

Woodsley's

~ Nosh & 'Tails ~

**Happy Hour Served at the Counter
Monday - Friday 5:00 pm - 6:30 pm**

~ \$6 Specialty 'Tails ~

~ \$6 Hand-picked Wine and \$4 Draft Specials ~

~ \$6 Weekly Changing Chef Favors ~

Nosh

~ \$6 Each or \$15 for Three ~

Spinach Linguini

With herbed beurre blanc and garlic

Daily Restorative

Quinoa Salad

With crispy quinoa, baby tomato, poached egg,
and saba vinaigrette

Niçoise Sourdough Toastie

With oven cured tomato, anchovy, dried olive, pistachio,
and orange ricotta

Endive Crudite

With herbed cream cheese and mixed berry sauce

Roasted Vegetable Tart

With zucchini, eggplant, yellow squash,
and crimini mushrooms

Tasso Ham ^{and} Grits

With pimento cheese and pickled peppers

'Tails

The Cellar Door

Served on the rocks with house-infused earl grey gin,
honey-chamomile syrup, house ginger liqueur,
lemon, grapefruit bitters, and seasonal cider

Blueberry ^{and} Lace Spritz

Vodka, St. Germain, sloe gin, lemon, simple,
muddled blueberries, and bubbly

Violet, You're Turning Violet

Served on the rocks with house-infused Violet Vodka
Concoction (teas, blueberries, ginger), lemon juice

Mint in White Satin Spritz

Vodka, lemon, house mint syrup, and bubbly

The Princes of Maine

Served on the rocks with rye whiskey, apple pie shrub,
cinnamon syrup, and lemon

Lady in Red Spritz

Gin, Lillet Blanc, lemon, muddled raspberries, bubbly

Garden of Jewels

Served up with pear vodka, St. Germain, and bubbly

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs. Not all ingredients listed; Please inform us about dietary restrictions & allergens.