WOODLANDS GRILL

Winter Lunch Menu

Small Plates

BUTTERMILK FRIED COLOSSAL ONION RINGS V

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 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

SHE CRAB SOUP 🚳

crab salad | chives | sherry 6 Cup | 10 Bowl

WOODLANDS SALAD V @

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

enhancements: joyce farms chicken-4 | coastal shrimp-6 scottish salmon-12

CLASSIC CAESAR V

romaine hearts | cornbread croutons grana padano 13

Large Plates

EXPRESS LUNCH

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

MOPPIN' JOHN STEW

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

CHOP CHICKEN SALAD

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

Y ROASTED BEET SALAD

roasted beets | candied pecans | baby kale shaved fennel | orange segments 14 vanilla balsamic vinaigrette

VENISON CHILI

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

Signature Sandwiches

served with choice of 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 CRAB 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 *

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V BUTTERNUT SQUASH RISOTTO

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

STEAK FRITES

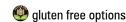
hanger steak | bordelaise sauce | house cut frites horseradish cream 28 *

CLASSIC LASAGNA italian sausage | angus beef | mornay

29 tomato sauce | crispy basil | side salad

Jason Starnes | Executive Chef

vegetarian options



Dexter Myles | Chef De Cuisine