

# WOODLANDS GRILL

## Winter 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 \*

#### 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

### Large Plates

#### 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 | coastal shrimp-6  
scottish salmon-12

#### CLASSIC CAESAR

romaine hearts | cornbread croutons  
grana padano 13

#### EXPRESS LUNCH

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

#### VENISON CHILI

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

#### HOPPIN' 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

#### ROASTED BEET SALAD

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

### 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 \*

#### STEAK FRITES

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


#### BUTTERNUT SQUASH RISOTTO

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

#### CLASSIC LASAGNA

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

Jason Starnes | Executive Chef

 vegetarian options

 gluten free options

Dexter Myles | Chef De Cuisine

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.