGERS

- Cajun Burger** \$13.99
A blend of andouille sausage and fresh ground Angus, Pepper Jack cheese topped with a fried green tomato and our housemade rémooulade. Lettuce and red onion.
- Big Blue Bison Burger** \$14.99
A blend of Bison and fresh ground Angus, topped with Woody's own spicy sweet BBQ and crumbled Blue cheese. Lettuce, tomato and red onion.
- Recommended temperature medium.*
- Macho Nacho Burger** \$13.99
A blend of Chorizo sausage and fresh ground Angus, fried jalapeños, Pepper Jack and Cheddar cheese, topped with tortilla straws and our housemade chipotle mayo. Lettuce, tomato and marinated red onion.
- NOLA Burger** \$14.99
A blend of andouille sausage and fresh ground Angus, Fontina cheese topped with blackened Shrimp* and Cajun cream sauce. Lettuce, tomato and red onion.

BUILD-A-BURGER

Build Your Own Burger \$11.99
Lettuce, tomato, red onion, and pickle.

CHEESE CHOICES:

Cheddar • Provolone • Fontina • Havarti • Blue Cheese • Smoked Gouda • Feta • Pepper Jack • Swiss

Cheese	50¢
Sautéed Mushrooms	50¢
Sautéed Onions	50¢
Mushrooms & Onions	75¢
Tumbleweed Topping	50¢
Pulled Pork	\$1
Smoked Applewood Bacon	\$1
Sweet Ham	\$1
Guacamole (3oz)	\$3
Fried Jalapeños	50¢

Seafood, Sandwiches & More

All sandwiches and baskets come with choice of standard side

- Hand-Cut Ribeye Steak** \$30.99
13oz. hand cut choice ribeye grilled to order and topped with our housemade cilantro lime butter. Served with a house salad, grilled asparagus, garlic mashed potatoes and garnished with black bean corn relish.
- Surf & Turf (import)** \$34.99
Our 13oz. hand cut choice ribeye grilled to order and topped with Grilled Shrimp*.
- Teriyaki Flank Steak** \$19.99
Marinated Cubed Flank Steak sautéed with caramelized onions, sautéed bell peppers and teriyaki sauce. Served with a house salad, grilled asparagus and garlic mashed potatoes.
- Barbecue Ribs**
1/2 Rack \$14.99 Full Rack \$27.99
Slow smoked St. Louis Ribs served with choice of side. Served with small slaw and side of BBQ sauce.
- Redfish with Shrimp*** \$22.99
Blackened or lemon pepper seasoned redfish* topped with Shrimp* and Cajun cream sauce. Served with house salad, grilled asparagus and garlic mashed potatoes.
- Pan-Seared Salmon** \$20.99
Pan seared Norwegian Salmon® with a creamy lemon dill sauce served with house salad, grilled asparagus, garlic mash potatoes and garnished with black bean corn relish.
- Mahi Fish Sandwich** \$13.99
Blackened or lemon pepper seasoned Mahi* topped with cucumber wasabi sauce. Lettuce, tomato and red onion. Choice of side.
- Pulled Pork Sandwich** \$12.99
Slow smoked pulled pork served with coleslaw, pickle, BBQ sauce and choice of side.
- Smoked Prime Rib Sandwich** \$14.99
Topped with caramelized onions and Havarti cheese. Served with creamy horseradish sauce and au jus. Choice of side.

- Spicy Hawaiian Chicken Sandwich** \$11.99
Teriyaki glazed chicken topped with ham, grilled pineapple, jalapeños, Pepper Jack and Fontina cheese, and chipotle mayo. Lettuce, tomato and red onion. Choice of side.
- Buffalo Chicken Sandwich** \$11.99
Fried chicken breast tossed in hot or mild Buffalo sauce with lettuce, tomato and pickles and a side of coleslaw. Choice of side.
- Fried Green Tomato BLC** \$11.99
Fried green tomatoes topped with bacon, lettuce, Havarti and Cheddar on toasted wheatberry bread with Rémooulade sauce. Choice of side.
- Shrimp Po'boy** \$14.99
Crispy fried domestic Gulf Shrimp dressed with lettuce, tomato and pickles and served with a side of Woody's Sauce. Choice of side.

- Chicken Tender Basket** \$12.99
Crispy fried and served with choice of Barbecue Sauce, Ranch, Jalapeño Ranch or Honey Mustard. Choice of side.
- Buffalo Bites Basket** \$11.99
Crispy fried chicken bites tossed in hot or mild Buffalo sauce. Served with Ranch dressing. Choice of side.
- Combo Fish & Shrimp Basket** \$15.99
Fried Shrimp* and choice of wild caught Pacific Cod® or Mississippi Catfish. Served with hush puppies and choice of side.
- Shrimp Basket** \$15.99
A dozen crispy fried Shrimp* served with hush puppies and choice of side.
- Fish Basket** \$13.99
Crispy fried wild caught Pacific Cod® or Mississippi Catfish served with hush puppies and choice of side, cocktail or tartar sauce.

TACOS+

All tacos come with choice of standard side

- Chili Shrimp Tacos*** \$13.99
Crispy fried shrimp* topped with our Spicy Sweet Chili Sauce served on tortillas with thinly sliced cabbage, pico de gallo and creamy lime dressing. Choice of side.
- Korean Pork Tacos** \$12.99
Thinly sliced pork tenderloin marinated in our very own Korean style ginger garlic marinade served on tortillas and topped with Asian slaw and Siracha aioli. Choice of side.
- Mahi Tacos** \$13.99
Blackened or grilled Mahi* served on tortillas with thinly sliced cabbage, pico de gallo and creamy lime dressing. Choice of side.
- Steak Tacos** \$13.99
Marinated Flank Steak served on flour tortillas with lettuce, Monterey Jack and Cheddar cheese, pico de gallo, guacamole, sour cream sauce and creamy lime dressing. Choice of side.
- Chicken Tacos** \$11.99
Grilled chicken breast served on flour tortillas with lettuce, Monterey Jack and Cheddar cheese, pico de gallo, guacamole, sour cream sauce and creamy lime dressing. Choice of side.
- Quesadilla** \$10.99
A large flour tortilla stuffed with Monterey Jack and Cheddar cheese, pico de gallo, fire roasted salsa and jalapeños. Sour cream and guacamole. (side not included)
+ Grilled Chicken or Pulled Pork \$4
+ Shrimp or Steak \$6

SIDES

French Fries	3.99	Tumbleweed Onions	3.99
Mac & Cheese	3.99	Mashed Potatoes	2.99
Fireside Beans	3.99	Coleslaw	2.99
Potato Salad	3.99	*Grilled Asparagus	5.99
		*Sweet Potato Fries	4.99
*premium sides		*House Salad	4.99

SWEETS

- Double Chocolate Cake** \$8.99
Salted Caramel Cheesecake \$7.99
Blueberry White Chocolate Cheesecake \$8.99

*Argentine Red Shrimp (imported) - Sweet, tender shrimp with a lobster-like flavor. Sustainably sourced from pristine waters off the coast of Argentina

® imported

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information. Mississippi State Health Department 10.0 Regulation Food Code 3-603.11

An 18% Gratuity added to parties of 8 or larger.