

WOODLANDS GRILL

Spring



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

CLASSIC CAESAR

romaine hearts | cornbread croutons | grana padano
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*

GOAT CHEESE FRITTERS

barnsley honey | cracked pepper
10

SOUP + SALAD

EXPRESS LUNCH

choice of half sandwich: chicken salad
grilled cheese | egg salad
cup of tomato soup
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

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 | white balsamic | 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, side salad or cup of tomato or she crab soup

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
11 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 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

Denotes vegetarian options

Denotes 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.

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

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.