



THE
WOODBURY
URBAN DINER

Happy Hours

Monday-Friday | 7:30-9a & 3-6p
ITEMS ARE SUBJECT TO AVAILABILITY

Half Off ALL Drafts

Rhinegeist Truth Blakes Hard Cider
Homestead Landgrant Rotating
Tafts Rotating Parsons North Kolsch
7th Son Humulus Pacifico Lager
Seasonal Rotating Brew Dog Elvis Juice

\$1 Off House Spirits

Rocks & Martini pours are additional

\$1 Off Select White & Red Wines

Proverb Sauv Blanc Joel Gott Cabernet
House Chardonnay A by Acacia P Noir
Chateau Ste. Michelle Proverb Merlot
Capasaldo P. Grigio Terrazas Malbec
Rose & Sparkling Chianti Classico

\$5 Cocktail Feature

Summer Time Tonic
Crisp **Malfy Gin**,
Pressed Lemon & Lime.
with Fever Tree Tonic

\$2 Drip Coffee

Morning Happy Hour

ENJOY ANY OF OUR
ALL DAY BREAKFAST FAVORITES
FOR \$5 OFF | Monday- Friday 7:30a - 9a

\$5 Evening Happy Hour Bites

M-Th | 3 - 7pm Fri | 3-6pm

Woodbury Nachos \$5 ⁰⁰ <i>Sidewinder fries, pickles, fried chicken, bacon, white cheddar cheese, chive ranch and balsamic gastrique</i>	*PB&J Fried Wings \$5 ⁰⁰ <i>Crispy fried and tossed in peanut butter and drizzled with jelly sauce, crushed peanuts and praline banana slices</i>
Pork Belly Tacos \$5 ⁰⁰ <i>Seared pork-belly, pickled onions & jalapenos, queso fresco</i>	Crab Rangoon Dip \$5 ⁰⁰ <i>House made creamy lump crab dip with fried wontons</i>
*Grilled Chimichurri Wings \$5 ⁰⁰ <i>Seasoned grilled wings, drizzled and served with chimichurri</i>	Chicken Tenders \$5 ⁰⁰ <i>Crispy fried tenders served with choice of chive ranch, yum yum sauce, or Asian BBQ</i>
*Sliced Filet Mignon Slider \$5 ⁰⁰ <i>Seared and Sliced Filet topped with mixed greens and house sauce and feta</i>	*Shrimp Cocktail* \$5 ⁰⁰ <i>Grilled and Chilled Shrimp, cumin dusted served with cocktail sauce</i>

Weekly Specials / 3pm - Close

MEATLESS
MONDAY'S

TACO
TUESDAY'S

WINE-DOWN
WEDNESDAY'S

THIRSTY
THURSDAY'S

HIGH CLASS SERVICE IS ALWAYS INCLUDED. YOUR GRATUITY IS NOT*. DONT FORGET TO SHOW YOUR APPRECIATION

* **Because Why Not?** Don't be afraid to try our favorite "twist" selections, that were carfully crafted and endorsed by our Chef
^Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness, especially if you have certain medical conditions. Please make your server aware of any food allergies you may have.

*Parties of 8+ will include 18% service charge



THE WOODBURY

URBAN DINER

Prix Fixe Menu

Monday - Thursday | 3:00p-Close

First

Caeser Salad[^]

Romaine, house made Caesar dressing (contains egg & anchovy), croutons and feathered Parmesan

Soup of the Day

Check with your service Associate about our daily selections/offersings.

Kung-Pao Brussels Sprouts

Crispy Brussels, Kung-Pao sauce with peanuts, sesame, green onion

Second

The Woody Burger[^]

Grilled All Beef Patty. American Cheese, Lettuce, Pickles and our Signature Comeback Sauce. - **ADD A PATTY (+4)**

Bulgogi[^]

marinated flank steak with charred green onion, white rice, kimchi and edamame - **DOUBLE MEAT (+8)**

Ravioli Lasagna

Ravioli with meat, layered with sauce, ricotta, mozzarella and garlic bread (Vegetarian option available)

Ratatouille

Sliced and layered vegetable dish of fresh eggplant, zucchini, onions, green peppers, zesty house marinara and garlic bread

Third

Apple Fancy Pants

Ohio Apples baked inside a crisp pie filling topped with vanilla ice cream

Chocolate Tort Cake

Velvety rich chocolate mouse tort cake with whip cream & berries

CHOOSE ONE OF EACH

\$28.99 *

Three Course Offerings

First

Crab Rangoon Dip

House made creamy lump crab dip with fried wontons

Shrimp Cocktail[^]

Grilled and Chilled Shrimp, cumin dusted served with cocktail sauce

The "Woodbury" Wedge

Iceberg wedge, crispy fried chicken, avocado, tomato, white-cheddar cheese, bacon, and chive ranch

Second

New York Strip[^]

House cut Prime NY Strip along side roasted potato, spinach medley with vegetable demi sauce. **ADD SHRIMP CROWN (+6)**

Country "Fried" Steak[^]

House Cut "Southern Inspired Country Fried" Prime Grade NY strip. Pan-seared, topped with brisket gravy, loaded mash, grilled asparagus

Filet Mignon[^]

House cut 8oz Filet served over a portobello, parmesan, tomato basil polenta with crispy spicy prosciutto, grilled asparagus and a truffle balsamic reduction - **ADD SHRIMP CROWN (+6)**

Crab Cakes

Pan seared lump crab cakes laid over a Bistro sauce, served with asparagus and quinoa

Third

Apple Fancy Pants

Ohio Apples baked inside a crisp pie filling topped with vanilla ice cream

Chocolate Tort Cake

Velvety rich chocolate mouse tort cake with whip cream & berries

Chef Matt's Cheesecake

Seasonal & Assorted Fresh made Cheesecake

CHOOSE ONE OF EACH

\$45.99 *

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