

BREAKFAST SPECIALTIES

Parkwoods Southern Breakfast* 19
Two “Eggs your Way”, Choice of Bacon or Chicken Apple Sausage, Herb-Roasted Baby Yukon Potatoes, Choice of Toast

Substitutions
English Muffin, Croissant, or Biscuit 2
Side of Oatmeal, Grits, or Fruit 3
Egg Whites 2

Parkwoods Breakfast Sandwich* 18
Two Scrambled Eggs, Smashed Avocado, Sliced Tomatoes, Cheddar Cheese, Bacon, Chicken or Turkey Sausage, on Brioche Toast with a Side of Fruit

CP Ravinia Breakfast Burrito* 18
Three Scrambled Eggs, Sauteed Peppers and Onions, Jalapenos, Black Beans, Potatoes, Bacon, Turkey or Chicken Apple Sausage and Cheddar Cheese Wrapped in a Whole Wheat Tortilla.
Served with a Side of Roasted Salsa

Southern Hash and Eggs* 20 
Roasted Sweet and Yukon Potatoes, Peppers, Onions, Smoked Beef Brisket, Two Eggs Any Style. Served with Sriracha Hollandaise Sauce

Substitution on Specialty Items
Egg Whites 2

Chicken & Waffle 19
Belgian Waffle, Southern Fried Chicken Thigh, Fresh Berries, Powdered Sugar, Maple Hot Honey Syrup

Steak and Eggs* 30
Two Cage Free Eggs Any Style, 8 oz. Bavette Steak, Chimichurri, Herb-Roasted Baby Yukon Potatoes, Choice of Toast

Steel Cut Oatmeal 10
Dried Cranberries, Candied Pecans, Brown Sugar
Add Fresh Berries 2

GRIDDLE

Buttermilk Pancakes 17 
Fresh Berries, Powdered Sugar, Butter, Maple Syrup

French Toast 17 
Sourdough, Fresh Berries, Powdered Sugar, Butter, Maple Syrup

Belgian Waffle 16 
Fresh Berries, Powdered Sugar, Whipped Butter, Maple Syrup

TOASTS

Smashed Avocado 17 
Grilled Country French Bread, Smashed Avocado, Sliced Heirloom Tomatoes, “Everything” Bagel Seasoning, EVOO, Balsamic Reduction, Micro Greens

Smoked Salmon 18
Grilled Country French Bread, Mascarpone, Baby Arugula, Sliced Cold Smoked Salmon, Pickled Onions, Capers, Hard-Cooked Egg, Micro Greens

OMELETS

Served with Herb-Roasted Baby Yukon Potatoes and Choice of Toast

Build Your Own 19
Three-Egg Omelet with Your Choice of Three Additions:
Bacon, Chicken Apple Sausage, Onions, Red Peppers, Spinach, Tomatoes, Mushrooms, Cheddar Cheese, Goat Cheese, Jalapenos

Substitutions
English Muffin, Croissant, or Biscuit 2
Side of Oatmeal, Grits, or Fruit 3
Egg Whites 2

HEALTHY

Fresh Squeezed Juice of the Day 8 oz. | 12  
Ask Your Server for Today’s Selection

Protein Smoothie 20 oz. | 55g. Protein | 16  
Greek Yogurt, Whey Protein Powder, Soy Milk, Frozen Banana and Berries

Protein Parfait 49g. Protein | 20  
Greek Yogurt, Whey Protein Powder, Frozen Berries, GF Granola

Vegan Yogurt Parfait 18  
Plant Based Yogurt Infused with Vanilla Beans, Citrus Zest, Fresh Berries, Bananas and GF Granola

Egg White Frittata 18  
Roasted Sweet Potatoes, Baby Spinach, Cured Roasted Tomatoes, Feta Cheese, Sliced Avocado. Served with a Smoked Green Tomato Relish

Vegan Breakfast Bowl 25  
Just Egg Scramble, Impossible Sausage, Black Beans, Quinoa, Roasted Sweet Potatoes, Fresh Avocado, Pico de Gallo

*Cage Free Cracked Eggs Available Upon Request

SIDES

Applewood Smoked Bacon 7

Chicken Apple Sausage 7

Turkey Sausage Patty 7

Herb-Roasted Baby Yukon Potatoes 6

Cheddar Cheese Grits 7

Fresh Berries 8

Fruit Cup with Berries 7

Fruit Bowl with Berries 15

Side of Eggs* 3 each

Toast 2 slices | 5



Gluten-Free



Vegetarian



Vegan





STARTERS & SALADS

- Market Soup** Cup 8 | Bowl 10
- Southern She-Crab Soup** Cup 10 | Bowl 12
Lump Crab, Tobiko, Sherry, Sourdough Croutons
- Parkwoods Lettuce Wraps** 18
Bibb Lettuce, Lemongrass Chicken, Pickled Slaw, Crushed Peanuts, Crispy Rice Noodles
Served with Sweet Chili Sauce and Soy Ginger Sauce
- Korean Chili Oil Tteokbokki** 18
Ground Beef, Korean Rice Cakes, Scallions, Chili Flakes, Sesame Oil
- Local Georgia Cheese Boards** 3 Cheeses 18 | 5 Cheeses 30
Sweet Grass Dairy, GA - Green Hill, Tomme, Asher Blue, Pimento Cheese, Gouda
Honeycomb Honey, Fig Jam, Sundried Cherries, Artisan Crackers and Breads
- Local Charcuterie Board** 3 Types of Charcuterie 25
Spotted Trotter, GA - Spanish Style “Chorizo”, Southern Smash Salami, Coppa, Duck Prosciutto, Parma Ham
South Doux Drunken Mustard, Castelvetrano Olives, B&B Pickles, Artisan Crackers and Breads
- Caesar Salad** 16
Romaine Hearts, Oven Dried Tomatoes, Parmigiano Reggiano, Cured Black Olives, Boquerones Anchovies, Sourdough Crostini, House-made Caesar Dressing
- Burrata and Heirloom Tomatoes** 18
Basil Pesto, Local Heirloom Tomatoes, Georgia Extra Virgin Olive Oil, Balsamic Pearls
Add Prosciutto di Parma and Olives 6
- Stone Creek Artisan Mixed Green Salad** 15
Cucumbers, Tomatoes, Carrots, Watermelon Radish, Choice of Dressing or Vinaigrette
- Add Protein to your Salad**
Grilled Chicken 7, Shrimp* 12, Salmon* 11 or Steak* 12

FLATBREADS

- Mozzarella Flatbread** 16
Fresh Mozzarella, Marinated Roasted Tomatoes
Add Pepperoni 3
- Prosciutto and Fig Flatbread** 23
Roasted Garlic Spread, Fig Jam, Goat Cheese, Parma Ham, Fresh Figs, Arugula, Cherry Reduction
- Mushroom Flatbread** 19
Cauliflower Crust, Roasted Wild Mushrooms, Caramelized Onions, Mozzarella Cheese, Balsamic Syrup, Truffle Oil, Baby Arugula

SANDWICHES

- Chicken Club Sandwich** 19
Boar’s Head Roasted Chicken, Pimento Cheese Aioli, Tomato, Lettuce, Bacon, Fried Egg, Avocado, Toasted Sourdough, House Fries, or Side Salad
- Smoked Pork Belly Bahn Mi Sandwich** 21
Crispy Pork Belly, Pickled Vegetables, Green Tomato Kimchi, Avocado, Chow Chow-Sriracha Aioli, Seasoned Kimchi Fries or Side Salad



ENTREES

- Parkwoods Fried Chicken** 29
Parkwoods Famous Collard Greens, Cavatappi Mac and Cheese, Warm Buttermilk Biscuits, Honey Butter, Emily G’s Preserves
- Parkwoods Burger*** 20
Aged Cheddar, Vidalia Onion Aioli, Lettuce, Tomato, Red Onion, House Fries, or Side Salad
Substitute Impossible Patty for +2
GF Bun Available upon Request
- Crispy Wings with House Fries** 19
Naked or tossed with Tangy BBQ, Buffalo, or Sweet and Spicy Chili Sauce and served with Buttermilk Ranch Dressing
- Smoked Baby Back Pork Ribs** 32 - Half Rack
Tangy BBQ Sauce, Parkwoods Famous Collard Greens, Cavatappi Mac and Cheese, Buttermilk Biscuit, Honey Butter, Preserves
- Lemon Ricotta Ravioli** 26
Spring Peas, Asparagus, Foraged Mushrooms, Sauteed Ramps, Parmesan - Lemon Emulsion
- Protein Bowl** 25
Quinoa Brown Rice, Roasted Sweet Potatoes, Charred Corn, Edamame Beans, Portobello Mushroom, Baby Kale, Roasted Cauliflower, Avocado, Honey Chipotle Vinaigrette
- Add Protein to your Pasta or Protein Bowl**
Grilled Chicken 7, Shrimp* 12, Salmon* 11 or Steak* 12
- Blackened Loch Duart Scottish Salmon*** 32
Potato Galette, Spinach, Artichokes, Herb Cream, Tomato-Caper Relish
- Seared Joyce Farms Airline Chicken Breast*** 36
Roasted Baby Yukon Potatoes with Garlic, Lemon, Thyme, Charred Asparagus, Roast Chicken Jus
- Steak Frites*** 50
14 oz Grilled Rib Eye Steak, Shoestring Fries, Au Poivre Sauce
- Grilled Lamb Chops*** 55
Pickled Vegetables, Tzatziki, Smoked Green Tomato Chutney, Grilled Tomato and Naan
- Parkwoods Shrimp and Grits*** 28
Local Georgia Shrimp, Pepperjack Stone Milled Grits, Onions, Peppers, Applewood Bacon, Smoked Paprika Butter

SIDES

Roasted Baby Yukon Potatoes | Mac and Cheese | Charred Asparagus | Collard Greens

DESSERTS

- Lemon Olive Oil Cake** 10
Blueberry Compote, Olive Oil Dust
- Chocolate Fudge Cake** 10
- Georgia Peach Cobbler** 10
Vanilla Bean Ice Cream

Fresh Gelato Single 3 | Triple 9

Flavors: Salted Caramel | Vanilla | Chocolate | Strawberry

Ask your Server for
Seasonal Gelato Flavors.



A 20% service charge will be added to parties of six or more
NOTICE: Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.