

WOODY'S ROADSIDE

FOOD • DRINKS • BURGER HOUSE

HOST YOUR NEXT PRIVATE PARTY UPSTAIRS!

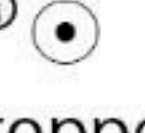
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APPETIZERS

Woody's Cheese Bombs  \$9.99 A house favorite! Monterey Jack cheese, twice-battered and deep-fried. Choice of marinara or ranch.	Fried Green Tomatoes & Shrimp \$15.99 Southern fried thick-cut green tomatoes topped with grilled shrimp* and Cajun cream sauce. <i>Without Shrimp and Cajun Cream Sauce \$8.99</i>	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. - Choose chips on the side or piled high.
Crab Cake Tower \$14.99 Two crab cakes layered with fried green tomatoes and topped with grilled shrimp* and Cajun cream sauce.	Onion Rings \$7.99 Fried thick-cut twice-battered onion rings served with our housemade rémoulade dipping sauce.	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.
Chicken Wings \$13.99 Served with carrots, celery and your choice of blue cheese or ranch dressing. <i>Tossed in choice of sauce:</i> Teriyaki • Mango Habanero • Garlic Parmesan • Lemon Pepper Golden BBQ • Sweet Red Chili • Hot or Mild Buffalo	Seared Ahi Tuna  \$11.99 6oz. seared ahi tuna* topped with cucumber wasabi.	Creole Shrimp Smackers Rg \$12.99 Lg \$16.99 Crispy fried red shrimp* topped with our signature Woody's sauce.
	Fried Pickle Fries \$9.99 Crispy fried dill pickle fries. Served with ranch.	

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.	Southern Fried Chicken Salad \$13.99 Fried chicken bites, tomato wedges, bacon bits, red onion, croutons with Monterey Jack and Cheddar. Romaine lettuce. <i>Buffalo-style upon request.</i>	Caesar Salad \$9.99 Romaine lettuce, tomato wedges, croutons and grated Romano cheese tossed in our Caesar dressing. <i>Add Grilled Chicken \$4, Grilled Shrimp or Steak \$6, Seared Tuna \$8, Salmon \$9</i>
Southwest Grilled Chicken Salad \$13.99 Grilled chicken breast, pico de gallo, black bean & corn relish, Monterey Jack and Cheddar cheese, guacamole and tortilla strips on a bed of romaine lettuce. Served with creamy lime dressing.	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. <i>Add Grilled Chicken \$4, Grilled Shrimp or Steak \$6, Seared Tuna \$8, Salmon \$9</i>	California Salad \$11.99 Tomato wedges, dried cranberries, walnuts, croutons, apple, red onion, cucumber and Romano cheese on a bed of romaine. <i>Add Grilled Chicken \$4, Grilled Shrimp or Steak \$6, Seared Tuna \$8, Salmon \$9</i>

*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 Cacao, amaretto and ice cream.	Morning Mule \$10 Ketel One Botanical Peach Orange Blossom, ginger beer and splash of orange juice.	Blackberry Bourbon Smash \$10 Starlight Blackberry Bourbon, blackberry purée and fresh lime juice.
Mississippi Moccasin \$10 Crown Royal Peach and blood orange sour topped with Sprite.	Cathead Blood Orange Cooler \$10 Cathead Vodka, blood orange sour, fresh lime juice and soda.	Southern Seersucker \$10 Seersucker Gin, strawberry purée and lemonade.
Rum Runner \$12 Captain Morgan Spiced and White Rum, pineapple and orange juice, blackberry brandy and banana liqueur with a splash of grenadine.	Deep Eddy Sweet Tea Lemonade \$10 Deep Eddy Sweet Tea Vodka, sweet tea, lemonade and fresh lemon juice.	Old Fashioned \$12 Bulleit Rye Bourbon, simple syrup and aromatic bitters.
		Infused Bloody Mary \$10 House-infused Wheatley Vodka, Zing Zang's, worcestershire, spicy rim and garnish.

HANDSHAKEN MARGARITAS

Woody's Top Shelf Rita \$14 1800 Silver Tequila with Gran Gala, Cointreau, orange juice, margarita mix and lime juice.	The Pomegranate Margarita \$14 Hornitos Silver Tequila, triple sec, pomegranate liqueur, margarita mix and lime juice.	Tropical Margarita \$14 1800 Coconut Tequila, fresh pineapple purée, margarita mix and lime juice.
Corona-Rita \$14 Espolon Silver Tequila with Gran Gala, orange juice, lime juice and a Corona!	Blackberry Top Shelf Rita \$14 Espolon Silver Tequila with Gran Gala, Cointreau, margarita mix, blackberry purée, blackberries and lime juice.	The Cabo \$14 Cabo Wabo Tequila, triple sec, splash of orange juice, pineapple juice, lime juice and margarita mix.
	Peach-Berry Margarita \$14 1800 Silver Tequila, peach schnapps, strawberry purée, margarita mix and lime juice.	



**\$6
MARGARITAS
ALL DAY**

- * Lime
- * Strawberry
- * Mango
- * Watermelon
- * Raspberry
- * Peach
- * Blood Orange

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

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

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

SODAS



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.

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

\$3

WOODY'S ROADSIDE

FOOD • DRINKS • BURGER HOUSE



Seafood, Sandwiches & More

All sandwiches and baskets come with choice of standard side

Hand-Cut Ribeye Steak [Ⓞ] \$31.99
13oz. hand-cut Choice ribeye grilled to order and topped with our housemade cilantro & lime butter with house vegetable and garlic mashed potatoes.

Surf & Turf (import) [Ⓞ] \$36.99
Our 13oz. hand-cut Choice ribeye grilled to order and topped with grilled shrimp*, with house vegetable and garlic mashed potatoes.

Redfish with Shrimp* \$22.99
Redfish topped with shrimp* and Cajun cream sauce. Served with house vegetable and garlic mashed potatoes.

Pan-Seared Salmon* \$20.99
Pan-seared salmon with creamy lemon & dill sauce served with house vegetable and garlic mashed potatoes.

Teriyaki Flank Steak \$19.99
Marinated cubed flank steak sautéed with caramelized onions, sautéed bell peppers and teriyaki sauce. Served with house vegetable and garlic mashed potatoes.

BBQ Ribs - 1/2 Rack \$14.99 - Full Rack \$27.99
Slow-smoked St. Louis Ribs with choice of side. Served with small slaw and side of BBQ sauce.

Mahi Fish Sandwich [Ⓞ] \$13.99
Blackened or lemon pepper seasoned Mahi* topped with cucumber wasabi sauce. Lettuce, tomato and red onion.

Seared Korean Tuna Sliders [Ⓞ] \$13.99
Two thin-sliced seared tuna sliders topped with Asian Slaw and Sriracha aioli.

Shrimp Po'Boy \$14.99
Crispy fried Gulf shrimp dressed with lettuce, tomato and pickles and served with a side of Woody's sauce.

Pulled Pork Sandwich \$12.99
Pulled slow-smoked pork served with coleslaw, pickle and BBQ sauce.

Smoked Prime Rib Sandwich \$14.99
With caramelized onions and Havarti cheese. Served with horseradish sauce and au jus.

Spicy Hawaiian Chicken Sandwich \$12.99
Teriyaki-glazed chicken topped with ham, grilled pineapple, jalapeños, Pepper Jack, and chipotle mayo. Lettuce, tomato and red onion.

Umami Chicken Sandwich \$12.99
Fried chicken breast tossed in umami sauce topped with Asian slaw, Sriracha aioli and cucumber wasabi.

Buffalo Chicken Sandwich \$12.99
Fried chicken breast tossed in hot or mild Buffalo sauce with lettuce, tomato and pickles and a side of coleslaw.

Fried Green Tomato BLC \$12.99
Fried green tomatoes topped with bacon, lettuce, Havarti and Cheddar on toasted wheatberry bread with rémoulade sauce.

Chicken Tender Basket \$12.99
Crispy, fried and served with choice of BBQ Sauce, ranch, jalapeño ranch or honey mustard.

Buffalo Bites Basket \$11.99
Crispy fried chicken bites tossed in hot or mild Buffalo sauce. Served with Ranch dressing.

Combo Fish & Shrimp Basket \$15.99
Fried shrimp* and choice of wild-caught Pacific cod or Mississippi catfish. Served with hush puppies.

Shrimp Basket \$15.99
A dozen crispy fried shrimp* served with hush puppies, cocktail or tartar sauce.

Fish Basket \$13.99
Crispy fried wild-caught Pacific cod or Mississippi catfish served with hush puppies, cocktail or tartar sauce.



Seafood Pasta Alfredo \$21.99
Penne pasta with crawfish tails and Gulf shrimp in Cajun Alfredo sauce and Parmesan cheese. Served with house salad and French bread.

Chicken & Broccoli Alfredo 18.99
Penne pasta with grilled chicken and broccoli tossed in Cajun Alfredo sauce and Parmesan cheese. Served with house salad and French bread.



FRESH GROUND BURGERS

All burgers come with choice of standard side

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

All burgers served with choice of standard side.
Upgrade to a premium side for \$3

BURGERS

Cruisin' Burger \$13.99
Housemade chipotle mayo, fried jalapeños, applewood-smoked bacon, Pepper Jack cheese and topped with two cheese bombs. Lettuce, and red onion.

Hangover Burger \$13.99
Smoked applewood-smoked bacon, hash browns, Cheddar and Havarti cheese, topped with a fried egg. Lettuce, tomato and red onion.

Gravy Burger \$13.99
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 and spring mix.

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-smoked bacon, Cheddar and Provolone cheese. Lettuce, tomato and red onion.

Sliders \$13.99
Three fresh ground Angus patties served with pickles and choice of cheese or pulled pork served with pickles and slaw.

Honky Tonk Burger \$13.99
Housemade spicy sweet BBQ sauce, pulled pork, Havarti cheese, fried pickles and tumbleweed onions, lettuce and lettuce.

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
Applewood smoked 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-smoked bacon, blue cheese crumbles and tumbleweed onions. Lettuce, tomato and marinated red onion.

California Burger \$13.99
Housemade garlic aioli, applewood-smoked bacon, Fontina cheese and guacamole. Spring mix, tomato and red onion.

Smoky Mountain Burger \$13.99
Rémoulade sauce, applewood-smoked bacon, Smoked Gouda cheese, topped with onion rings, tomato and lettuce.

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 rémoulade. Lettuce, tomato and red onion.
Recommended temperature medium.

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.

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 • Swiss • Smoked Gouda • Feta • Pepper Jack •

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

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.

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 Sriracha aioli.

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.

Mahi Tacos \$13.99
Blackened or grilled Mahi served on tortillas with thinly sliced cabbage, pico de gallo and creamy lime dressing.

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.

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	Premium Sides	
Mac & Cheese	3.99	Grilled Asparagus	5.99
Fireside Beans	3.99	Broccoli	4.99
Potato Salad	3.99	Sweet Potato Fries	4.99
Tumbleweed Onions	3.99	House Salad	4.99
Coleslaw	2.99		
Mashed Potatoes	2.99		

SWEETS

New-York Style Cheesecake 6.99
Double-Chocolate Cake \$9.99
Salted Caramel Cheesecake \$7.99
Blueberry & White Chocolate Cheesecake \$9.99

*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

18% gratuity added for parties of 8 or more.