



WOODLANDS GRILL

APPETIZERS

Pimento Cheese Beignets 17
red pepper-bacon jam

Fried Brussels Sprouts 15 GF
smoked bacon | tomato relish

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

BREAKFAST

Berry Parfait 12 GF V
greek yogurt | fresh berries | local honey
house-made granola

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 pastrami
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

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

Fried Chicken & Waffles 18
fried chicken | buttermilk waffle | granny smith apples
maple syrup

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 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

SOUP & SALADS

Chicken Cobb Salad 19 GF
romaine lettuces | tomatoes | grilled corn | pickled shallots
herb marinated grilled chicken | 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 9 | bowl 12
carrot & ginger | pecans | goat cheese

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

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

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

Crab Cakes 39
hooper's island lump crab | tuscan farro stew
fried green tomato | sautéed garlic collard greens

Steak & Eggs 22
4oz hangar steak | two eggs any style

Stone-Ground Grits
cajun shrimp & andouille sausage 32
blackened chicken 29

ENTREÉ SIDES

Grilled Asparagus 9 GF V
Charred Grilled Brocolini 9 GF V
Pimento Mac & Cheese 9
Collard Greens 9 GF
Boursin Mashed Potatoes 10 V
Cheddar Cheese Grits 10 V
French Fries 6 V
Sweet Potato Fries 6 V
Truffle Fries 8 V
House Potato Chips 6 V
Side Salad 6 GF V

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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.

BARNSELY RESORT

GF - Gluten Free V - Vegetarian N - Contains Nuts

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

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

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