

Brookwood Grill

880 Holcomb Bridge Rd Bldg A 30076-1969 · +17705870102 · Updated: Jan 14, 2026

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STARTERS 7

The Spinach Artichoke Dip

Fresh Tortilla Chips, Roasted Jalapeno Sour Cream, House Made Salsa

Crispy Calamari

Hand Breaded Calamari, Sliced Lemon Frites, Apricot Ginger Vinaigrette

Seared Tuna Steak*

Almond Rosemary Crusted Tuna Steak, Seared Vegetable Noodle Cake, Asian Slaw Ginger Soy Cream

Chicken Skewers

Crushed Almonds, Rosemary, Panko, Sesame Peanut Sauce, Orange Chili Glaze

BBQ Shrimp*

Hickory Grilled Garlic Cheddar Jack Grit Cake, Vodka Cream Sauce

Salmon Hushpuppies*

Fresh Salmon, Roasted Corn, Ginger Soy Cream, Spicy Bistro Sauce, Serracha

Spicy Crab Dip*

Grilled Flat Bread, Fresh Tortilla Chips

THE SANDWICHES 8

Crispy Fish*

Bass Ale Tartar Sauce, Leaf Lettuce, Tomato, Roasted Corn Mashed Potatoes

Brookwood Club

A Classic – Toasted Whole Wheat, House Roasted Turkey, Cured Smoked Ham, Cheddar, Jack Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, French Fried Potatoes

Hickory Grilled Cheeseburger*

Aged Beef, Cheddar Cheese, Lettuce, Tomato, Sliced Onion, Pickle, Mayonnaise, Mustard, French Fried Potatoes Available In Single, Double or Triple

Half French Dip*

Shaved Prime Rib, Aged Provolone, Grilled Onions, Mushrooms, House Pickled Jalapeno, Horseradish Aioli, French Fried Potatoes

Black Bean Burger

House Made, Grilled Flat Bread, Lettuce, Tomatoes, Avocado, Roasted Corn Relish, House Pickled Jalapenos, French Fried Potatoes

Half Brookwood Club

French Fried Potatoes and Choice of Chef Prepared Soup or Salad

Bourbon Salmon BLT*

Hickory Grilled, Applewood Smoked Bacon, Lettuce, Tomato, Avocado, Alfalfa Sprouts, Mayonnaise, French Fried Potatoes

Smokey Avocado Chicken

Hickory Grilled, Applewood Smoked Bacon, Avocado, South West Ranch, Cheddar Cheese, Tomatoes, Smoked Red Onion, French Fried Potatoes

THE SALADS AND SOUPS 12

French Onion Soup

Caramelized Onions, Rustic Croutons, Imported Swiss, Provolone, Aged Parmesan

Southwest Salmon Salad

Hickory Grilled Corn, Twin Cheeses, Tomato, Golden Raisins, Dried Cranberries, Tortilla Crisps, South Western Ranch

Peppercorn Seared Tuna Steak Salad

Super Greens, Candied Walnuts, Avocado, Tomato, Ginger, Crispy Noodles, Mandarin Oranges, Dijon Vinaigrette

Brookwood Caesar

Shaved Aged Parmesan, Fire Roasted Tomatoes, Housemade Dressing, Herb Croutons

Soup and Salad

Fresh Mixed Greens or Brookwood Caesar and Soup Du Jour or French Onion

Chicken Citrus Salad

Blackened Chicken, Toasted Almonds, Mandarin Oranges, Strawberries, Ginger, Seasonal Fruit, Grilled Brie, Citrus Vinaigrette

Soup Du Jour

Chef Prepared Daily Monday & Tuesday..... Shrimp Corn Chowder Wednesday..... Wild Mushroom Thursday..... New
England Clam Chowder Friday..... Creamy Chicken Vegetable Saturday..... Lobster Bisque Sunday.....
Gumbo

Chicken Club Salad

Toasted Almonds, Warm Bacon, Twin Cheeses, Avocado, Tomato, Cucumbers, Golden Raisins, Dried Cranberries, Honey Mustard Dressing

Fresh Mixed Greens Salad

Golden Raisins, Candied Walnuts, Blue Cheese Crumbles or Feta Cheese, Balsamic Vinaigrette

Filet Of Beef Salad

Seared Filet, Feta Cheese, Tomato, Olive Tapenade, Hickory Grilled Onions, Toasted Almonds, Fresh Herbs, Apricot Ginger Vinaigrette

Blackened Shrimp Salad

Super Greens, Fresh Strawberries, Golden Raisins, Seasonal Fruit, Blue Cheese Crumbles, Raspberry Vinaigrette

Chicken Tender Salad

Ale-Laced Chicken, Warm Bacon, Tomato, Cucumber, Twin Cheeses, Honey Mustard Dressing

PASTAS AND ENTREES 8

Shrimp Scampi*

Sautéed Artichokes, Garlic, Spinach, Fire Roasted Tomatoes, Capers, Angel Hair Pasta

Chicken Tenders Platter

Hand Dipped – Ale Batter, Seasonal Vegetable, Garlic Mashed Potatoes, Honey Mustard, Chef Prepared BBQ Sauce

Veggie Plate

Seared Tofu, Assorted Heirloom Tomatoes, Seasonal Risotto, Roasted Mushrooms Mix, Seasonal Vegetable.

Lobster and Smoked Gouda Ravioli

Seared Shrimp, Roasted Corn, Sherry Cream Sauce

Pork Tenderloin*

Hickory Grilled, Shitake Mushroom Cream, Apricot Chutney, Mashed Sweet Potatoes

Seared Chicken Pasta

Vodka Cream Sauce, Gemelli Pasta, Roasted Red And Yellow Peppers, Mushrooms, Broccoli

Cajun Shrimp and Chicken Pasta

Smoked Cajun Cream Sauce, Orecchiette Pasta, Peppers, Onions, Tomatoes, Corn, Carrots

Seared Twin Chicken

Local Twin Frenched Chicken Breasts, Jasmine Rice, Seasonal Vegetable, Wild Mushroom Sauce

FROM THE SEA 4

Hickory Grilled Salmon*

Asparagus, Garlic Mashed Potatoes, Orange Chili Glaze

Sugar Cane Seared Scallops*

Lobster Cream Sauce, Seasonal Risotto

Catch of the Day*

Flown in Daily to Our Chef’s Exacting Specifications, Seasonal Vegetable

Trout*

Grit Encrusted, Blackened or Almond Encrusted, Roasted Corn Shrimp Sauce, Mashed Sweet Potatoes

LIGHTER CUTS: 3

Twin Filets*

Wild Mushroom Sauce, Caramelized Onions Mashed Potatoes

Prime Rib Platter*

Slow Roasted Prime Rib, Aus Jus, Baked Sweet Potato

Add Ons

Seared Shrimp, Seared Scallops, Wild Mushroom Sauce, Hollandaise, Bearnaise, Bourbon Peppercorn Sauce

BROOKWOOD CUTS: 6

Seared Filet

10oz Our Most Tender Cut, Balsamic Cabernet Jus Lie

NY Strip

14oz Thick & Juicy, Bourbon Peppercorn Sauce

Wood Grilled Ribeye

16oz Large Cut, Thick and Juicy, Balsamic Cabernet Jus Lie

Prime Rib

14oz Large Cut, Slow Roasted, Balsamic Cabernet Jus Lie

Baby Back BBQ Ribs

Best in Atlanta! Danish Ribs, Fork Tender, Chef Made BBQ Sauce

Add Ons:

Seared Shrimp – Seared Scallops – Crab Encrusted – Wild Mushroom Sauce, Béarnaise, Hollandaise, Bourbon Peppercorn

SIDES-EXTRAS 12

Baked Potato

Garlic Mashed Potatoes

Traditional French Fried Potatoes

Seasonal Vegetables

Grilled Asparagus

Blue Cheese Creamed Spinach

Smoked Gouda Macaroni and Cheese

Garlic Jack Grit Cake

Jasmine Rice

Baked Sweet Potato

Mashed Sweet Potatoes

Sweet Potato Fries

DESSERTS 7

Warm Peach Cobbler

Philadelphia Cheesecake

Fudge Brownie

Crème Brûlée with Berries

Grilled Strawberry Shortcake

Seasonal Desserts

Warm Chocolate Waffle

Offered on Saturday's and Sunday's Only

BRUNCH OMELETS 8

Spanish

Tomato, Onion, Spinach, Potato

Western

Ham, Peppers, Onion, Cheese

Mediterranean

Feta, Kalamata Tapenade, Onions, Tomatoes, Herbs

Salmon

Flaked Salmon, Capers, Red Onion, Cream Cheese, Fresh Dill

Mushroom

Portobello, Shitake, Button, Cheese

Cajun Andouille

Seared Andouille, Potato, Onion, Pepper, Tomato, Smoked Gouda

Southwestern

Fresh Pico, Roasted Corn, Cheese, Avocado

Steak Fajita

Shaved Prime Rib, Spicy Peppers, Onions, Mushrooms, Twin Cheese, Topped w/ Sliced Avocado

BRUNCH BENEDICT 4

BWG

(2) Poached Eggs, Bacon, Maple Hollandaise, Quarter Waffles

Traditional

(2) Poached Eggs, Canadian Bacon, Hollandaise, English Muffin

Sardou

(2) Poached Eggs, Canadian Bacon, Fresh Spinach, Artichoke Heart, Hollandaise

Oscar

(2) Poached Eggs, Lump Crab Asparagus Salad, Hollandaise, English Muffin

BRUNCH EGGS 1

Traditional

(3) Eggs any Way, Toast, Breakfast Potatoes, Bacon

BRUNCH SPECIALTIES 5

Shrimp & Grits

(6) Jumbo Shrimp, Lemon Butter Seared, Creamy Grits, Fresh Tomatoes, Scallions, Cheddar Jack Cheese, Toast

Seared Salmon & Eggs

(3) Eggs Anyway, Toast, Breakfast Potatoes, Bourbon Marinated Salmon

Chicken Finger Biscuits

Fresh Biscuits, Hand Dipped BWG Chicken Fingers, Cheese, Honey Mustard Drizzle, Breakfast Potatoes

Fresh Fruit & Croissant Platter

Fresh Assorted Fruits, (3) Croissants, Jam, Butter

Filet & Eggs

(3) Eggs Anyway, Filet, Toast, Breakfast Potatoes

BRUNCH 5

Waffles & French Toast

All French Toast served with bacon, breakfast potatoes

French Toast Type

Belgian Waffles

Toppings

Add Ons:

Grit Cake, Breakfast Potatoes, Creamy Grits, Bacon, English Muffin, Croissant, Canadian Bacon

BRUNCH SPECIALTY DRINKS 1

Bloody Mary and Mimosas

(served after 11:30pm on Sunday's)