

# WOODLANDS GRILL

Fall



Lunch 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

### SHE CRAB SOUP

crab salad | chives | sherry  
10

### 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

### CLASSIC CAESAR

romaine hearts | cornbread croutons | grana padano  
13

### 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

## Soup + Salad

### EXPRESS LUNCH

choice of half sandwich:  
chicken salad | grilled cheese | egg salad  
cup of smoked sweet potato soup  
crème fraiché + crispy leeks  
10

### HOPPIN' JOHN STEW

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

### CHOP CHICKEN SALAD

butter herb-basted chicken | tomatoes  
sunflower seeds | broken feta | pickled red onion  
cucumber | green goddess dressing  
15

### EMBER ROASTED BEET SALAD

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

## Signature Sandwiches

served with choice of house cut frites, sweet potato frites, fruit or side salad

### KNIFE + FORK MEATLOAF SANDWICH

pimento cheese | tangy barbeque sauce | bacon | fried egg  
coleslaw | texas toast 18

### CHICKEN SALAD

arugula | pecan | raspberry yogurt 15

### SMOKED BRISKET CHEESE STEAK

white cheddar | pickled peppers | caramelized onions  
horseradish cream 14

### WOODLANDS GRILL BURGER

smoked aged cheddar | green tomatoes jam  
17 horseradish mayonnaise | house cut frites

### SOUTHERN BLUE CRABCAKE BLT

pecan-smoked bacon | local lettuce | basil aioli  
17 fried green tomato

### JOYCE FARMS CRISPY CHICKEN SANDWICH

spicy barbeque | tobacco shallots | bread + butter pickles  
13 bourbon-cider aioli

## Large Plates

### SOUTHERN GRILLED SCOTTISH SALMON

appalachia kimchi | quinoa | orange sorghum vinegar 26

### STEAK FRITES

hanger steak | bordelaise sauce | house cut frites  
Horseradish cream 28

### ROASTED MUSHROOM RISOTTO

21 local mushrooms | pickled blackberry | black fruit saba

### WILD BOAR BOLOGNESE

pappardelle pasta | black pepper ricotta  
24 grilled bread | pistachio gremolata | shaved grana padana

Dexter Myles | Chef de Cuisine

Jason Starnes | Executive Chef

 vegetarian options

 gluten free options

Lola Tomas | Chef de Partie

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.