



# WOODLANDS GRILL

## BREAKFAST EXPERIENCE

### **Loaded Grit bowl** 11 GF

anson mills grits | thomasville white cheddar | tasso ham  
poached egg | grilled baguette

### **Biscuit & Gravy** 11

candied jalapeno biscuit | choice of two eggs any style  
sausage gravy

### **Heritage Breakfast** 16

choose four: two eggs over easy | bacon | sausage links  
house potatoes | seasonal fruit cup | country ham | breads  
bagel & cream cheese | anson mills grits | oatmeal  
muffin | yogurt

### **Woodlands Breakfast Burrito** 12

chorizo | scrambled eggs | fontina cheese | house pico  
avocado crema

### **Egg White Frittata** 12 V GF

egg whites | zucchini | ricotta cheese | caramelized onions  
tomato | mushrooms | oregano

### **Buttermilk Ricotta Pancakes** 12 V

sorghum whipped citrus butter | maple syrup

### **Mixed Berry Brulee** 11 V

local honey | vanilla yogurt | house-made granola

### **Lox "N Bagel** 14

everything bagel | smoked salmon | lil' moo cheese  
shaved fresh garden vegetables | beet pulp | pea tendrils

### **Banana Bread French Toast** 12 V

graham cracker whipped cream | pecans  
coffee creme anglaise

### **Woodlands Omelet** 15 GF

shaved strip loin | local mushrooms | fontina cheese  
baby spinach

### **Country Benedict** 14

english muffin | beer garden smoked brisket  
soft poached egg | charred tomatoes  
cracked black pepper hollandaise

### **Barnsley Breakfast Sandwich** 12

everything bagel | smoked pork sausage  
cheesy scrambled eggs | scallions

### **Avocado Toast** 12 V

grilled wheat bread | avocado-basil mousse | georgia olive oil  
marinated tomatoes | thin sliced mushrooms  
cured kalamata olives | prosciutto crisp

## SIDES

### **Bagel & Cream Cheese** 4

choice of plain or everything bagel

### **Breads** 4

choice of english muffin | whole grain | sourdough | gluten free

### **Stone Ground Grits** 6

### **Bacon or Sausage Links** 5

### **Turkey Bacon or Turkey Sausage** 6

### **Side Pancake** 5

### **Vanilla Yogurt** 4

### **Two Eggs Any Style** 6

### **Side of Oatmeal** 7

### **House Potatoes** 5

## BEVERAGES

### **Orange Juice** 4

### **Grapefruit Juice** 4

### **Apple Juice** 4

### **Cranberry Juice** 4

### **V8 Vegetable Juice** 4

### **Dancing Goats Regular & Decaffeinated Coffee** 4

### **Hot Tea** 3

### **Iced Tea** 3

### **Lemonade** 4

GF - Gluten Free V - Vegetarian

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

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



Executive Chef Nicolas Lebas

Chef de Cuisine James Morrow