



WOODLANDS GRILL

STARTERS

Classic Deviled Eggs 11

deviled eggs | smoked paprika filling | chimichurri

Mussels Creole 15

steamed mussels | spicy pomodoro sauce | creole mustard
grilled baguette

Pimento Cheese Beignets 13

red pepper-bacon jam

Sun-Dried Tomato Spinach Artichoke Dip 14 V

grilled flatbread | baby carrots

Fried Brussels Sprouts 14 V N

apple cider reduction | rosemary salt
crushed pistachios | granny smith apple

Charcuterie Board 26

assorted cheeses | cured meats | marinated olives
peach jam | baguette

Fried Lobster Tail 27

wakame-cucumber salad | artisan greens | drawn butter
dijon honey mustard | mae ploy dressing

SOUP & SALADS

Tuscan Kale & Romaine Caesar Salad 13

baby kale & romaine lettuces | shaved parmesan cheese
crispy capers | white anchovies
chipotle lime caesar dressing

Woodlands Wedge 13 GF

bibb lettuce | tomatoes | red onions | chives
nueske's bacon | hard-boiled eggs | blue cheese dressing

Barnsley Resort Farmers Salad 14

artisan greens | shaved vegetables | pickled tomatoes
pancetta lardons | croutons | brown butter vinaigrette

.....

Salad Enhancements

grilled chicken 6 | *grilled atlantic salmon* 11
grilled coastal shrimp 10 | *grilled filet* 14

.....

Tomato Basil Soup cup 6 | bowl 8

tomato chutney | basil oil

Corn & Ham Soup cup 8 | bowl 10

charred corn | country ham | scallions

BURGERS & ENTREÉS

All burgers served with a choice of french fries,
sweet potato fries or side salad

Classic Grill Burger 15

prime angus beef 8oz burger | cheddar cheese | bibb lettuce
tomato | house-made spicy dill pickle | brioche bun

Woodlands Burger 17

prime angus beef 8oz burger | pimento cheese | bibb lettuce
tomato | crispy onions | nueske's bacon
house-made spicy dill pickle | brioche bun

Dugan's KO Burger 17

prime angus beef 8oz burger | melted cambozola cheese
bibb lettuce | tomato | nueske's bacon
house-made spicy dill pickle | brioche bun

Citrus Caper Risotto 22 V

stewed pickled green tomatoes | broccolini

Grilled Atlantic Salmon 26

citrus & capers risotto | celery-tomato-olive relish
extra virgin olive oil

D

I

N

N

E

R

Diver Scallops 37 N

southern succotash | chow-chow
boiled peanut beurre blanc

Herb-Brined Chicken 26

airline chicken 8oz breast | georgia mustard glaze
stewed pickled green tomatoes
crushed roasted fingerling potatoes

Nueske's Bacon-Wrapped Pork Tenderloin 30

white cheddar grits | apple-lemon mostarda | crispy shallots

Steak au Poivre 48 N

prime angus beef 8oz filet | charred corn | potato purée
broccolini almandine relish | green peppercorn cream sauce

12 oz Prime NY Strip 40

parsnip purée | fried okra | glazed cipollini onions
smoked beer bordelaise reduction

GF - Gluten Free V - Vegetarian N - Contains Nuts

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

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



