

WOODLANDS GRILL

Fall



Dinner Menu

..... Small Plates

BUTTERMILK FRIED COLOSSAL ONION RINGS

yellow onions | comeback sauce
13

DEVILED EGG FLIGHT

local farm eggs | duck confit + fig jam | lobster + chive
classic deviled egg
14

BOURBON CURED SALMON

avocado | lemon crème fraiche | pickled onions
georgia olive oil | country bread
12

GOAT CHEESE FRITTERS

barnsley honey | cracked pepper
10

SOUTHERN SPREADS IN JARS

boiled peanut hummus | smoked trout dip
pimento cheese + bacon onion jam | benne seed cracker
marinated garden vegetables
13

FARMSTEAD CHEESE BOARD

assorted farmstead cheeses | classic accoutrements
grilled crostini
19

WOODLANDS FRIED LOBSTER TAIL

wakami + cucumber salad | mesclun greens
mae ploy dressing | chinese honey mustard | drawn butter
24

Soup + Salad

HOPPIN' JOHN STEW

butter beans | carolina gold rice | collard greens
smoked pork | sunny side egg
11

SHE CRAB SOUP

crab salad | chives | sherry
10

EMBER ROASTED BEET SALAD

ember roasted beets | blood orange | local yogurt
tarragon pesto | vanilla balsamic
14

VENISON CHILI

ground venison | jalapeno peppers | onions
green peppers | sour cream | barbeque pork rinds
5.50 Cup | 10.50 Bowl

CLASSIC CAESAR

romaine hearts | cornbread croutons | grana padona
13

WOODLANDS SALAD

mixed local greens | today's vegetables
roasted shallot vinaigrette
14

enhancements: joyce farms chicken-4
hanger steak-7 coastal shrimp-6 scottish salmon-8

GRILLED 7OZ FILET

marble potato gratin | sautéed broccolini | demi
heirloom tomatoes 48

DUCK CONFIT CAVATELLI

cavatelli | tuscan black kale | crispy serrano
duck egg | pickled pearl onions | grana padona 27

PAN ROASTED GEORGIA TROUT

red pepper coulis | pickled vegetables | lima beans + bacon lardons
cornmeal crust 23

BONE IN RIBEYE

cornbread panzanella | pickled peaches | cipollini cream
heirloom tomatoes 52

Large Plates



SOUTHERN GRILLED SCOTTISH SALMON

26 appalachia kimchi | quinoa | orange sorghum vinegar



BUTTERNUT SQUASH RISOTTO

21 toasted pine nuts | tempura battered sage | pumpkin seed oil

SOUTHERN BLUE CRABCAKE

yukon hash | pickled chili | herb hollandaise
32 sunny side egg

MOLASSES BRINED PORK CHOP

grilled baby gems | spring asparagus | goat cheese
32 creole mustard glaze

PAN-SEARED HALF CHICKEN

chicken demi | swiss chard | cream of mushroom ragout
28

Jason Starnes | Executive Chef

Dexter Myles | Chef de Cuisine

vegetarian options

gluten free options

A 20% service charge will be automatically added to all food and beverage orders.
Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.