

## BRUNCH FAVORITES-

| PARKWOODS SOUTHERN BREAKFAST Two "eggs your way", choice of bacon or chicken apple sausage, roasted Yukon potatoes, choice of toast  | \$17       |
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| CHICKEN & WAFFLE Rosemary and cheddar waffles, breaded crispy chicken wings, fresh berries, powdered sugar, maple hot honey syrup.   | \$18       |
| SMOKED SALMON AVOCADO TOAST Grilled Country French Bread, Mascarpone Cheese, Baby Arugula Heirloom Tomatoes, Smoked Salmon, Sliced Avocado, Pickled Re Onions, Capers, Lemon Oil |            |
| Add 1 Egg Any Style \$2  |            |
| PEACHES AND CREAM FRENCH TOAST Thick-sliced brioche toast, sweetened cream cheese, caramelized peaches, vanilla peach compote, powdered sugar.                                   | \$19       |
| SOUTHERN HASH AND EGGS* Roasted Sweet and Yukon Potatoes, Peppers, Onions, Smoked Beef Brisket, 2 eggs any style, served with Sriracha Hollandaise Sauce.                        | \$18       |
| PARKWOODS "BREAKFAST" SHRIMP AND GRITS Georgia Shrimp, Pepperjack Cheese Grits, Onions, Peppers, Smoked Pork Belly, Smoked Paprika Butter, with two eggs any style               | \$28       |
| PARKWOODS BREAKFAST BURGER  Aged Cheddar, Shallot Aioli, Lettuce, Tomatoes, Fried Egg,  Applewood Smoked Bacon, Brioche Bun with Parmesan Garlic Fri                             | \$22<br>es |
| STEAK AND EGGS<br>8oz Sirloin Steak, 3 Eggs Any Style, Roasted Yukon<br>Potatoes, Choice of Toast  | \$32       |

Combo flame-grilled 22 oz Cowboy Ribeye, perfectly paired with a pour of our Parkwoods Private Barrel WhistlePig 10-Year Rye Whiskey \$95

Herb Roasted Potatoes, Charred Asparagus, Truffle Butter, Cabernet demi

## SWEET ENDINGS

| KEY LIME PIE<br>Whipped Cream, Fresh Berries, Kiwi/Key Lime Sauce                        | \$9 |
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| WARM PEACH COBBLER Spiced Peaches, Streusel, Peach Caramel Sauce, Vanilla Bean Ice Cream | \$9 |
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Indicated prices exclude taxes and gratuities.