

Timberwood Grill

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APPETIZERS 8

Brie-schetta \$8.95

Brie melted onto sliced baguettes, topped with seasonal grilled fruit and a honey balsamic glaze.

Crab Cakes \$10.50

Our brand new recipe crab cakes are stuffed full of lump crab meat, sautéed lightly, and topped with ghost pepper sour cream.

Southwest Egg Rolls \$8.50

Chicken in a southwestern mix, wrapped, fried, and served with mexicali ranch.

Timberwood Wings \$9.50

Try mouth-watering Buffalo or one of our homemade flavors: Teriyaki, Honey BBQ, Ancho Chili Garlic, or Crazy Hot!

Crab Dip \$9.25

It's the crab dip everyone's talking about... Made from scratch and served with toasted herb ciabatta bread.

General Tso's Cauliflower \$7.95

One of our new favorite appetizers: tempura battered cauliflower florets tossed in tangy General Tso's sauce.

Buenos Nachos AVAILABLE OPTIONS

Mixed tortilla chips, our homemade cheese sauce, seasoned ground beef, shredded lettuce, black bean \$9.75

and corn salsa, and a touch of sour cream. Estan perfectos! Chips & Queso:

\$6.95

Queso Beef: \$7.95

Calamari \$9.25

Flash fried for the best flavor and texture; served with our house marinara and homemade remoulade.

BURGERS 8

Garden Burger \$9.25

A grilled garden burger topped with Monterey Jack cheese and more garden-y stuff: lettuce, tomato, fire roasted peppers, sauteed onion and pesto mayo.

My Big Fat Greek Burger \$10.50

A Timbrecreek Farm local beef patty topped with feta cheese, balsamic caramelized onions, tomato, fried veggie strings, and cucumber ranch on a buttered & grilled ciabatta roll.

Patty Melt	\$9.50
Sauteed onions and mushrooms, double Swiss cheese and cracked peppercorn mayo on buttered grilled sourdough.	
Santa Fe Burger	\$9.75
Cheddar, diced jalapenos, tomato, lettuce, crispy tortilla strips, and mexicali ranch. Served with a side of our homemade nacho cheese for the fries.	
Bacon Cheeseburger	\$9.25
Bacon, American cheese, lettuce, tomato, onion, and mayo.	
Al Capone	\$9.75
Grilled onions, Applewood smoked bacon, and smoked Cheddar cheese, topped with white truffle horseradish mayo and served on a pretzel bun.	
Chuck Norris	\$9.95
The original biggest, baddest burger on the planet: sauteed onions & mushrooms, Swiss cheese, BBQ sauce, cole slaw, lettuce, tomato, & pickles stacked high. Scared?	
Clint Eastwood	\$9.95
The very first Burger Contest champ: Mesquite seasoning, American cheese, tequila infused chipotle BBQ, mesquite onion rings, Applewood smoked bacon and jicama slaw.	

DESSERT 7

Baker's Best	\$5.95
Ask your server about this week's special treat!	
Bread Pudding	\$5.95
Made from scratch bread pudding with a scoop of vanilla ice cream drizzled with brandy caramel sauce. Crazy Good!	
Carrot Cake	\$5.95
Our homemade carrot cake with cream cheese frosting is one of the best you'll ever have.	
Classic NY Style Cheesecake	\$5.95
Rich & creamy old fashioned cheesecake. Melts in your mouth!	
Quadruple Chocolate Mousse Pie	\$6.25
Three spectacular layers and a chocolate crumb crust. A chocolate lover's dream!	
Heath Bar Brownie	\$4.95
A fresh baked Ghirardelli brownie and a scoop of ice cream, with caramel & Heath Bar crumbles. Also available as a gluten-free dessert!	
Bananas Foster	\$6.25
Homemade banana bread with vanilla ice cream & served with our signature Foster sauce. Also available as a gluten-free dessert!	

SALADS 7

The Sesame Ginger Tuna	\$11.95
A sesame and coriander encrusted tuna steak seared to your liking, served with bean sprouts, soy-wasabi almonds, shredded carrots, and seaweed salad over mixed greens with a side of ginger vinaigrette.	

The House or Caesar	AVAILABLE OPTIONS
Two fresh options great plain, or with a topping:	\$7.95
	Chicken Breast: \$9.95
	Flank Steak: \$10.95
	Salmon or Tuna: \$11.50
	Sauteed Shrimp: \$11.50
The Crazy Jane	AVAILABLE OPTIONS
Fresh spinach, candied walnuts, craisins, sliced green apple, red onions, and yellow peppers served with our homemade mixed berry dressing.	\$8.95
	Add grilled chicken for only:
	\$2.95
The Durango	\$10.50
A seasoned grilled chicken breast on top of mixed greens, cucumbers, tomatoes, shredded cheddar and Monterey Jack cheeses, black bean & corn salsa, and tri-color tortilla strips. Served with mexicali ranch.	
The Chicken Cashew	\$10.95
Grilled chicken chopped and sauteed with cashews in a sweet creamy sesame ginger sauce, served over a bed of red onions and spinach, and topped with wonton strips. No dressing needed, it's saucy! Also available as a vegetarian option with tofu.	
The Steak	\$11.50
Grilled steak, tomato, cucumber, blue cheese crumbles and crispy onion strings over house greens with fresh buttermilk ranch dressing.	
The Perfect Chicken Tender	\$10.95
Breaded chicken tenders, diced egg, fresh bacon, tomato, cucumber, red onions, shredded Jack & cheddar cheeses and croutons over house greens with honey mustard.	

SANDWICHES 18

The Meatball Sub	\$9.95
Our delicious new ground steak meatballs, made from scratch in house and served on a sub roll with homemade marinara and melted mozzarella cheese.	
Fish Tacos!	\$10.95
Cornmeal breaded haddock, red cabbage and cucumber & onion salsa topped with pasillo negro, cilantro lime sauce and fresh cilantro on two flour tortillas. Served with a lime wedge, chips, and salsa. Ask about our "Artichacos" for a delicious vegetarian option!	
Soup & Salad Combo	AVAILABLE OPTIONS
Get a cup of one of our spectacular soups and a side salad for a fast, light lunch.	\$7.95
	Add for crab bisque:
	\$0.50
The Happy Crabmore	\$11.50
Our new and improved recipe! It's better than ever now, stuffed full of lump crab meat, lightly breaded and flash fried, then topped with mesclun mix and our truffle horseradish sauce, and served on a ciabatta roll.	
The Gyro	\$9.50
A warm toasted Greek style pita spread with our in-house made tzatziki sauce then stuffed with a downright irresponsible amount of grilled gyro meat. Topped with feta, roma tomatoes, red onion, and more cucumbers.	

Fish & Chips	\$9.95
Beer battered fish with french fries, cole slaw and our house remoulade for dipping.	
Chicken Salad Sandwich	\$8.95
Our delicious house recipe, made fresh from juicy white meat, with havarti, lettuce, tomato, and red onion on a toasted croissant.	
Turkey & Brie	\$8.95
Thinly sliced turkey breast and brie cheese melted into grilled sourdough with just a touch of our fabulous raspberry sauce.	
Philly Cheesesteak	\$10.50
A huge sub roll stuffed full of sliced sirloin, white American cheese, sauteed onions, mushrooms, peppers, and mayo.	
Southwest Wrap	\$8.95
Grilled chicken wrapped in a flour tortilla with Monterey Jack and cheddar cheeses, black bean & corn salsa, lettuce, tomato, and mexicali ranch.	
Chicken Tender Wrap	\$8.95
Chicken tenders, Monterey Jack & cheddar cheeses, lettuce, tomato, and buttermilk ranch in a flour tortilla.	
Carolina Pork BBQ	\$8.95
Sadly, we're not "kicking it old school" anymore, because we've got a brand new recipe for ya. Traditional smoked & vinegar braised Carolina style pulled pork served on a brioche bun with a side of cole slaw.	
Eastern Shore Grilled Cheese	\$9.50
Our original Maryland inspired grilled cheese: tons of Cheddar and white American cheese melted together with crabmeat and sautéed mushrooms on grilled sourdough bread.	
The Hercules	\$9.95
Thinly sliced roast beef, truffle horseradish mayo, and melted Swiss cheese all piled onto a toasted sub roll and served with homemade French Onion soup for dipping.	
T. S. Effkatts' Unaffected Beauty	\$8.95
Possibly the perfect sandwich... Turkey, bacon, havarti, lettuce, tomato, and pesto mayo on a toasted croissant.	
The Original Grilled Chicken Sandwich	\$8.95
A grilled chicken breast on a brioche roll with lettuce, tomato, hickory BBQ sauce, bacon and American cheese.	
The Jersey Shore	\$8.95
Grilled sliced turkey, bacon, sautéed mushrooms and tomato, cheddar and white American cheeses, and two thick slices of sourdough all melted together into a happy gooey mess.	
Pastrami Reuben	\$9.50
With sauerkraut, Swiss cheese, and homemade thousand island dressing on grilled rye. Or, try the turkey version!	

ENTREES 14

Carolina Cakes	\$15.95
Smoked and vinegar braised pork cakes stuffed with goat cheese, breaded and pan fried, drizzled with spicy Carolina BBQ sauce and served with Gouda mac & cheese and cole slaw.	

Shepherd's Pie	\$17.95
Local Timbercreek Farm ground beef baked with peas, corn, carrots, and mashed potatoes then topped with sharp cheddar cheese and served in a pool of our house red wine reduction.	
Louisiana Gumbo	\$16.95
Gulf shrimp sautéed with a traditional chorizo, ham, and okra gumbo served over rice.	
The Pork Chop	\$18.50
A grilled bone-in pork chop served with mashed sweet potatoes and steamed broccoli. Topped with a spicy peach chutney.	
Steak Frites	\$18.50
An in-house cut hanger steak grilled to your liking, served with hand cut French fries and topped with a remarkable truffle cream sauce. Served with a side of grilled seasonal vegetables.	
Wild Mushroom Ravioli	\$14.75
Our wild mushroom ravioli, pan seared and served with your choice of homemade alfredo & spinach, our house marinara & melted Monterey Jack, or pesto cream sauce.	
Fish Tacos!	\$12.95
Cornmeal breaded haddock, red cabbage and cucumber & onion salsa topped with pasillo negro, cilantro lime sauce and fresh cilantro on two flour tortillas. Served with cheesy mexi-rice, lime wedges, chips, and salsa. Ask about our "Artichacos" for a delicious vegetarian option!	
Shrimp & Scallops	\$18.95
Pan-seared scallops and shrimp served with an amFOG shiitake & oyster mushrooms, asparagus, & prosciutto risotto, topped with a touch of basil oil.	
Honey Fire Tenderloin Tips	\$15.75
Marinated steak tips, sautéed onions & peppers, and penne pasta tossed in our sweet & spicy honey fire cream sauce. We can also make it with tofu instead of steak, or for only \$2 more, gulf shrimp instead of steak.	
Stoplight Enchiladas	\$15.50
Three flour tortillas stuffed with our southwestern shredded beef and a secret pepper mix. Topped with red, yellow, and green enchilada sauces, Monterey Jack & goat cheese, and served with a side of our delicious cheesy mexi-rice. Also available as a vegetarian option with tofu instead of beef!	
Caribbean Salmon	\$15.50
Delicately seasoned salmon accompanied by a fresh tropical fruit salsa. Served with basmati rice and grilled seasonal vegetables.	
Chicken Parmesan	\$14.95
A boneless breaded chicken breast topped with our homemade marinara and Monterey Jack and parmesan cheeses, served on a bed of angel hair pasta.	
Flank Steak Au Poivre	\$17.95
A marinated flank steak grilled and served over mashed potatoes with sautéed mushrooms and onions in a brie-sherry cream sauce with a side of asparagus. Try it with grilled chicken instead of steak for a change of pace!	
Filet Mignon	\$23.50
A freshly cut tenderloin served with glazed mushrooms and a rosemary red wine reduction, mashed potatoes and sautéed asparagus.	

BREAKFAST SANDWICHES 5

Steak, Egg & Cheese	\$8.95
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Ham, Egg & Cheese	\$8.50
Sausage, Egg & Cheese	\$8.50
Bacon, Egg & Cheese	\$8.50
Egg & Cheese	\$7.75

FAVORITES 6

Biscuits & Gravy	\$6.95
Two massive Timberwood biscuits smothered in our homemade andouille sausage gravy.	
Health Kick	\$7.25
Hash rounds covered with two fried eggs, andouille sausage gravy, melted cheddar & Monterey Jack.	
Jamaican French Toast	\$8.75
French toast with cinnamon and nutmeg, bananas, our incredible Fosters sauce, and a side of bacon or sausage.	
Eggs Chesapeake	\$9.95
Two eggs, diced tomato, and a homemade crab cake on an English muffin with Hollandaise sauce.	
Eggs Benedict	\$9.50
Two eggs and ham on an English muffin with tomato and Hollandaise sauce.	
Timberwood Titan	\$10.50
Three eggs any style, bacon or sausage, French toast, hash rounds, & toast, biscuit, or English muffin.	

OMELETS 5

Build Your Own!	\$9.50
Select 4 of the following toppings (\$0.75 each for more): Onions, Peppers, Mushrooms, Tomatoes, Jalapeños, Spinach, Artichoke Hearts, Ham, Bacon, Andouille Sausage, American, Cheddar, Monterey Jack, Feta.	
The Mediterranean	\$8.95
Spinach, artichoke hearts, mushrooms, feta, and Monterey Jack cheese.	
The Greek	\$9.50
Our delicious beef and lamb gyro meat, sauteed onions, diced tomatoes, and feta.	
The Garden	\$8.75
Onions, peppers, mushrooms, diced tomatoes, cheddar, and Monterey Jack cheese.	
The Chef Special	\$9.50
Ham, bacon, onion, mushrooms, peppers, cheddar, and Monterey Jack cheese.	