



ENTREÉS

- Berry Parfait**

12 GF V

greek yogurt | fresh berries | local honey house-made granola
- Oatmeal Bowl**

16 V N

apricot glaze | salted almonds | candied seeds & nuts
- Heritage Breakfast**

17

choose four:
two eggs any style | nueske's bacon | smoked pork sausage country ham | rosemary breakfast potatoes | greek yogurt white or whole wheat toast | bagel | english muffin
- Eggs Bowl**

16

choice of eggs | pork sausage | rosemary breakfast potatoes avocado | cheddar cheese | pico de gallo
- Homemade Salmon Gravlax & Avocado Toast**

18 V

grilled wheat bread | avocado-basil mousse | poached egg homemade salmon gravlax | pickled shredded carrots cured kalamata olives
- Breakfast Quesadilla**

15

grilled chicken | scrambled eggs | colby jack cheese avocado | pico de gallo | flour tortilla
- Barnsley Breakfast Sandwich**

13

corned beef | scrambled eggs | swiss cheese fried hash browns | toasted ciabatta
- Griddle Indulgence**

14 V N

ricotta pancakes with macerated strawberries or frosted cornflakes crusted french toast with crushed pecan maple syrup
- Woodlands Omelet**

18 V GF

whole eggs | local mushrooms | white cheddar cheese baby spinach | cured tomatoes | rosemary breakfast potatoes
- Woodlands Signature Benedict**

22

choose one:
traditional, smoked salmon or brisket dill hollandaise sauce | arugula | soft-poached eggs rosemary breakfast potatoes
- Buttermilk Biscuits & Gravy**

15

fresh homemade biscuits | southern style sausage gravy
- Brisket & Hash**

18

homemade beef brisket | fried egg | heirloom tomatoes rosemary breakfast potatoes
- Stone-Ground Grits**

20

poached egg | smoked bacon | sharp cheddar grits

SIDES

- English Muffin**

5
- White or Wheat Toast**

5

Whipped Sweet Butter
- Bagel**

5

Cream Cheese
- Two Eggs Any Style**

6
- Rosemary Breakfast Potatoes**

5
- Pork Sausage**

6
- Chicken Apple Sausage**

6
- Bacon**

6
- Fresh Cut Fruit**

6
- Mixed Berries**

8
- Greek Plain Yogurt**

5
- Oatmeal**

5

BEVERAGES

- Selection of Juices**

5

orange juice | grapefruit juice | apple juice | tomato juice cranberry juice | v8 vegetable juice
- Selection of Coca Cola Products**

5

coke classic | sprite | diet coke | coke zero | dr. pepper powerade
- Thrive Farmers Farmhouse Blend Coffee**

5

regular | decaffeinated
- Iced Tea**

5
- Lemonade**

5
- Hot Tea**

5
- Cappuccino**

6.50
- Latté**

6.50
- Single Espresso**

5
- Double Espresso**

6.50



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.