Woodlands CAFE

BREAKFAST HOURS | 9AM - 11AM

BREAKFAST FAVORITES

Timber Jack Protein Scramble *$10.99*
Diced chicken and applewood-smoked bacon folded into three scrambled eggs with spinach and melted mozzarella, served with golden breakfast potatoes and your choice of toast.

Sunrise Breakfast Burger* *$8.99*
A 4 oz patty topped with an egg any style, American cheese, applewood-smoked bacon, lettuce, tomato, onion, and pickle, served with golden breakfast potatoes.

Steak Tips & Eggs* *$21.99*
Marinated, grilled steak tips served with two eggs any style, breakfast potatoes, and your choice of toast.

Trailblazer Breakfast Burrito *$10.99*
Stuffed with applewood-smoked bacon, sausage, scrambled eggs, Vermont cheddar, green peppers, onions, Pico de Gallo, sour cream, and guacamole, served with a side of golden breakfast potatoes.

Biscuits & Gravy *$4.99*
Buttery biscuits topped with our savory breakfast gravy.
Add egg any style +$1.99
Add chicken tender +$2.99

Breakfast Sandwich* *$9.99*
Two eggs any style, melted American cheese, savory pit-smoked ham, and crispy applewood-smoked bacon, all layered high on thick-cut Texas toast for the ultimate morning indulgence.

Huevos Rancheros *$10.99*
Two eggs any style, layered over crisp corn tortillas, smoky ranchero sauce, avocado, pico de gallo and black beans. Drizzled with sour cream and topped with queso fresco and fresh cilantro.

Feta Avacado Toast *$9.99*
Crushed ripe avocado on choice bread, layered with baby fresh arugula tossed in extra virgin olive oil , crowned with a soft cooked egg finished with feta cheese and salt and pepper.

OMELETS

All omelets are made with three fresh eggs, folded with delicious ingredients, and served with golden hash browns and a choice of white, wheat, or rye bread or English muffin.

Forest Ham Omelet *$9.99*
A classic favorite featuring smoky pit ham, creamy Havarti cheese, and fresh scallions, folded into fluffy eggs and cooked to perfection.

Woodman's Feast Omelet *$10.99*
A hearty combination of applewood-smoked bacon, savory sausage, smoky pit ham, Vermont cheddar, and green onion, all wrapped in a tender omelet.

Garden Grove Omelet *$8.99*
A garden-fresh medley of mushrooms, spinach, bell peppers, and juicy tomatoes, folded into fluffy eggs, and drizzled with spinach pesto.

Build Your Own Omelet *$10.99*
Your choice of one cheese and up to three additional ingredients.

Cheese Choices: Vermont cheddar, Havarti, American, Swiss, provolone, mozzarella.

Meat Choices: Applewood-smoked bacon, smoked pit ham, sausage, chicken.

Vegetable Choices: Mushrooms, spinach, tomatoes, bell peppers, roasted red peppers, onions.

$7.77 MEAL DEALS

The Granite State Breakfast Plate
Two eggs any style, with your choice of applewood-smoked bacon, sausage patty, or smoked pit ham, served with golden breakfast potatoes and a side of toast.

Chorizo Breakfast Tacos
Three warm tortillas filled with ground chorizo and scrambled eggs, topped with Pico de Gallo, crumbled queso fresco, and fresh cilantro, served with a side of tangy salsa verde.

Forest Stack Pancakes
Three fluffy buttermilk pancakes served with whipped maple butter and syrup.
Add apple pie topper, blueberry compote, or strawberry puree +$1.99

FROM THE GRIDDLE

Chicken and Waffles *$14.99*
Tender, golden fried chicken nestled atop fluffy, handcrafted waffles infused with delightful bursts of candied bacon baked right in. A drizzle of wild maple syrup and a sprinkle of foraged herbs complete this rustic creation.

Classic Cinnamon French Toast *$7.99*
Thick slices of Texas toast soaked in a cinnamon-vanilla custard, griddled to golden perfection and served with whipped maple butter and syrup.
Add apple pie topper, blueberry compote, or strawberry puree +$1.99

Woodlands Café Waffles *$7.99*
Fluffy, golden waffles infused with a touch of vanilla and crowned with forest-fresh berries, a swirl of sweet whipped cream, and a drizzle of pure maple syrup.
Add apple pie topper, blueberry compote, or strawberry puree +$1.99

COFFEE

Jackpot Java *$2.99*

Americano *$4.25*

Latte *$4.95*

Caramel Macchiato *$5.75*

Cappuccino *$4.95*

Mocha *$6.50*

Espresso Shot *$1.95*

COLD BREW

Blueberry Lavender *$6.95*
Cold brew infused with lavender, topped with whole blueberries and cold foam.

Boston Cream *$6.95*
Cold brew with vanilla and heavy cream, drizzled with chocolate.

Lucky 7s *$5.95*
Blend of cold brew, Irish cream, and vanilla, topped with cold foam and cinnamon cocoa powder.

Almond Joy *$5.45*
Cold brew, creamy coconut milk, coconut syrup, chocolate, topped with coconut flakes.

SMOOTHIES & SHAKES

Harvest Greens *$6.25*
Detox and refresh with our signature blend of spinach, kale, green apple, cucumber, and banana, perfectly balanced with a touch of lemon and honey for natural sweetness.

Golden Coin *$6.45*
Escape to paradise with this tropical infusion of juicy pineapple and creamy coconut, delivering a sip of sunshine in every glass.

PB Chocolate Banana *$5.45*
A rich and creamy mix of peanut butter, banana, and a drizzle of chocolate, create a satisfying treat that feels like dessert.

Vanilla Maple Blueberry *$6.95*
A luscious blend of ripe blueberries, smooth vanilla, and a swirl of maple syrup, offering a sweet and decadent flavor harmony.

Strawberry Banana *$5.45*
Ripe strawberries and creamy bananas mingle with milk and a drizzle of golden maple syrup, creating a velvety texture as comforting as a woodland breeze.

LUNCH & DINNER HOURS — **SUN - THURS | 11AM - 10PM** — **FRI & SAT | 11AM - 11PM**

STARTERS

Fireside Spinach Fondue *$9.99*
Creamy perfection with baby spinach, roasted red peppers, Parmesan, pepper jack, mozzarella cheese and fresh garlic. Served with warm tortilla chips.

Chicken Wings *$10.99*
Crispy wings tossed in one of many sauce options. Choose from Honey BBQ, Buffalo, Sweet Chili, Balsamic Fig, or Sweet & Spicy.
Served with fresh-cut celery, carrots and Woodlands buttermilk dipping sauce and golden French fries.

Asparagus Fries *$8.99*
Tender asparagus spears coated in a Woodlands Parmesan crust served with Woodlands buttermilk dipping sauce.

Smoked Brisket Quesadilla *$14.99*
Smoky house-made BBQ brisket paired with melted Monterey Jack cheese and topped with scallions, folded into a golden tortilla.

Hummus Platter *$12.99*
A colorful spread of classic hummus accompanied by crisp carrot sticks, celery, cucumber, and sweet roasted red peppers, served with toasted pita chips.

Clam Chowder *$6.99*
A rich and creamy classic, brimming with tender clams, hearty potatoes, and savory herbs, served piping hot for a comforting taste of the coast.

Soup of the Day *$5.99*
A daily selection of house-made soup crafted with fresh, seasonal ingredients. Please ask your server for today's featured flavor.

BURGERS

All served with two 4 oz patties, a fried pickle spear, and your choice of French fries, coleslaw or BBQ-dusted kettle chips. May substitute meat patty for garden burger.

The Nash Cheeseburger* *$13.49*
Classic and customizable with your choice of cheese, pickles, mayonnaise, ketchup, mustard, lettuce, tomato, and onion, all on a toasted brioche bun.

Maple Bacon Burger* *$15.49*
Vermont cheddar, candied bacon onion jam, crisp lettuce, tomato, and onion, served on a toasted brioche bun.

Lumberjack Patty Melt* *$14.49*
Swiss cheese, caramelized bourbon onions, and Thousand Island dressing on toasted marbled rye bread.

Cranberry Turkey Burger *$13.49*
A flavorful turkey patty topped with baby arugula, vine-ripe tomato, green leaf lettuce, and tangy cranberry mayonnaise, served on a toasted brioche bun.

The Woodlands Mushroom Swiss Burger* *$13.99*
Swiss cheese, grilled mushrooms, and savory bistro sauce, served on a toasted brioche bun.

Pesto Burger* *$15.49*
Provolone cheese, roasted red peppers, pesto aioli, vine-ripe tomato, onion and baby arugula, on a toasted brioche bun.

SALADS

Woodlands Harvest Salad *$16.99*
Capturing the flavors of the forest, this salad combines tender grilled chicken, crisp romaine, spring greens, smoked Gouda, hearts of palm, candied walnuts, sweet red grapes, and diced red apple, all dressed in a delicate Champagne vinaigrette.

Fiesta Bowl *$13.99*
A fiesta of flavors featuring seasoned beef over crisp romaine, roasted red peppers, and shaved red onions, topped with a blend of Vermont cheddar and jack cheese, zesty Tajín, black bean corn Pico de Gallo, fresh guacamole, and a dollop of sour cream, all drizzled with tangy cilantro lime dressing.

Italian Chopped *$14.99*
A bold blend of salami, Black Forest ham, crisp lettuce, pickled red onions, pepperoncini, cherry tomatoes, and provolone, tossed with a zesty white wine vinaigrette and finished with giardiniera relish.

Cheeseburger In a Bowl *$13.49*
All the flavors of a classic cheeseburger in a refreshing salad! Crisp iceberg lettuce topped with crumbled hamburger, sharp Vermont cheddar, juicy tomatoes, tangy pickles, red onion, and crunchy croutons, finished with a sprinkle of sesame seeds and a drizzle of creamy Thousand Island dressing.

Classic Caesar *$13.99*
Crisp romaine hearts tossed with creamy Caesar dressing, topped with shaved and grated Parmesan, savory white anchovies, and herbed croutons for a timeless classic full of flavor.
Add chicken +$4.99 | Add steak +$5.99
Add salmon +$6.99*

House Salad *$11.99*
A crisp blend of field greens, English cucumber, grape tomatoes, and shaved carrots, finished with crunchy croutons and your choice of dressing.

SANDWICHES

Served with your choice of French fries, coleslaw, or BBQ-dusted kettle chips.

Million Dollar Bacon LTA *$15.99*
Sweet and savory candied bacon, crisp lettuce, ripe tomato, creamy avocado, and garlic aioli, served on a toasted brioche bun.

Smoky Short Rib Melt *$17.99*
Tender braised short rib paired with fontina, mozzarella, and Swiss cheeses, melted to perfection on buttered Texas toast.

Harvest Chicken Sandwich *$16.99*
Classic chicken salad made with poached chicken, celery, diced red apples, candied walnuts, and red grapes, layered on toasted country bread.

Steak and Cheese Sandwich *$18.99*
Shaved prime rib smothered in white American cheese with lettuce, tomato, red onion, mayonnaise, served on a toasted hoagie roll.

Classic Italian Hoagie *$14.99*
Salami, pepperoni, Black Forest ham, and provolone cheese piled high with lettuce, tomato, pickled red onion, mayo, and a tangy pepperoncini vinaigrette.

Chilled Maine Lobster Roll *$29.99*
Fresh Maine lobster tossed with mayonnaise, lemon juice, celery, and a blend of seasonings, served in a grilled brioche roll.

ENTRÉES

Steak Tips* *$26.99*
Marinated in our signature blend of herbs, spices, and a touch of Worcestershire, then grilled to perfection, served over creamy garlic mashed potatoes and grilled asparagus.

Chicken French Onion Soup *$18.99*
Golden breaded chicken breast layered with caramelized onions and melted mozzarella-provolone blend in a flavorful herb broth, served with mashed potatoes and broccoli.

Woodman's Ale Battered Fish & Chips *$19.99*
Crispy beer-battered fish served with tangy tartar sauce, coleslaw, French fries, and fresh lemon wedges.

Citrus Caper Salmon* *$22.99*
Pan-seared salmon finished with white-wine lemon caper butter, served alongside creamy mashed potatoes and grilled asparagus.

Haddock Au Gratin *$17.99*
Delicate haddock fillets bathed in a creamy cheese sauce, topped with a golden butter cracker crust alongside whipped mashed potatoes and steamed broccoli.

Blackened Chicken Alfredo *$16.99*
A tender chicken breast rubbed with bold Cajun spices and pan-seared for a smoky flavor, tossed with crisp broccoli and juicy tomatoes in a creamy Alfredo sauce over fettuccine pasta, served with toasted garlic bread on the side.

Chicken Parmesan *$16.99*
Crisp, golden chicken breast layered with simmered marinara and melted mozzarella, finished with fresh basil and parmesan cheese. Served with fettuccine and garlic toast on the side.

ALL DAY BREAKFAST

Build Your Own Omelet *$10.99*
Your choice of one cheese and up to three additional ingredients.

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Meat Choices: Applewood-smoked bacon, smoked pit ham, sausage, chicken.

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