

# Woodsley's

## ~ Nosh & 'Tails ~

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 ~

**Broccoli and Cheddar Quiche**  
Spinach, tomato, and almond relish

**Daily Restorative**

**Grilled Sourdough Toastie**  
Fresh ricotta, caponata, and parsley

**P'Tater Salad**  
Marinated feta, snap peas,  
and spicy herbed vinaigrette

**White Fish Terrine**  
Lobster inlay, marinated orange, and crostini

**Tasso Ham and Grits**  
Pimento cheese and pickled peppers

**Stradette**  
English peas, parmesan butter sauce, and mint

### '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...), and 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, and 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.