

HOWARD COUNTY
RESTAURANT
and CRAFT
BEVERAGE
WEEKS

BRUNCH
MENUS

AUGUST 11TH – 24TH 2025

VISIT
HOWARD
18 COUNTY 51
MARYLAND



**3 for
\$23**

VISIT
HOWARD
18 COUNTY 51
MARYLAND

HOWARD COUNTY RESTAURANT & BEVERAGE WEEK

August 11–24, 2025

- ✓ **1 Slice of Cheesecake**
- ✓ **1 Cake or Bread Pudding Selection**
- ✓ **1 Cookie Selection**

BUILD YOUR OWN TREAT BOX!

VEGAN & GLUTEN-FREE OPTIONS AVAILABLE!



6945 OAKLAND MILLS ROAD SUITE A, COLUMBIA, MD 21045



bb.q[®]
CHICKEN

RESTAURANT WEEK SPECIAL MENU

**ANY BONELESS
20% OFF**

Boneless chicken
breast white meat

ON THE RESTAURANT WEEKS



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August 11 - August 24, 2025



Items may contain raw or undercooked ingredients or may be cooked to order
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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BEVERAGE
WEEKS

VISIT
HOWARD
COUNTY
MARYLAND

HOCORESTAURANTWEEKS.COM
#HOCORESTAURANTWEEKS



\$25

All Day Breakfast for Two

Two 12 oz Lattes hot or iced and
your choice of two breakfast sandwiches:

- Turkey Sausage, Egg, and Cheese on an English Muffin
- Bacon, Egg, and Cheese on a Croissant

\$25

Lunch & Dinner Special

Bacon Apple Grilled Cheese & Chips
Plus your choice of drink:

- Local Draft Beer
- Any Fresco (NA)





CHOSUN HWARO 朝鮮

조선화로

KOREAN BBQ

RESTAURANT WEEK SPECIAL MENU

Up to 2 Person

\$49.99
+tax



**SPICY PORK
BULGOGI**

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RESTAURANT WEEK

THREE COURSE BREAKFAST MENU

\$20 PER PERSON

FIRST COURSE

GREEK YOGURT PARFAIT

Strawberry, banana, granola and Greek honey

SAUSAGE DOG

Pancake batter, maple syrup, sriracha ketchup

SECOND COURSE

BUBBLE WAFFLE WRAP

Bubble waffle, sausage gravy, sausage, scrambled eggs, cheddar & maple syrup

COWBOY PANCAKE WRAP

Scrambled eggs, ham, onion & peppers, cheddar cheese, wrapped in an oversized pancake

SANTA FE SKILLET

(2) eggs sunny side up, BBQ pulled pork, onions, peppers, crispy onion straws, jalapeños, cheddar cheese, chipotle aioli, over Yukon Gold home fries

THIRD COURSE

OREO CHEESECAKE EC TART

Our take on a pop tart! Filled with housemade cheesecake & Oreo filling, topped with icing & Oreos



Price does not include tax and gratuity. Promotional coupons and other offers cannot be used with Restaurant Week Menu.
No plate sharing.



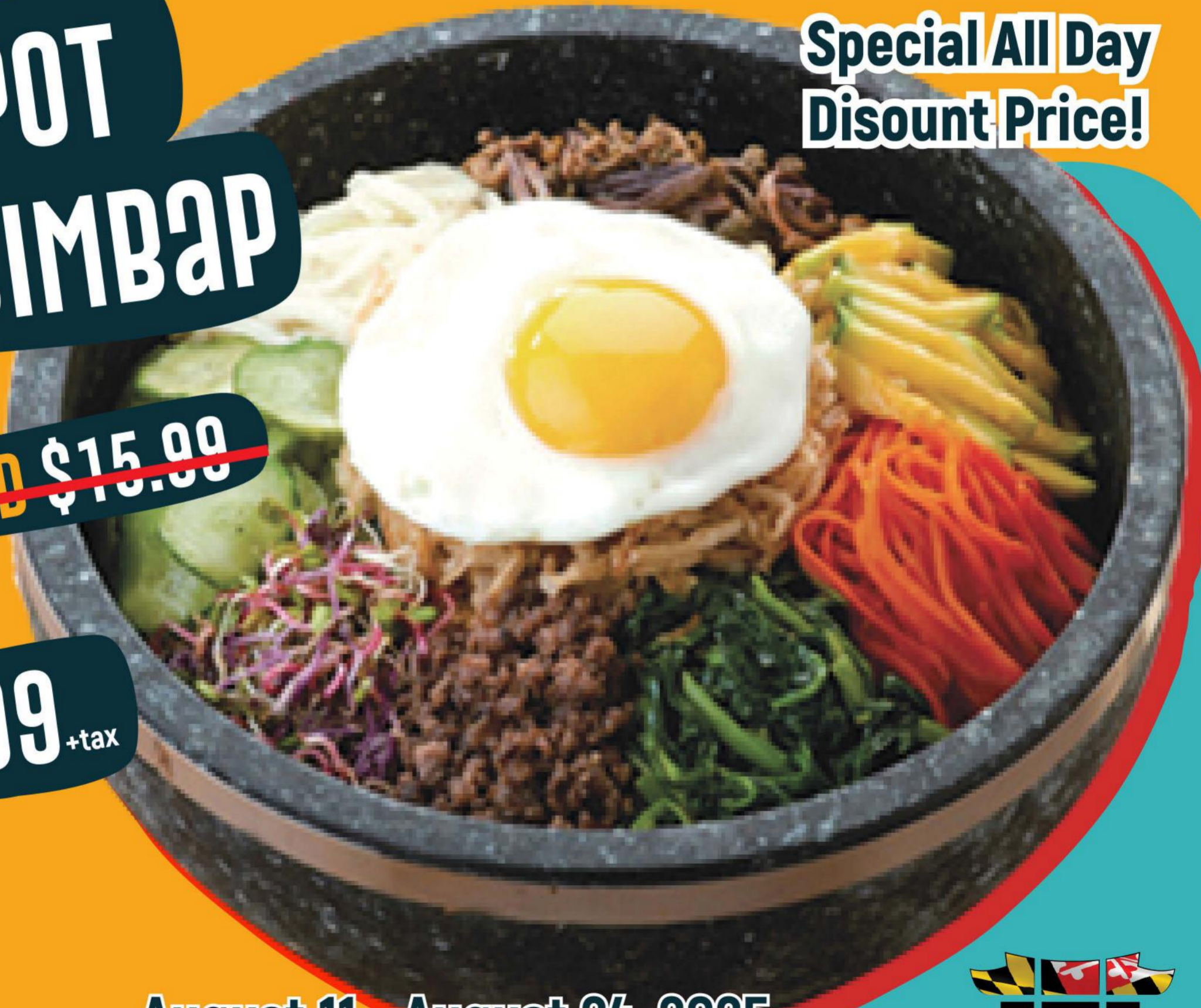
RESTAURANT WEEK SPECIAL MENU

HOT POT BIBIMBAP

**Special All Day
Discount Price!**

~~L \$14.99 D \$15.99~~

\$13.99 +tax



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RESTAURANT WEEK SPECIAL MENU

HOT POT + BBQ

**DINNER & WEEKEND
SPECIAL PRICE!**

~~**\$40.00**~~

\$35.00 +tax

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BRUNCH

RESTAURANT WEEK 2025

PRIX-FIXE THREE-COURSE | \$25 / PERSON

Baltimore County: July 11 - 20, 2025
Harford County: July 25 - Aug. 3, 2025
Howard County: August 11 - 24, 2025

Choose One: APPETIZER

DONUT HOLES



chocolate and berry compote dipping sauces

JALAPENO CORNBREAD



honey butter

STRAWBERRY SHORTCAKE PARFAIT



strawberry compote, vanilla yogurt, crumble
short cake, fresh mint

CRAB TOTS

house-made jumbo lump crab dip, tater
tots, melted mozzarella & shredded
cheddar cheese blend

Choose One: ENTREE

MAPLE CAJUN CHICKEN & WAFFLES

cajun-spiced crispy chicken, spicy maple
glaze, crispy andouille crumbles, green
onions

APPLE PIE PANCAKES



cinnamon apples, brown sugar crumble,
vanilla whipped cream, warm caramel sauce

CARAMELIZED ONION &



BUTTERNUT SQUASH OMELET

roasted butternut squash cubes, caramelized
onions, goat cheese, fresh sage

CHIMICHURRI STEAK & EGG

hanger steak, crispy breakfast potatoes,
peppers, onions, roasted tomatoes, two
eggs your way, chimichurri

CHESAPEAKE CRAB CAKE BAGEL

toasted everything bagel, seared crab cake,
fried egg, arugula, tomatoes, lemon-caper
cream cheese

THE STEAKHOUSE BRUNCH BURGER

crispy bacon, sunny-side-up egg, smoked
gouda, truffle aioli, toasted brioche bun

DESSERT

HOT HONEY PEACH CRUMB CAKE
HEATH BAR BREAD PUDDING



vegetarian



gluten free

VISIT
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MARYLAND



BRUNCH MENU

two courses \$25

select one
from each section

STARTERS

STEEL CUT OATMEAL

old fashioned steel cut oats with fresh seasonal toppings

MONKEY BREAD

sweet cinnamon pull apart bread with fresh berries and anglaise

FRIED BACON-SMOKED CHEDDAR-JALAPEÑO GRIT CAKE BITES

with hot honey

JUMBO BISCUIT WITH SAUSAGE GRAVY

jumbo flaky biscuit topped with homemade sausage gravy

MAINS

FRENCH TOAST

griddled thick cut texas toast soaked in cinnamon and sugar french toast batter, topped with fresh berries, whipped cream and anglaise, served with a side of maple syrup

BERRY WAFFLE

fresh berry homemade waffle topped with powdered sugar, fresh berries, whipped cream, butter and maple syrup

CHICKEN & WAFFLES

belgian waffle topped with crispy fried chicken tenders drizzled with Old Bay honey and powdered sugar, served with a side of butter and maple syrup

BREAKFAST FLATBREAD

crispy flatbread topped with homeade sausage gravy, jack/cheddar cheese, scrambled eggs, crumbled bacon, and more cheese

CREAMED CHIPPED BEEF OVER TEXAS TOAST

with a side of scrambled eggs

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FEATURED CRAFT COCKTAIL:

Violette Vice

Tito's vodka, Violette liqueur, lavender & honey syrup,
lemon juice & club soda - 12

À la carte or 3 Course Meal for \$30

FIRST COURSE:

Watermelon Gazpacho – GF & VE

chilled soup made with watermelon, tomatoes, mint, onions & garlic – 9

Wedge Salad – GF

iceberg lettuce, smoked & fried pork belly, cherry tomatoes, red onion,
hardboiled egg, house-made blue cheese dressing – 9

SECOND COURSE:

Red Hot American Summer Burger

8oz. beef patty cooked to temperature, jalapeño & roasted red pepper
chutney, pepperjack cheese, shredded lettuce, hot honey, brioche bun - 19

Vegetable Curry Bowl – GF & VE

coconut lemongrass rice, roasted cauliflower, carrots, zucchini
& red onion, creamy curry sauce – 19 | grilled chicken + 7 | shrimp + 8 |

THIRD COURSE:

Lemon Cheesecake – GF & VE

gluten-free graham cracker crust, lemon cream cheese filling,
brûléed sugar top, whipped cream – 9

S'mores Bars – GF & VE

house-made gluten-free graham cracker crust, chocolate ganache,
toasted marshmallow – 9

| GF - Gluten Free | VE - Vegetarian |



HoCo Restaurant Week

Special Dog Menu

| For Your Four Legged Loved One | Patio Only |

FEATURED BEVERAGE:

Dog Bowl of Cold Water

À la carte or 3 Course Meal for \$6

FIRST COURSE:

The Cheese Tax - the rules are the rules -
1oz of shredded cheese - 1

SECOND COURSE:

Grilled Chicken - nom, nom, nom -
diced chicken - 6

Burger Patty - only the best -
grilled beef patty - 8

THIRD COURSE:

Peanut Butter - creamy & salty -
a schmear of PB - 2

Puppuccino - light & fluffy -
doggie bowl of whipped cream - 1