



WOODLANDS GRILL

STARTERS

Pimento Cheese Beignets 17
red pepper-bacon jam

Fried Brussels Sprouts 15 GF
smoked bacon | tomato relish

Deviled Eggs 14 GF
pickled red onions | fried capers

Spinach & Artichoke Dip 17
pimento & parmesan cheese gratin | sourdough chips

Red Beet Hummus 17 V
grilled pita bread | carrots | celery

Flat Bread 18
roasted tomatoes | onion relish | goat cheese | watercress
balsamic glaze | marinated salmon | avocados
pickled red onion

Barnsley Rub Chicken Wings 17
served with tricolored carrots, celery and ranch or blue cheese
hot | mild | barnsley barbeque

Steak Philly Spring Roll 18
shaved ny strip | bourbon cheese sauce | rice paper
sautéed vidalia onions & poblano peppers | mushrooms
sweet chili dipping sauce

Tuna Poke 21
ahi tuna | seaweed salad | sliced jalapeños | aji mayo
homemade chips

Charcuterie Board 27
chef's selection of cheeses & cured meats | fig jam
marinated olives | warm garlic tumaca baguette

Seasonal Oysters 26
traditional mignonette | smoked bacon sauce | charred lemon

SOUP & SALADS

Woodlands Grill Garden Salad 14 GF N
arugula | walnuts | bacon | feta | red endives
crisp apples | white balsamic vinaigrette

Tuscan Kale & Romaine Caesar Salad 16 GF V
baby kale & romaine lettuces | shaved parmesan cheese
crispy capers | caesar dressing | focaccia croutons

Chicken Cobb Salad 19 GF
baby kale & romaine lettuces | tomatoes | grilled corn
herb marinated grilled chicken | pickled shallots | avocado
hard boiled egg | applewood bacon | smoked blue cheese

Seasonal Black Quinoa & Amaranth Salad 16 GF V N
seasonal vegetables | fennel | blood oranges | radishes
brussels sprouts | roasted cherry tomatoes | citrus vinaigrette
pecan coated goat cheese

Seasonal Soup cup 6 | bowl 9 GF V
butternut squash | basil creme fraiche | pumpkin seed grilled
crostini

Salad Enhancements

grilled herb marinated chicken 8 | grilled salmon 14
red beet marinated salmon gravlax 10 | grilled scallops 19
grilled or blackened coastal shrimp 18 | grilled filet 18

BURGERS & SANDWICHES

All burgers & sandwiches served with a choice of french fries, sweet potato fries, seasonal fruit or side salad.

Prime Angus Beef Charbroiled Burger 19
cheddar | bibb lettuce | tomato | dill pickle | brioche bun

add-ons: egg \$1.50 | sautéed mushrooms \$1 | pickled slaw \$1
sautéed spanish onions \$1 | peppered nueske's bacon \$2 pimento
cheese \$1.50 | cambozola cheese \$1.50

Beyond Burger 19 V
cheddar | bibb lettuce | tomato | jicama slaw
avocado cream | dill pickle | brioche bun

Catch of the Day Sliders 22
citrus marinated fresh catch | cilantro jalapeño slaw
pepper bacon

Angus Beef Franks
atlanta style | beef chili | cole slaw | bun 12
traditional | diced onion | sweet relish | bun 10

Crab Cake Sandwich 29
hooper's island lump crab | spicy remoulade | lettuce
dill pickle | fried green tomato | brioche roll

Barnsley Hot Chicken Sandwich 19
spicy hand-breaded chicken | chef's favorite hot sauce
honey drizzle | pepper jack cheese | charleston coleslaw doux
south pickles

Vegetarian Gyro 17 V
alfalfa sprouts | arugula | sun-dried tomatoes | red onions
cucumbers | crispy chickpeas | mint greek yogurt spread
whole wheat pita bread

B
A
R

DESSERTS

Georgia Style Pecan Pie 11 N
bourbon pecan ice cream

Sweet Potato Pie 11
molasses whipped cream

Baked Caramelized Crabapples 11
vanilla ice cream

Coca-Cola Cake 11
dulce de leche

House-Made Ice Cream 11

GF - Gluten Free V - Vegetarian N - Contains Nuts

Tax and 20% service charge will be added automatically to all food and beverage orders.

Please note there will be a \$5 upcharge for any split dish.

Consuming raw & undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.





Inspired by the natural wooded landscape and rolling hillsides, Godfrey Barnsley's grand estate home was originally known as Woodlands when it was established in the mid 19th century. Eventually, the area became known for Barnsley's elaborate gardens that served as a landmark for residents from miles around northwest Georgia. Today, Woodlands Grill evokes the storied legacy established by Godfrey Barnsley including the incorporation of the unique osage orange tree into the restaurant's logo. Examples of the osage orange tree still live at the resort today. They are easily identified by the unique, knobby green ornamental fruit that are often found on the ground nearby around the meadow and Barnsley Farm.