

THE WOODLANDS GRILL

SPRING

DINNER MENU



.....FOR THE TABLE.....

WOODLANDS FRIED LOBSTER TAIL

Wakami and Cucumber Salad | Mesclun Greens | Mae Ploy Dressing
Chinese Honey Mustard | Drawn Butter

BLUE LIP MUSSELS

Fennel | Onions | Pepper-garlic Sauce | Toasted Ciabatta

CRAWFISH BEIGNETS

Local Honey | Spice Dust | Avocado Salsa

SOUTHERN EXPOSURE

Edamame-benne Hummus | Pimento Cheese | Spring Crudité | Lavash
Pepper Jelly | Charred Ciabatta

ONION RINGS

Tempura Batter | The Woodlands Grill Comeback Sauce

GA CHEESE & CHARCUTERIE BOARD

Local GA Cheeses | Spotted Trotter Cured Meats | Pepper Jelly
Traditional Accoutrements

SOUP, SALAD & SANDWICHES

ROASTED HEIRLOOM TOMATO SOUP

Boursin Crouton | Pepper Brunoise | Spring Onion

ICEBERG WEDGE SALAD

Baby Iceberg | Bacon Lardons | Cherry Tomato
Blue Cheese Crumbles | Ranch

WOODLANDS SPRING SALAD

Artisan Leaves | Carrot Ribbons | Radish | Roasted Tomato
Cucumber | Spring Onion | White Balsamic Vinaigrette

*Enhancements: Grilled Chicken | Grilled Hanger Steak
Shrimp | Salmon*

PIMENTO & GREEN TOMATO SANDWICH

Fried Green Tomato | Pimento Cheese | Wild Boar Pancetta
H&F Sourdough

KALE & SPINACH SALAD

Baby Kale | Baby Spinach | Mango | Blueberries | Raspberries
Sunflower Seeds | Goat Cheese | Lemon Vinaigrette

Enhancements: Grilled Chicken | Grilled Hanger Steak | Shrimp | Salmon

TUCKER FARMS CAESAR

Baby Gem | Herb Croutons | Caesar Dressing

Enhancements: Grilled Chicken | Grilled Hanger Steak | Shrimp | Salmon

THE WOODLANDS BURGER

Double Stacked Patties | American Cheese | Tomato | Dukes Mayo
Pickles | Shredded Lettuce | Red Onion | H&F Bun

"THE" REUBEN SANDWICH

Triple Stacked Corned Beef | Swiss Cheese | Sauerkraut
Russian Dressing | French Fries

FROM THE LAND

8 OZ. BRAVEHEART FILET

Heirloom Fingerling Potatoes
Forest Mushroom | Asparagus | Thyme Demi

COFFEE-RUBBED 12 OZ. NY STRIP STEAK

Sautéed Spinach | Roasted Mushroom
Whipped Potato | Peppercorn Demi

GRILLED CHICKEN THIGHS

Crispy Shiitake | Herbed White Rice | Spring Onion Pesto

SMOKED PORK CHOP

Sweet Potato-Kale Hash | Fire Onions | Bourbon Glaze

FROM THE EARTH

SPINACH RAVIOLI

Roasted Garden Squash | Kale Pesto | Feta

FROM THE WATER

PAN-SEARED SALMON

Georgia Shrimp and Roasted Corn Risotto | Citrus Butter

CALYROAD RED TOP SHRIMP & GRITS

Smoked Bacon | Grilled Portobello | Anson Mills Grits
White Wine | Lemon

CORN-DUSTED NORTH CAROLINA TROUT


All Day Red Beans | White Rice | Sautéed Baby Greens

FROM OUR FARMERS

We are proud to support these local farms.

Tucker Farms | Rome, Georgia
Sweet Grass Dairy Farms | Thomasville, Georgia
Springer Mountain Farms | Mt. Airy, Georgia
Anson Mills | Columbia, South Carolina
Poteet Seafood Company | Brunswick, Georgia
Holeman and Finch | Atlanta, Georgia
The Spotted Trotter | Atlanta, Georgia

Clint Shade | Restaurant Chef

 Denotes vegetarian options

 Denotes gluten free options

A 20% service charge will be automatically added to all food and beverage orders.
Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.