



POP UP BURGER

Bag of potato chips \$2

APPETIZERS

POUTINE

Hand-cut potatoes in homemade beef gravy with cheese curds.
\$9

DUCK POUTINE

3 times cooked russet potatoes with duck confit, cheese curds, drizzled with duck gravy.
\$10

CHARCUTERIE

Selection of Soppressata, Cured Duck, Prosciutto and fennel Salami with marinated olives.
\$17

PEROGIES

Stuffed with mushrooms tossed in porcini mushroom cream.
\$8

PEROGIES

Stuffed with veal and chicken tossed in porcini mushroom cream.
\$8

ORGANIC GREEN SALAD

With watermelon radish and house semi-dried tomato, tossed in Ice-wine vinaigrette.
\$8

KALE SALAD

Crispy kale tossed in a rich creamy Caesar dressing with sourdough croutons.
\$10

SIDES

HAND-CUT POTATO FRIES

With house-made ketchup and Jalapeno Aioli.
\$6

DUCK RISOTTO

\$12

SOFT DRINKS

Pop \$3
Iced Tea \$3.50
Bottle Sparkling \$5
Bottle Flat \$5

BURGERS

All burgers are served on a house-made brioche baked and hand cut fries. Substitute organic green salad \$2

THE SIGNATURE WOODS

CHEESEBURGER

Ground aged Ontario prime striploin with 2-year-old age cheddar, caramelized onions, and the Woods sauce. 8oz patty.
\$16

KOREAN CHICKEN SANDWICH

Buttermilk fried chicken with Korean chili sauce and radish slaw. 8oz patty.
\$14

CAPRE BURGER

Ground aged Ontario prime striploin, burrata cheese, heirloom tomato, arugula, and basil pesto drizzled with aged balsamic. 8oz patty.
\$18

BOAR BURGER

Ground aged Ontario prime striploin topped with wild boar bacon and crispy onions. 8oz patty.
\$20

MANLY PIG BURGER

Ground aged Ontario striploin, Ontario Berkshire pork belly Braised in G.Marquis red wine with onion jam. 8oz patty.
\$16

GLUTEN-FREE BURGER

All burgers EXCEPT The Korean Sandwich can be made with lettuce wrap instead of the bun. 8oz patty.
(Price depends on the burger you choose to order)

HOMEMADE PASTA

THE MEATBALLS

Made with ground beef tossed in a slow-braised tomato sauce with handmade linguine garnished with parmigiana.
\$18

AGNOLOTTI

Stuffed with butternut squash.
\$16

ELK RAGOUT

Slow-braised ground elk tossed with handmade linguine, garnished with parmigiana.
\$19

MAIN DISHES

DUCK CONFIT

Served on a wild rice, goat cheese risotto with kale, dried cherries, and garnished with a brandy reduction.
\$23

LAMB SHANK

Slow-braised in a red wine reduction served on creamy mash potatoes.
\$25

EXTRAS

WOODS Sauce \$2

House made bacon \$3

2-year-old cheddar \$3

Sautéed mushrooms \$3

Extra patty \$8

DESSERTS

MINI DOUGHNUTS

Tossed in cinnamon sugar.
\$8

RED VELVET CAKE

\$12

DRINKS

WHITE WINE

G.Marquis , Ontario, Niagara, Chardonnay 2015 \$35
Rodney Strong, Napa, California, USA \$45
Placido, Veneto, Italy \$29

RED WINE

G.Marquis, Ontario, Niagara, Pinot Noir \$45
Blue Mountain, BC, Okanagan Valley, Pinot Noir \$58
Banfi, Centine, Italy, Super Tuscan \$32
Solid Ground, California, USA, Cabernet Sauvignon \$39
Rodney Strong, Napa, California, USA Cabernet Sauvignon \$65
Decoy, Sonoma County, California, USA, Cabernet Sauvignon \$70
Zardini Amarone, Veneto, Italy \$80

BEER

Bellwoods Double India Pale Ale,
473ml \$8
Bellwoods Bellweiser Pilsner,
473ml \$8
Bellwoods Jelly King Sour Ale,
500ml \$8
Stella Artois, 330ml \$5
Steam Whistle, 341ml \$5

BOTTLE SERVICE

\$50
Includes bag of ice and 2 mixes

Stolichnaya Vodka 750ml
Forty Creek 750ml
Tanqueray Gin 750ml
Jack Daniels \$750ml
Espolon Tequila