

WOODLANDS GRILL

Spring



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

CLASSIC CAESAR

romaine hearts | cornbread croutons | grana padana
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*

LARGE PLATES

GRILLED 7OZ FILET

marble potato gratin | sautéed broccolini | demi
heirloom tomatoes 48

WILD BOAR BOLOGNESE

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

PAN ROASTED GEORGIA TROUT

red pepper coulis | pickled vegetables
cornmeal crust 23

BONE IN RIBEYE

cornbread panzanella | pickled peaches | cipollini cream
heirloom tomatoes 52



SOUTHERN GRILLED SCOTTISH SALMON

26 appalachia kimchi | quinoa | orange sorghum vinegar



ROASTED MUSHROOM RISOTTO

21 local mushrooms | pickled blackberry | black fruit saba

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

Lola Tomas | Chef de Partie



Denotes vegetarian options



Denotes 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.

Iced Tea & Soda | 3

Fresh-Squeezed Lemonade & Orange Juice | 4

HC Valentine Volcan Beru Blend Coffee | 4

Single Espresso | 5

Double Espresso | 6

Cappuccino & Latte | 6

BOTTLED & CANNED

Domestic | 3.50 Imported | 4.50 Craft | 7.00

THE CRAFT ON DRAFT

We are proud to offer local craft beer on draft. We have a wide selection with many different flavor profiles that change with the season and in the moment. Our colleagues are delighted to share the current craft beer selection.



WINE

SPARKLING & ROSE



CHAMPAGNE <i>Laurent-Perrier</i> <i>Brut</i> <i>Tours-sur-Marne</i> <i>France</i>	19	74
SPARKLING <i>Graham Beck</i> <i>South Africa</i>	11	42
CAVA BRUT <i>Anna de Codorniu</i> <i>Catalonia</i>	11	42
PROSECCO <i>Nino Franco Rustico</i> <i>Italy</i>	13	48
ROSE <i>Chateau d'Esclans</i> <i>Whispering Angel</i> <i>Cotes de Provence</i> <i>France</i>	14	54
ROSE <i>Elio</i> <i>Perrone Bigaro</i> <i>Piedmont Italy</i>	11	42

WHITE

PINOT GRIS <i>Anne Amie</i> <i>Willamette Valley</i> <i>Oregon</i>	11	42
RIESLING <i>Dr. L</i> <i>Loosen Bros</i> <i>Mosel</i> <i>Germany</i>	12	46
SAUVIGNON BLANC <i>ONEHOPE</i> <i>California</i>	9	36
SAUVIGNON BLANC <i>Dog Point</i> <i>Marlborough</i> <i>New Zealand</i>	15	58
CHARDONNAY <i>Hartford Court</i> <i>Russian River Valley</i> <i>California</i>	14	54
CHARDONNAY <i>Paul Hobbs</i> <i>Crossbarn</i> <i>Sonoma Coast</i>	16	62
WHITE BLEND <i>Prisoner Wine Company</i> <i>Blindfold</i> <i>California</i>	16	62

RED

PINOT NOIR <i>ONEHOPE</i> <i>California</i>	9	36
PINOT NOIR <i>Iota</i> <i>Amity Hills</i> <i>Oregon</i>	15	58
TEMPRANILLO <i>Bodegas Roda</i> <i>Sela</i> <i>Rioja</i> <i>Spain</i>	18	70
VALPOLICELLA <i>Tenuta Lena di Mezzo</i> <i>Veneto</i> <i>Italy</i>	16	62
MALBEC <i>Lamadrid Single Vineyard</i> <i>Argentina</i>	15	58
RED BLEND <i>Arbalest</i> <i>Bordeaux</i> <i>France</i>	15	58
RED BLEND <i>Blue Rock</i> <i>Baby Blue</i> <i>Alexander Valley</i> <i>Sonoma County</i>	19	74
CABERNET SAUVIGNON <i>Broadside</i> <i>Paso Robles</i>	11	42
CABERNET SAUVIGNON <i>Felino</i> <i>Mendoza</i> <i>Argentina</i>	12	46
CABERNET SAUVIGNON <i>Intrinsic</i> <i>Columbia Valley</i> <i>Washington</i>	14	54
ZINFANDEL <i>Prisoner Wine Company</i> <i>Saldo</i> <i>Oakville</i> <i>California</i>	18	70

4.25.18

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