

## ENTREÉS

<b>Berry Parfait</b> 12 GF $\lor$ greek yogurt   fresh berries   local honey house-made granola		English Muffin 5 White or Wheat Toast 5 Whipped Sweet Butter
<b>Oatmeal Bowl</b> 16 V N apricot glaze   salted almonds   candied seeds & nuts		<b>Bagel</b> 5 Cream Cheese
<i>Heritage Breakfast</i> 17 <i>choose four:</i> 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		Two Eggs Any Style 6 Rosemary Breakfast Potatoes 5 Pork Sausage 6 Chicken Apple Sausage 6
<i>Eggs Bowl</i> 16 choice of eggs   chorizo   rosemary breakfast potatoes avocado   cheddar cheese   pico de gallo		Bacon 6 Fresh Cut Fruit 6
<i>Homemade Salmon Gravlax &amp; Avocado Toast</i> 18 ∨ grilled wheat bread   avocado-basil mousse   poached egg homemade salmon gravlax   pickled shredded carrots cured kalamata olives	B	Mixed Berries 8 Greek Plain Yogurt 5 Oatmeal 5
<b>Breakfast Quesadilla</b> 15 grilled chicken   scrambled eggs   colby jack cheese avocado   pico de gallo   flour tortilla	R	BEVERAGES
<b>Barnsley Breakfast Sandwich</b> 13 corned beef   scrambled eggs   swiss cheese fried hash browns   toasted ciabatta	A	Selection of Juices 5 orange juice   grapefruit juice   apple juice   tomato juice cranberry juice   v8 vegetable juice
<i>Griddle Indulgence</i> 14 $\vee$ N ricotta pancakes with macerated strawberries or frosted	F	<i>Selection of Coca Cola Products</i> 5 coke classic   sprite   diet coke   coke zero   dr. pepper powerade
cornflakes crusted french toast with crushed pecan maple syrup	A	<i>Thrive Farmers Farmhouse Blend Coffee</i> 5 regular   decaffeinated
<i>Woodlands Omelet</i> 18 V GF whole eggs   local mushrooms   white cheddar cheese baby spinach   cured tomatoes   rosemary breakfast potatoes	S T	Iced Tea 5 Lemonade 5
Woodlands Signature Benedict 22   choose one: traditional, smoked salmon or pastrami   dill hollandaise sauce   arugula   soft-poached eggs   rosemary breakfast potatoes	-	Hot Tea 5 Cappuccino 6.50 Latté 6.50 Single Espresso 5
<i>Fried Chicken &amp; Waffles</i> 18 fried chicken   buttermilk waffle   granny smith apples   maple syrup		Double Espresso 6.50

Buttermilk Biscuits & Gravy 15 fresh homemade biscuits | southern style sausage gravy

Stone-Ground Grits 20 poached egg | smoked bacon | sharp cheddar grits

## SIDES



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.

## BARNSLEY RESORT