

BIG WOODS®

CRAFT FOOD, BEER & SPIRITS



SHAREABLES

SIGNATURE PULLED PORK NACHOS ^{GF} ^{VE}

A Big Woods signature appetizer featuring tri-colored tortilla chips layered with house-smoked pulled pork, black beans, fresh tomatoes, onions, jalapeños, and sweet corn. Finished with a drizzle of classic BBQ sauce and homemade peppercorn ranch dressing. Half 9.95 | Full 12.95

Vegetarian option available, Half 9.95 | Full 12.95

BREWER'S WINGS ^{GF} ^{VE} ^{SP}

Flats and drummies marinated in our signature chile rub and smoked in-house daily over a hickory wood fire. Served dry-rubbed with your choice of BBQ, za'atar and honey, triple threat, chipotle lime BBQ, or Buffalo sauce for dipping. Served with celery sticks and your choice of peppercorn ranch or bleu cheese dip. 10.45

BEER CHEESE AND BAVARIAN PRETZEL ^{VE} ^{GF}

Bavarian soft pretzel served with beer mustard and beer cheese made with Quaff ON! Six Foot Blonde and QTFO! IPA. 9.95
Add pretzels: 3.95 ea

SHRIMP EGG ROLLS

White miso-coconut milk poached shrimp, shredded coconut, carrots, cucumber, napa cabbage, and red pepper hand-rolled in an egg wrapper and fried 'til golden. Served with a zesty mandarin orange dipping sauce. 10.45

PORK TENDERLOIN DUET ^{VE}

Duo of hand-pounded, crispy pork tenderloins with butter lettuce, roma tomato, bistro sauce on grilled buns. Served with a side of pickles and pub fries. 10.45

PORK RINDS ^{GF}

Crispy pork skins flash fried to order and dusted with BBQ spice. Served with chipotle BBQ ranch. 6.45



FARM & GARDEN

Add to any salad: Grilled chicken 3.95 | Shrimp 5.95 | Steak tips* 5.95 | Roasted Salmon* 5.95
Dressings: Peppercorn ranch, creamy bleu cheese, Six Foot Blonde vinaigrette, creamy poblano goddess, or chipotle BBQ ranch

FARMHOUSE SALAD ^{VE}

Artisan greens, tomato, carrots, onion, cucumber, with Six Foot Blonde Vinaigrette. Half 5.95 | Full 10.95

SOUTHWESTERN WEDGE SALAD ^{GF} ^{VE}

Baby iceberg wedges, roma tomatoes, poblano chiles ^{VE}, black beans, avocado, sweet corn, jicama, cotija cheese, and micro cilantro with poblano goddess dressing. Half 6.45 | Full 11.45

PORTOBELLO MUSHROOM SANDWICH ^{VE}

Grilled portobello mushroom cap topped with sliced avocado, roasted red peppers, and onion jam on a brioche bun. 10.95

ROASTED VEGETABLE FLATBREAD ^{VE}

Oven roasted seasonal vegetables, olive oil, smoked gouda, and mozzarella. 12.95

SIDES

Substitute any side below with any sandwich, add 1.95

- Pub fries — tossed in seasoned salt 2.95 ^{VE}
- Tavern fries — tossed in malt vinegar, dill, and cracked salt 3.95 ^{VE}
- Truffle parm fries — tossed in white truffle oil, sea salt and Parmesan cheese 3.95 ^{VE}
- Fried rice 3.95 ^{VE}
- Grilled asparagus 4.95 ^{VE} ^{GF}
- Roasted seasonal vegetables 4.95 ^{VE} ^{GF}
- Farmhouse side salad 4.95 ^{VE}

DESSERTS

SKILLET COOKIE ^{VE}

House-made and cooked-to-order chocolate chip cookie topped with vanilla ice cream, whipped cream, and chocolate sauce. Served in a hot cast iron skillet. 7.95

BAG OF DONUTS ^{VE}

A dozen warm doughnut holes tossed in cinnamon sugar. Served with a side of Common Necessity turtle sauce. 5.95

COMMON NECESSITY FLOAT ^{VE}

Vanilla ice cream floated over a pint of Quaff ON!® Common Necessity® Hazelnut Coffee Stout. 6.95
Contains alcohol, 21+ only.

WARM APPLE BREAD ^{VE} ^{GF}

Spiced apples and bread baked in a rich custard, topped with caramel sauce, maple whipped cream, and a dollop of vanilla ice cream. 6.95



WOOD-SMOKED OR CHARGRILLED

Pub fries are included with sandwiches and burgers. Substitute any side for 1.95.

PULLED PORK SANDWICH ^{VE}

House-smoked pulled pork with your choice of chipotle, classic BBQ, or triple threat sauce on a brioche bun. Served with a side of pickles and onions. 10.95

BREW BURGER*

Hand-pressed ground beef patty, butter lettuce, tomato, onion, pickles, choice of cheddar, swiss, ghost-chile jack, smoked gouda, or bleu cheese on brioche bun. 10.95
Add bacon: 2.95 | Add fried egg: 1.95

SPICY BACON RANCH BURGER* ^{VE} ^{GF}

Hand-pressed blackened ground beef patty, twice-smoked bacon, ghost-chile jack cheese, fresh jalapeños, and peppercorn ranch dressing on a brioche bun. 11.95

GO BIG BURGER* ^{VE}

Hand-pressed ground beef patty topped with twice-smoked bacon, pulled pork, onion jam, bistro sauce, and cheddar on a brioche bun. Served with a side of BBQ sauce. 14.95

LAMB BURGER*

Hand-pressed patty crafted from a blend of lamb and ground beef, grilled to order and topped with cucumber-garlic cream sauce, tomato, butter lettuce, and onion on naan bread. 12.95

GRILLED CHICKEN ASPARAGUS SANDWICH ^{VE}

Boneless chicken breast, asparagus, roasted red pepper, and mozzarella cheese on a brioche bun. 10.95

BUFFALO CHICKEN BACON FLATBREAD ^{VE}

Grilled chicken, twice-smoked bacon, roasted red peppers, Buffalo sauce, smoked gouda, and mozzarella. 11.95

CHICKEN TACOS

Grilled chicken with a creamy tomato-curry tikka sauce, scallions, tomatoes, napa cabbage, onion jam, and cucumber-garlic cream sauce. Served atop your choice of grilled naan or butter lettuce. 11.95

SPICY BACON CHICKEN RANCH SANDWICH ^{VE} ^{GF}

Grilled chicken breast topped with twice-smoked bacon, smoked gouda, fresno chiles, poblano ranch and chipotle bbq sauce on a brioche bun 12.95

BOWLS

FRIED RICE ^{VE} ^{GF}

Fried rice, edamame, egg, carrots, red onion, scallions, chiles, tempura fried cauliflower, and General Tso's sauce. 10.95
Add: Grilled chicken 3.95 | Shrimp, steak tips*, or roasted salmon* 5.95 ea.

ANCIENT GRAINS ^{VE}

Red quinoa, barley, farro, roasted carrots, asparagus, watermelon radish, leek, edamame, napa cabbage, micro cilantro, with fresh pesto. 12.95
Add: Grilled chicken 3.95 | Shrimp, steak tips*, or roasted salmon* 5.95 ea.

MAC 'N CHEESE

Trotolle pasta tossed in a creamy blend of smoked gouda, mozzarella, cheddar, and provolone cheeses. Topped with toasted Parmesan bread crumbs. 10.95
Add: Jalapeños: 1.95 | Bacon 2.95 | Chicken 3.95 | Steak tips 5.95 | Pulled Pork 3.95 ^{VE} ^{GF}

BUSTED KNUCKLE CHILI

Quaff ON! Busted Knuckle-marinated beef, stewed and fire-roasted tomatoes, chiles, onions, and green peppers in a spicy, rich tomato broth. Bowl 6.95 | Cup 4.95

SOUP OF THE DAY

Creative seasonal soups made in our kitchen. Ask your server what's on today! Bowl 5.95 | Cup 3.95



FISH & SEAFOOD

MAHI-MAHI TACOS

Chipotle marinated hand-cut mahi-mahi, napa cabbage, poblano chile pico, avocado, sour cream, cotija cheese, and micro cilantro. Served atop your choice of flour tortilla or butter lettuce. 13.95

SHRIMP TACOS

Gochujang BBQ grilled shrimp, watermelon radish, avocado, sriracha sour cream, Napa cabbage, and micro cilantro. Served atop your choice of flour tortilla or butter lettuce. 13.95

SALMON BLT SANDWICH*

Blackened Atlantic salmon fillet, twice-smoked bacon, avocado, butter lettuce, tomato, and mayo on sourdough toast. Served with pub fries. 14.95

FISH SANDWICH

Six Foot Blonde tempura battered haddock, lettuce, tomato, and tartar sauce on a brioche bun. Served with pickles and pub fries. 10.95

FISH AND CHIPS ^{VE}

Six Foot Blonde tempura battered haddock fillets and tartar sauce. Served with a side of pickles and pub fries. 13.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

^{VE}Vegetarian Friendly ^{GF}Big Woods Signature ^{GF}Gluten Free ^{VE}Spicy

BIGWOODSRESTAURANTS.COM

BLOOMINGTON, SPEEDWAY, FRANKLIN, NASHVILLE - PIZZA, THE ORIGINAL- NASHVILLE, HARD TRUTH HILLS