

WOODLANDS GRILL

Winter Dinner Menu

Small Plates

BUTTERMILK FRIED COLOSSAL ONION RINGS

yellow onions | comeback sauce 13

DEVEILED EGG FLIGHT

local farm eggs | duck confit + fig jam
lobster + chive | classic deveiled 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
13 marinated garden vegetables

FARMSTEAD CHEESE BOARD

assorted farmstead cheeses | classic accoutrements
19 grilled crostini

WOODLANDS FRIED LOBSTER TAIL

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

Soups + Salads

SHE CRAB SOUP

crab salad | chives | sherry
6 Cup | 10 Bowl

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 padana 13

HOPPIN' JOHN STEW

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

VENISON CHILI

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

EMBER ROASTED BEET SALAD

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

Large Plates

GRILLED 7OZ FILET

marble potato gratin | sautéed broccolini | demi
heirloom tomatoes 48

CLASSIC LASAGNA

italian sausage | angus beef | mornay | tomato sauce
crispy basil | side salad 29

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

PAN-SEARED HALF CHICKEN

chicken demi | swiss chard | cream of mushroom ragout
28

SOUTHERN GRILLED SCOTTISH SALMON

* 26 appalachia kimchi | quinoa | orange sorghum vinegar

SOUTHERN BLUE CRABCAKE

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

BUTTERNUT SQUASH RISOTTO

21 toasted pine nuts | tempura battered sage
pumpkin seed oil

MOLASSES BRINED PORK CHOP

grilled baby gems | winter vegetables | goat cheese
32 creole mustard glaze