

Parkwoods

KITCHEN 5PM – 11 PM

BAR OPENS AT 4PM

STARTERS/SALADS

Market Soup Cup or Bowl	7 or 9
Butternut Squash Soup 🌿 ♻️ Cup or Bowl Candied Ginger, Pumpkin Seed Oil, Cinnamon Cream	7 or 9
Wild Mushroom and Truffle Risotto ♻️ Carnaroli rice, mascarpone, parmigiano Reggiano, truffle butter, chives	16
Rosemary-Sage Turkey Meatballs* House Made Marinara, Parmigiano Reggiano, Italian parsley	15
Georgia Cheese Board—3 or 5 cheeses Sweet Grass Dairy Green Hill, Tomme, Asher Blue, Pimento Cheese, Gouda, Honeycomb Honey, Fig Jam, Sundried Cherries, Artisan Crackers and breads	16 or 25
Steamed PEI Mussels* Bouillabaisse, Merguez Lamb Sausage, Grilled Baguette	18
Baby Gem Lettuce House made Caesar Dressing, Slow Roasted Tomatoes, Parmigiano Reggiano, Cured Black Olives, Boquerones Anchovies, Sourdough Croutons	15
Baby Beet Salad 🌿 ♻️ Pickled Beets, Baby Arugula, Humboldt fog goat cheese, candied pecans, yuzu citrus vinaigrette	16
Artisan Mixed Green Salad Cucumbers, Tomatoes, Carrots, Radishes, Choice of Dressing or Vinaigrette	15
<i>Additional Protein for your Salads</i> <i>add Grilled Chicken* 6, Shrimp* 10, Salmon* 11 or Steak* 12</i>	

FLATBREADS

Margarita Flatbread ♻️ Fresh Mozzarella, Cured Grape Tomatoes, House Made Marinara, Fresh Basil, Roasted Garlic, Evoo	15
<i>Add Pepperoni 3</i>	
Grilled Steak Flatbread* Grilled Sirloin, Pepperjack Cheese Sauce, Caramelized Onions, Roasted Peppers	17
Mushroom Flatbread ♻️ 🌿 Cauliflower Crust, Roasted Wild Mushrooms, Caramelized Onions, Mozzarella Cheese, Balsamic Syrup, Truffle Oil, Baby Arugula	16

SANDWICHES/WRAPPS

Chicken Club Sandwich Boar's Head Roasted Chicken, Dijonnaise, Tomato, Lettuce, Bacon, Avocado, Toasted Sourdough, Parmesan Garlic Fries, or Side Salad	18
Shrimp BLT Wrap * Local Georgia Bay Shrimp, Baby Arugula, Sliced Tomatoes, Applewood Smoked Bacon, Avocado, Jalapeño Ranch Dressing, Whole Wheat Tortilla, House fries	18



Gluten-Free



Vegetarian



Vegan

ENTREES

Parkwoods Burger* Aged Cheddar, Shallot Aioli, Lettuce, Tomato, Onion, House fries, or Side Salad	18
Impossible Burger ♻️ Plant-based patty, Aged Cheddar, Shallot Aioli, Lettuce, Tomato, Onion, House fries, or Side Salad	18
Beer Batter Fish and Chips * House Fries or Side Salad, Dill-Caper Tartar Sauce	22
Protein Bowl ♻️ 🌿 Roasted Sweet Potatoes, Carrots, Brussels Sprouts, Parsnips, Quinoa Brown Rice, Portobello Mushroom, Grilled Cauliflower Steak, Avocado, Honey Chipotle Vinaigrette	23
Spinach-Ricotta Tortellini ♻️ Parmesan Cream, Artichoke Hearts, Wilted Spinach, Tomatoes, Extra Virgin Olive Oil	25
Parkwoods Shrimp and Grits* Local Georgia Shrimp, Stone Milled Grits, Onions, Peppers, Applewood Bacon, Smoked Paprika Butter, Pepperjack Cheese	26
Parkwoods Fried Chicken * Parkwoods Famous Collard Greens, Mac and Cheese, House-made Gravy, Skillet Cornbread	28
Loch Duart Scottish Salmon * Wild Basmati Rice, Charred Broccolini, Sorghum Glaze	29
Seared Scallops * Parsnip Puree, Potato Gnocchi, Basil Pesto Cream, Roasted Brussels Sprouts, Lemon Oil	39
Prime Bone in Beef Short Rib* Crushed Baby Potatoes, Chives, Roasted Chestnuts, Root Vegetables, Chianti Reduction	39
Bone in Cowboy Rib Eye Steak* 16 oz, Roasted Baby Potatoes, Charred Asparagus, Truffle Butter, Cabernet Demi	49

SIDES

Collard Greens | Roasted Baby Potatoes |
Charred Asparagus | House Fries | Charred
Broccolini | Mac & Cheese 9 each

DESSERTS

Warm Apple Cobbler Spiced apples, streusel, sea salt caramel sauce, vanilla ice cream	9
Key Lime Pie Whipped Cream, Fresh Berries, Kiwi/Key Lime Sauce	9
Vanilla Bean Crème Brûlée Chocolate Biscotti, Berries	
Triple Mousse Cake Whipped Cream, Fresh Berries, Raspberry Sauce	9

BACKYARD



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.




Parkwoods

Mon-Fri : 6:30 AM-11:00 AM | Sat-Sun: 6:30 AM-12:00 PM

BREAKFAST SPECIALTIES

- Parkwoods Southern Breakfast*** 17
two "eggs your way", choice of bacon or chicken apple sausage, roasted Yukon potatoes, choice of toast
- Parkwoods Breakfast Sandwich*** 16
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*** 16
three scrambled eggs, sautéed peppers and onions, jalapeños, black beans, bacon, turkey sausage or chicken apple sausage and cheddar cheese wrapped in a whole wheat tortilla. Served with a side of roasted salsa
- Southern Hash and Eggs*** 17
roasted sweet and Yukon potatoes, peppers, onions, smoked beef brisket, two eggs any style, served with Sriracha Hollandaise Sauce
Egg white substitute available + 1
- Chicken & Waffle** 18
rosemary and cheddar waffle, breaded crispy chicken wings, fresh berries, powdered sugar, maple hot honey syrup
- Greek Yogurt Parfait (Vegan/GF)**   13
plant-based Greek yogurt infused with vanilla beans, citrus zest, fresh berries, bananas and GF granola
- Egg White Frittata**  16
roasted sweet potatoes, baby spinach, cured roasted tomatoes, feta cheese, sliced avocado, served with a smoked green tomato relish
- Steel Cut Oatmeal**  9
dried cranberries, candied pecans, brown sugar
Add fresh berries +2
- Breakfast Biscuit** 9
turkey sausage, egg, cheddar cheese, biscuit

GRIDDLE

- Buttermilk Pancakes** 17
fresh berries, powdered sugar, butter, maple syrup
- Brioche French Toast**  17
fresh berries, powdered sugar, butter, maple syrup
- Malted Belgium Waffle**  15
fresh berries, powdered sugar, butter, maple syrup
- Breakfast Protein Bowl (Vegan/GF)**   22
just Egg scramble, Impossible sausage, black beans, quinoa, roasted sweet potatoes, fresh avocado
**Cage-free cracked eggs available upon request*


BREAKFAST COCKTAILS

- Mimosa** 10
LaMarca Prosecco, orange juice, orange slice
- Bloody Mary** 12
New Amsterdam vodka, bloody Mary mix, celery

SIDES

- Applewood Smoked Bacon** 7
- Chicken Apple Sausage** 6
- Yukon Breakfast Potatoes** 6
- Cheddar Cheese Grits** 7
- Fresh Berries** 8
- Fruit Cup** 7
- Side of Eggs*** +2 per egg
- Toast (two slices)** 5

TOASTS

- Smashed Avocado**  16
grilled country French bread, smashed avocado, sliced heirloom tomatoes, "everything" bagel seasoning, extra virgin olive oil
Add one egg "any style" +2
Add smoked salmon +6
- Smoked Salmon** 17
grilled country French bread, mascarpone, baby arugula, sliced cold smoked salmon, pickled onions, capers, hard-cooked egg

OMELETS

- Served with Yukon potatoes and a choice of toast*
- Build Your Own** 17
- Three-egg omelet with your choice of 3 additions:** (bacon, chicken apple sausage, onions, red peppers, spinach, tomatoes, mushrooms, cheddar cheese, goat cheese, jalapeños)
Substitute English muffin, croissant or biscuit +2
Substitute side of oatmeal, grits or fruit +2
Additional items in your omelet (over 3) +.75

  
Gluten-Free Vegetarian Vegan

BEVERAGES

- | | Small | Large |
|------------------------------------------------------|-------|-------|
| Batdorf & Bronson Coffee | 3 | 3.50 |
| Cappuccino | | 4 |
| Latte (French Vanilla/Plain) | | 4 |
| Espresso | | 3.50 |
| Hot Chocolate | | 3 |
| Numi Organic Teas (daily selection) | | 5 |
| Juices (orange, apple, cranberry, grapefruit) | | 3 |

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