



STANDARD & SCORE

Tavern and Game Day Social

 = Shareable Portions

 = Bistro Portions smaller servings

KICK-OFFS

THE STANDARDS

TAVERN WINGS (JUMBO & CRISPY) 18

One pound of jumbo chicken wings tossed in your choice of sauces. Served with celery and house-made buttermilk ranch or blue cheese. Classic Buffalo | Lemon Pepper Wet | Bourbon BBQ | Teriyaki
Calories 1300 | Protein 75g

SOUTHERN SOFT PRETZEL 12

A giant, warm ballpark pretzel brushed with butter and coarse salt. Served with a warm house-made Tavern Beer Cheese dip cooked with regional amber ale.
Calories 1000 | Protein 30g

LOADED TAVERN SKINS 11

Crispy potato skins loaded with melted sharp cheddar, smoky bacon pieces, sour cream, and fresh chives.
Calories 750 | Protein 25g

CRISPY BUTTERMILK CHICKEN TENDERS 13

Hand-breaded chicken tenderloins fried golden brown. Served with honey mustard and house BBQ sauce.
Calories 1350 | Protein 100g

FRIED WHITE CHEDDAR CHEESE CURDS 11

Wisconsin white cheddar cheese curds, lightly beer-battered and fried. Served with a side of warm smoky marinara.
Calories 1000 | Protein 40g

SKILLET PIMENTO QUESO FUNDIDO 12

A rich, bubbling blend of your core tavern cheeses—sharp white cheddar and pepper jack—melted in a cast-iron skillet with roasted pimientos and green chiles. Served with house-fried tortilla chips
Calories 1100 | Protein 30g

THE SCORES

THE "GRAND CRU" SHORT RIB NACHOS 19

House-fried waffle potato chips layered with 12-hour braised beef short rib, blanketed in a velvety, warm Comté cheese sauce. Topped with pickled red onions and a drizzle of truffle sour cream.
Calories 1150 | Protein 42g

HOT HONEY PORK BELLY BITES 15

Crispy-seared heritage pork belly cubes tossed in a garlic honey dry rub, drizzled with hot honey glaze. Served with a hot honey aioli.
Calories 1100 | Protein 30g

CRISPY GARLIC-HERB COD BITES 14

Tender, bite-sized pieces of our premium Atlantic black cod, lightly dusted in seasoned flour and flash-fried. Tossed with parmesan, fresh herbs, and served with a side of lemon-caper remoulade.
Calories 700 | Protein 30g

FRENCH ONION DIP & GAUFRETTE CHIPS 12

An upscale, deeply savory dip made with hours-long caramelized onions, gruyère cheese, and fresh chives. Served warm with a mountain of warm, house-fried waffle potato chips.
Calories 1550 | Protein 30g

SHORT RIB POUTINE 15

Thick-cut fries topped with Wisconsin cheese curds, braised short rib, and a rich, 24-hour beef gravy.
Calories 1050 | Protein 35g

HANDHELDS

THE STANDARDS

THE STANDARD BURGER 14

A classic 7oz premium beef patty with melted American cheese, lettuce, tomato, red onion, and pickles.
Calories 1300 | Protein 55g

THE DOWNTOWN CHEESEBURGER 15

Our 7oz premium beef patty upgraded with melted Vermont sharp white cheddar, house-cured dill pickles, and a swipe of garlic aioli.
Calories 1650 | Protein 65g

THE SOUTHERN FRIED CHICK 15

Buttermilk-marinated fried chicken breast topped with a tangy tarragon cabbage slaw, pickles, and standard sauce on butter toasted ciabatta bread.
Calories 1050 | Protein 50g

THE FRIED COD 17

Beer battered black cod on a potato bun topped with tarragon slaw and cajun tartar sauce
Calories 1050 | Protein 38g

THE SCORES

THE AMERICAN WAGYU BURGER 19

American wagyu beef patty, goat cheese bechamel, caramelized onion jam, and garlic aioli on a toasted potato bun.
Calories 1150 | Protein 50g

ITALIAN DIP 18

Thinly shaved, slow-roasted Italian beef on butter toasted ciabatta with melted provolone and horseradish cream. Served with a rich beef au jus for dipping.
Calories 900 | Protein 45g

TRUFFLE GRILLED CHEESE & TOMATO SOUP 15

A melted blend of Comté, white cheddar, and Fontina cheese on thick brioche, brushed with truffle butter. Served with a cup of rich roasted tomato soup for dipping.
Calories 900 | Protein 32g

FLATBREADS

QUATTRO FLATBREAD 14

Artisanal, thin-crust flatbread with marinara, topped with a four cheese blend.
Calories 1150 | Protein 50g

HOT HONEY PEPPERONI FLATBREAD 14

Artisanal, thin-crust flatbread with marinara, topped with mozzarella cheese, pepperoni and drizzled with hot honey.
Calories 1000 | Protein 50g

BACON & CARAMELIZED ONION FLATBREAD 16

Artisanal, thin-crust flatbread with a white cream base, topped with smoky thick-cut bacon pieces and sweet caramelized onions.
Calories 1600 | Protein 50g

SMOKED BRISKET & JALAPEÑO FLATBREAD 17

Crispy flatbread topped with tender smoked beef brisket, melted pepper jack cheese, fresh sliced jalapeños, and pickled red onions, finished with a drizzle of house bourbon BBQ sauce.
Calories 1050 | Protein 42g

MAIN EVENT

Available in full-size and bistro sized portions

THE STANDARDS

BOURBON GLAZED SALMON 26/16

8oz Pan-seared Atlantic salmon fillet glazed in a sweet bourbon glaze reduction. Served over garlic mashed potatoes with a side of charred Brussels sprouts.
Calories 710 | Protein 43g

PASTA ALLA PANNA 21/13

Fettuccine Pasta tossed in Rich Creamy Cheese sauce topped with your choice of protien and sprinkled with parm cheese

Grilled or Crispy Chicken Breast +5 | Fried Black Cod +6 | Pan-Seared Salmon +8 | Sliced Steak +9
Calories 2350 | Protein 85g

CRISPY TAVERN FISH & CHIPS 19/12

Light, beer-battered Atlantic black cod served with a tarragon slaw, house-made tartar sauce, and seasoned fries.
Calories 1150 | Protein 45g

THE SCORES

THE WOODSTOCK RIBEYE 38

A thick, hand-cut USDA Prime 14oz ribeye steak flame-grilled and topped with a savory herb-and-garlic compound butter. Served with garlic mashed potatoes and charred brussell sprouts.
Calories 1180 | Protein 75g

BRICK-PRESSED HALF CHICKEN 23

An organic half chicken with ultra-crisp skin, finished with a natural lemon-herb pan sauce. Served over garlic mashed potatoes.
Calories 950 | Protein 65g

BRAISED SHORT RIB MEDALLIONS 29

3 of our 12-hour melt-in-your-mouth beef short rib medallions, slow-braised in a rich bourbon and aromatic broth. Served over garlic mashed potatoes, topped with a velvety red wine reduction glaze and a side of rainbow carrots
Calories 780 | Protein 45g

STEAK FRITES "AU POIVRE" 28/17

The quintessential bistro classic. An 8oz USDA Prime Sirloin Baseball served with a rich, cracked-peppercorn cognac sauce and a mountain of crispy frites.

Calories 1250 | Protein 65g

S&S MUSSELS 24

Green lip whole mussels cooked in a creamy white wine butter sauce served with butter toasted ciabatta bread.
Calories 800 | Protein 35g

TACOS & QUESADILLAS

THE STANDARDS

SMOKY CHIPOTLE CHICKEN TACOS 14

Adobo-marinated pulled chicken topped with shredded lettuce, crumbled cotija cheese, and a drizzle of smoky chipotle crema.
Calories 1000 | Protein 70g

S&S LOADED QUESADILLA 13

A large, crispy flour tortilla packed with a melted blend of sharp white cheddar and pepper jack cheeses, roasted peppers, and caramelized onions. Served with fresh pico de gallo and sour cream. Cheese \$13 | Add Chipotle Chicken +\$4 | Add Braised Short Rib +\$6
Calories 750 | Protein 24g

THE SCORES

12-HOUR SHORT RIB QUESADILLA 18

Tender braised beef short rib and melted Chihuahua cheese stuffed inside a crispy, consommé-dipped flour tortilla. Served with a rich bowl of warm short rib bone-broth for dipping.
Calories 780 | Protein 38g

BAJA CRISPY COD TACOS 16

Lightly beer-battered Atlantic black cod nested in warm flour tortillas with cilantro lime slaw, pickled red onions, and a zesty house-made lime remoulade.
Calories 1000 | Protein 32g

FIELD OF GREENS

Grilled or Crispy Chicken Breast +5 | Fried Black Cod +6 | Pan-Seared Salmon +8 | Sliced Hangar Steak +9

THE TAVERN HOUSE SALAD 10

Mixed field greens, crisp cucumbers, heirloom cherry tomatoes, shredded carrots, and sourdough croutons, served with your choice of scratch-made buttermilk ranch, blue cheese, or balsamic vinaigrette.

Calories 310 | Protein 4g

THE MAIN STREET WEDGE 12

A crisp head of iceberg lettuce, thick-cut bacon pieces, cherry tomatoes, and pickled red onions, smothered in a creamy tarragon-goat cheese dressing.

Calories 440 | Protein 10g

TAVERN CAESAR 11

Crisp romaine hearts tossed in a roasted garlic dressing, topped with shaved Parmesan, butter-toasted croutons and a parmesan crisp.

Calories 600 | Protein 23g

THE CRUNCH BOWL 12

Shaved Brussels sprouts, napa cabbage, Honeycrisp apple matchsticks, and toasted pumpkin seeds, tossed in a tangy cider-mustard vinaigrette.

Calories 360 | Protein 12g

INSTAGRAM @STANDARDANDSCORE

8594 MAIN STREET, WOODSTOCK, GA 30188

WWW.STANDARDANDSCORE.COM



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OVERTIME SIDES

THE STANDARDS

STANDARD FRIES 6

Original cut SIDEWINDER fries with garlic aioli
Calories 500 | Protein 6g

GROWN UP ONION RINGS 7

Sweet Vidalia onion rings in a light panko-herb crust, served with standard sauce
Calories 780 | Protein 8g

TATER SQUARES 6

Deep fried potato squares served with hot honey aioli

Calories 640 | Protein 6g

THE SCORES

BONE MARROW MAC & CHEESE 11

Cavatappi pasta baked in a rich five-cheese sauce, topped with a crispy, herb-and-roasted-bone-marrow breadcrumb crust.
Calories 1000 | Protein 22g

CHARRED BRUSSELS SPROUTS 9

Flash-fried Brussels sprouts tossed with crispy bacon pieces and a bourbon maple reduction.
Calories 430 | Protein 10g

SOUP

FRENCH ONION SOUP 8

Savory slow cooked french onion soup topped with toasted gruyere cheese
Calories 420 | Protein 6g

TOMATO BISQUE 7

Rich roasted tomato soup
Calories 200 | Protein 4g

LIL' CHAMPIONS

For guests 12 and under. Includes fries and a soft drink

JUNIOR STANDARD CHEESEBURGER 11

A classic single smash patty with melted American cheese.
Calories 1150 | Protein 35g

CRISPY CHICKEN TENDERS 12

Two hand-breaded chicken tenders served with BBQ sauce.
Calories 1050 | Protein 48g

ROOKIE GRILLED CHEESE 9

Melted American and white cheddar cheese on thick Texas toast.
Calories 1050 | Protein 28g

MINI MAC & CHEESE 8

Cavatappi pasta baked in our creamy three-cheese tavern blend.
Calories 600 | Protein 14g

THE FINAL SCORE

THE S&S CAMPFIRE S'MORES DIP 19

A bubbling skillet of melted dark chocolate chips and toasted jumbo marshmallows baked in a hot cast-iron. Served with honey graham crackers for dipping.
Calories 1100 | Protein 13g

WARM CINNAMON-SUGAR PRETZEL BITES 8

Flash-fried, bite-sized pretzel knots tossed in aromatic cinnamon sugar. Served hot with a side of warm sea salt caramel for dipping.
Calories 650 | Protein 10g

CAST-IRON SKILLET COOKIE 12

A thick, gooey dark chocolate chunk cookie baked to order in a hot cast-iron skillet, topped with a scoop of vanilla bean ice cream and sea salt caramel drizzle.
Calories 650 | Protein 7g

COFFEE

STANDARD BLACK COFFEE 3

Fresh ground dark roasted black coffee.

STANDARD ESPRESSO 3

Fresh ground dark roast, house pressed espresso.

STANDARD CAPPUCCINO 5

fresh ground dark roast cappuccino made to order.

COFFEE COCKTAILS

IRISH COFFEE 8

Fresh brewed coffee, irish whiskey, sugar, heavy cream

CARAJILLO 9

Fresh brewed espresso with Licor 43

MOCHA-TINI 12

Fresh brewed espresso, chocolate liqueur, vodka, creme de cacao, heavy cream

BEVERAGES

COKE | SPRITE | DIET COKE | DR. PEPPER | SWEET TEA | UNSWEET TEA | LEMONADE |

SCORE COCKTAILS

THE 1833 OLD FASHIONED 17

ASW Wheated Bourbon, house-made brown sugar & orange peel reduction, aromatic bitters. Stirred and served over a single stamped ice sphere with a scorched orange twist.

HOT HONEY PEACH SMASH 15

Jack Daniels, native Georgia peach purée, fresh mint, and kitchen-crafted hot honey syrup. Shaken hard and served over crushed ice.

THE "GRAND CRU" MARGARITA 14

El Jimador Reposado, fresh lime juice, agave nectar, floated with a half-ounce of premium French Grand Marnier. Finished with a smoked sea salt rim.

WOODSTOCK BRAMBLE 14

Old 4th Ward Gin, fresh-pressed lemon juice, simple syrup, and a slow face of local wild blackberry liqueur.

ESPRESSO "OVERTIME" MARTINI 14

Old 4th Ward Vodka, house brewed espresso, and a hint of vanilla bean syrup. Shaken vigorously until frothy.

ZERO-PROOF COCKTAILS

THE MAVERICK MULE 11

Fresh muddled cucumber and mint, pressed lime juice, house simple syrup, topped with fiery craft ginger beer. Served in a copper mug.

GEORGIA ORCHARD ELIXIR 11

A crisp blend of sparkling apple cider, native peach purée, fresh lemon juice, and a sprig of charred rosemary.

THE HIBISCUS "TOUCHDOWN" 11

An iced botanical mocktail of steeped hibiscus flowers, fresh lime, and a splash of craft tonic water.

BLACKBERRY-BASIL NO-JITO 12

Fresh local blackberries and sweet basil leaves muddled with pure cane sugar and fresh lime juice, topped with sparkling club soda over crushed ice.

NON-ALCOHOLIC BEERS

STELLA LIBERTE 7

GUINNESS 0.0 7

ATHLETIC RUN WILD N/A IPA 7

PERONI 0.0

HEINEKEN 0.0 7

PERONI 0.0

COORS EDGE 5

SCORE WINES

BUBBLES & WHITES

SPAIN | BERCCERO CAVA BRUT 11/40

Region: Catalonia, Spain, Crisp, elegant, and energetic. Bursting with green apple and citrus notes with a clean, dry finish.

CHILE | HARAS DE PIRQUE RESERVA CHARDONNAY 12/44

Region: Valle de Casablanca, Chile (by Barons de Rothschild) Fresh, vibrant, and minimally oaked. Bright tropical fruit notes of pineapple balanced by a creamy texture.

CALIFORNIA | SONOMA CUTRER CHARDONNAY 13/48

Region: Russian River, CA Rich, elegant, and classic California. Balanced flavors of roasted pear and apple finished with a touch of toasted oak.

ITALY | ANTINORI SANTA CRISTINA 13/48

Region: Venezie, Italy, Rich, elegant, and classic California. Balanced flavors of roasted pear and apple finished with a touch of toasted oak.

NEW ZEALAND | CROWDED HOUSE SAUVIGNON BLANC 13/48

Region: Marlborough, New Zealand, Rich, elegant, and classic California. Balanced flavors of roasted pear and apple finished with a touch of toasted oak.

FRANCE | GERARD BERTRAND GRIS BLANC ROSE 13/48

Region: Pays D'oc, France The ultimate crowd-pleaser. Dry, light, and crisp with hints of fresh red berries and subtle Mediterranean herbs.

THE REDS

ARGENTINA | CRIOS MALBEC 13/48

Region: Mendoza, Argentina Dark, rich, and velvety. Leads with intense aromas of ripe plum, dark chocolate, and vanilla on a silky finish.

FRANCE | CHATEAU SUAU ROUGE 14/52

Region: Bordeaux, France Full-bodied, robust, and savory. A classic blend of Syrah and Grenache offering notes of dark berries and black pepper.

CALIFORNIA | JOEL GOTT "815" CABERNET SAUVIGNON 14/52

Region: Napa / Sonoma / Central Coast, CA Bold, smooth, and highly recognizable. Opens with bright black cherry fruit notes, velvety tannins, and a long vanilla finish.

SPAIN | BERCEO CRIANZA TEMPRANILLO 12/44

Region: Rioja, Spain Smooth, medium-bodied, and beautifully balanced. Toasted oak notes layered with bright red cherries and sweet spices.

CALIFORNIA | LA CREMA PINOT NOIR 12/44

Region: Monterey, California, Smooth, medium-bodied, and beautifully balanced. Toasted oak notes layered with bright red cherries and sweet spices.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Allergen Warning: Our unpackaged food items are prepared in a shared kitchen environment. While we take precautions, we cannot guarantee total isolation from the 9 major allergens: milk, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish, and sesame.