

WOODLANDS GRILL

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

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 | 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 chef's soup of the moment
10 *

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

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 *

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.