

FUEL YOUR MIND
 KITCHEN
 MENU



BREAKFAST

Available all day

BREAKFAST SANDWICH

house made turkey sausage, American cheese, folded egg, sriracha honey 6
 Add skillet potatoes +2

PROTEIN + ENERGY SCRAMBLE

Two scrambled eggs, tossed with red quinoa, grilled chicken, spinach, grape tomato, feta cheese, served with sliced avocado and Grains Galore toast 10

WARMED OATS + APPLES GF VG

whole grain oats, flame-roasted Fuji apples, seasonal berries, pecans, brown sugar 7

WOODSIDE BREAKFAST*

two eggs cooked to order, skillet potatoes, Webster City bacon, avocado, Grains Galore toast, seasonal fruit 10

HUEVOS RANCHEROS BURRITO

marinated flank steak, seasoned black beans, scrambled egg, roasted bell peppers, pepper jack cheese, tabasco-yogurt hollandaise, served with skillet potatoes 12

SALADS

Add Chicken +4, Shrimp +5, Salmon or Steak +6

WOODSIDE GREEN VG

mixed greens, warm beets, shaved carrots, red onion, fennel, goat cheese, pecan, maple balsamic 8

KALE CAESAR*

romaine, artisan kale, hemp seed, parmesan, herb croutons 8

WARM BRUSSELS SPROUTS GF

garlic, shallot, chopped bacon, dried cranberry, walnut 8

THAI CHICKEN GF

crispy gluten-free chicken tenders, romaine, cabbage, carrot, tomato, cucumber, cilantro, sesame seed, chopped peanuts, coconut chili sauce 12

SOUTHWEST STEAK SALAD

marinated flank steak, seasoned black beans, sweet corn pico, roasted bell peppers, pepper jack cheese, romaine, carrot, shredded cabbage, cucumber, chili-lime vinaigrette, topped with tortilla strips 12

SOUPS + SIDES

CUP/BOWL

Add a Grilled Cheese +4

CHEF'S FEATURE

ask your server for details 4/6

BONE BROTH GF

slow simmered with fresh herbs, ginger and spices 6

SIDES GF VG

chips | fries | roasted vegetables | herbed quinoa 3

EARTHBAR HOURS

MONDAY - FRIDAY
6:30 AM - 9 PM

SATURDAY - SUNDAY
8 AM - 6 PM

KITCHEN HOURS

MONDAY - FRIDAY
8 AM - 9 PM

SATURDAY - SUNDAY
8 AM - 6 PM

HANDHELDS

Served with a choice of fries or house-made potato chips or add a half Woodside Green or Kale Caesar salad +2

FALAFEL BURGER VG

house-made falafel, tzatziki, feta, lettuce, red onion, tomato, tahini sauce, Farm to Market brioche bun 11

CALIFORNIA WRAP

roast turkey, cheddar cheese, bacon, guacamole, lettuce, tomato, pickled jalapeño, whole-wheat wrap 11

HAVARTI CHICKEN SANDWICH

grilled Buttonwood Farm chicken breast, tomato, red onion, leaf lettuce, Havarti cheese, smoked paprika, creamy dill sauce, Farm to Market ciabatta 12

WOODSIDE BURGER*

grass-fed beef, cheddar cheese, lettuce, tomato, onion, house special sauce 12
 Add Bacon or Fried Egg +2

CLUBHOUSE BLT

thick sliced Webster City bacon, lettuce, tomato, jalapeno-truffle aioli, Farm To Market sourdough 12

MAINS

For when you need a little more

BUDDHA BOWL V

house-made falafel, jasmine rice, cauliflower, roasted carrots, spinach, red cabbage, cashews, pickled jalapeño, tahini 12

GREEK PLATE

Yogurt marinated chicken thigh, Hope hummus, cucumber raita, grilled pita, chili sauce 12

PAD THAI GF

Stir-fried rice noodles, crispy tofu, broccoli, cabbage, carrot, scallion, peanuts, lime 12
 Add Chicken +2, Shrimp +3

MEDITERRANEAN SALMON BOWL

couscous, cauliflower, red pepper, spinach, flaked salmon, harissa vinaigrette, fried pita, greek salad, tzatziki 13

KOREAN STEAK BOWL GF

pan seared flank steak, jasmine rice, broccoli, Calabrese peppers, scallion, sweet soy sauce, sesame seed 14

PLACE YOUR ORDER AHEAD OF TIME WITH PICK UP IN THE MAIN CLUBHOUSE OR SOUTHSIDE WITH CHOWNOW. ORDER ON THE WOODSIDE APP.

Most items can be made gluten-free, vegetarian or vegan. Just ask!

GF Gluten-Free VG Vegetarian V Vegan

Menu created by Executive Chef, Michael Giampetruzzi of Woodside Kitchen
 * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness