

# WOODLANDS

## GRILL

BREAKFAST

**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

**Griddle Indulgence** 14 V N  
ricotta pancakes with macerated strawberries or frosted  
cornflakes crusted french toast with crushed pecan  
maple syrup

**Woodlands Signature Benedict** 22  
choose one:  
traditional, smoked salmon or brisket  
dill hollandaise sauce | arugula | soft-poached eggs  
rosemary breakfast potatoes

**Woodlands Omelet** 18 GF V  
whole eggs | local mushrooms | white cheddar cheese  
baby spinach | cured tomatoes | rosemary breakfast potatoes

**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

**Brisket & Hash** 18  
homade beef brisket | fried egg | heirloom tomatoes  
rosemary breakfast potatoes

**Breakfast Quesadilla** 15  
grilled chicken | scrambled eggs | colby jack cheese  
avocado | pico de gallo | flour tortilla

**Homemade Salmon Gravlax & Avocado Toast** 18 V  
grilled wheat bread | avocado-basil mousse | poached egg  
homemade salmon gravlax | pickled shredded carrots  
cured kalamata olives

SOUP & SALADS

**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

**Green Tomatoes & Burrata Caprese** 18 GF V  
fried green tomatoes | burrata di bufala | heirloom tomatoes  
arugula | pesto

**Seasonal Soup** cup 6 | bowl 9 GF  
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

ENTREÉS

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

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

**Farm Raised Buttermilk Fried Chicken** 29  
pimento mac & cheese | collard greens | escabeche okra  
sorghum maple syrup

**45 Days Dry-Aged Prime Steak** 65 GF  
12oz ny strip

**Bourbon Pecan Crusted Cider Plank Salmon** 36 GF N  
bourbon pecans & pineapple

**Stone-Ground Grits**  
grilled octopus 35 | cajun shrimp & andouille sausage 32  
blackened chicken 29

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

DESSERTS

**Georgia Style Pecan Pie** 11 N  
bourbon pecan ice cream

**Baked Caramelized Crabapples** 11  
vanilla ice cream

**Coca-Cola Cake** 11  
dulce de leche

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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.

WOODLANDS GRILL



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.

BARNESLEY RESORT

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