



WOODLANDS GRILL

STARTERS

Pimento Cheese Beignets 17
red pepper-bacon jam

Fried Brussels Sprouts 15 GF
smoked bacon | tomato relish

Deviled Eggs 14 GF
pickled red onions | fried capers

Red Beet Hummus 17 V
grilled pita bread | carrots | celery

Spinach & Artichoke Dip 17
pimento & parmesan cheese gratin | sourdough chips

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

Charcuterie Board 27
chef's selection of cheeses & cured meats | fig jam
marinated olives | warm garlic tumaca baguette

Seasonal Oysters 1/2 dozen 19 1 dozen 36
traditional mignonette | smoked bacon sauce | charred lemon

SOUP & SALADS

Woodlands Grill Garden Salad 14 GF N
arugula | walnuts | bacon | feta | red endives
crisp apples | white balsamic vinaigrette

Caesar Salad 16 GF V
romaine lettuces | shaved parmesan cheese | crispy capers
caesar dressing | focaccia croutons

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
she-crab | chives | sage oil 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

ENTRÉES

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

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

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

Short Ribs 42
braised short ribs | broccoli rabe | white cheddar cheese grits
crispy shallots

Woodford Bourbon Injected Filet 54 GF
8oz prime tenderloin | mushroom demi

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

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

Scallop Risotto 47 GF
pan seared scallops | mushroom & peas risotto
parsnip & carrot cream

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

Pappardelle & Lamb Meatballs 36
homemade lamb meatballs | roasted garlic & mushroom ragu
asparagus tips | pecorino cheese | pappardelle pasta

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SIDES

Grilled Asparagus 9 GF V
Charred Grilled Brocolini 9 GF V
Pimento Mac & Cheese 9
Collard Greens 9 GF
Triple Fried Potatoes 11 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

DESSERTS

Georgia Style Pecan Pie 11 N
bourbon pecan ice cream
Caroline's Cakes 11
caramel or gluten free lemon
Coca-Cola Cake 11
dulce de leche
House-Made Ice Cream 11

GF - Gluten Free V - Vegetarian N - Contains Nuts

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





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.