

THE WOODLANDS GRILL

SPRING



LUNCH MENU

.....BEGINNINGS.....

ONION RINGS

Tempura Batter | The Woodlands Grill Comeback Sauce

FRIED GREEN TOMATOES

Roasted Tomato Sauce | Bacon Lardons | Georgia Gold Spring Onion

SOUTHERN EXPOSURE

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

CRAWFISH BEIGNETS

Local Honey | Spice Dust | Avocado Salsa

BURRATA

Local Honey | Ciabatta Crisps | Purple Mizuna

APPALACHIAN TOAST

Charred Baguette | Arugula | Tomato Jam
Southern Prosciutto | Sorghum Reduction

SOUP AND SALAD

WOODLANDS SPRING SALAD

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

TUCKER FARMS CAESAR

Baby Gem | Herb Croutons | Caesar Dressing

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

EXPRESS LUNCH

Half Chicken Salad | Tuna Salad or
Egg Salad Sandwich
Cup of Heirloom Tomato Soup

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

ROASTED HEIRLOOM TOMATO SOUP

Boursin Crouton | Pepper Brunoise
Spring Onion

Sub Soup Du Jour

ICEBERG WEDGE

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

THE WOODLANDS EXPERIENCE

HIGH COUNTRY TACOS

Fried Catfish | Flour Tortillas
Avocado Salsa | Coleslaw

PICKED CRAB CAKE

Artisan Green Salad | Pickled Okra
Creole Aioli

GARDEN GRILLED CHICKEN

Marinated Chicken | Quinoa Vegetable Salad
Field Greens | White Balsamic Vinaigrette

CHEF MICHAEL'S "PULLY"

House-smoked Pulled Pork
Appalachia Smoked Sauce
Baked Beans | Coleslaw | H&F Bun

GRILLED HANGER STEAK

Angus Beef | Parmesan Fries
Spring Onion Pesto

SANDWICHES & SIGNATURE BURGERS

Served with fries, sweet potato fries, fruit, quinoa vegetable salad, coleslaw, side salad or soup du jour.

SALMON BLT

Salmon Filet | Cheshire Bacon | Pepper Jelly
Artisan Lettuce | Toasted H&F Sourdough Bread

THE WOODLANDS BURGER

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

GRILLED CHICKEN SANDWICH

House-smoked Mozzarella | Red Onion | Artisan Mixed Greens
Roasted Red Pepper Aioli | Ciabatta



GRILLED PORTOBELLO

Roasted Red Pepper | Mesclun | Tomato | Red Onion
Garden Pesto | H&F Bun

"THE" REUBEN SANDWICH

Triple Stacked Corned Beef | Swiss Cheese | Sauerkraut
Russian Dressing | H&F Marble Rye

PIMENTO & GREEN TOMATO SANDWICH

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

Michael Price | Sous Chef

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.