



DAILY 4PM - 11 PM

STARTERS/SALADS

- Market Soup** Cup or Bowl 5 or 8
- Brunswick Stew** Cup or Bowl 6 or 9
Smoked Turkey, Roasted Corn, Lima Beans, Tomatoes, Onions, Carolina-style BBQ Sauce
- Fried Green Tomato** 12
Panko Crusted Green Tomato, Baby Arugula, Jalapeño Ranch
- BBQ Chicken Quesadilla** 15
Marinated and Grilled Chicken Breast, BBQ sauce, Caramelized Onions, Pepperjack Cheese, Flour Tortilla, Sour Cream, and Roasted Salsa
- Parkwoods Shrimp and Grits** 18
Local Georgia Shrimp, Stone Milled Grits, Onions, Peppers, Applewood Bacon, Smoked Paprika Butter, Pepperjack Cheese
- Classic Caesar Salad** 14
Romaine hearts, shaved Parmesan, Garlic Croutons, Classic Caesar Dressing
- Parkwoods Mixed Green Salad** 14
Shaved Carrots, Cucumbers, Grape Tomatoes, Radishes
- Cobb Salad** 16
Grilled Chicken, Avocado, Bacon, Blue Cheese, Eggs, Tomatoes, Jalapeño Ranch Dressing
- Additional Protein for your Salads**
add Grilled Chicken 6, Shrimp* 10, Salmon* 11 or Steak* 12*

FLATBREADS

- Mozzarella Flatbread** 14
Fresh Mozzarella, Roasted Tomato Sauce, Italian Herbs
Add Pepperoni 3
- Pepperoni Flatbread** * 15
Shredded Mozzarella, Roasted Tomato Sauce, Pepperoni
- Wild Mushroom** 16
Cauliflower Crust, Roasted Wild Mushrooms, Caramelized Onions, Mozzarella Cheese, Balsamic Syrup, Truffle Oil, Baby Arugula

FROM THE BACKYARD

- Parkwoods Fried Chicken** 26
Parkwoods Famous Collard Greens, Yukon Gold Mash, House-made Gravy, Cornbread Muffin
- Beer Batter Fish and Chips** 19
Parmesan Garlic Fries, or Side Salad, Dill-Caper Tartar Sauce
- Crispy Jumbo Wings with Parmesan-Garlic Fries** * 18
Naked or tossed with Tangy BBQ Sauce, Buffalo, or Sweet and Spicy Chili Sauce
- Smoked Baby Back Pork Ribs** * 1/2 slab or full slab 25/35
Tangy BBQ Sauce, Parkwoods Famous Collard Greens, Cornbread Muffin, Honey Butter, Parmesan-Garlic Fries

SANDWICHES/WRAPPS

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

ENTREES

- Parkwoods Burger*** 18
Aged Cheddar, Shallot Aioli, Lettuce, Tomato, Onion, Parmesan Garlic fries, or Side Salad
- Impossible Burger** 18
Plant-based patty, Aged Cheddar, Shallot Aioli, Lettuce, Tomato, Onion, Parmesan Garlic fries, or Side Salad
- Catch of the Week — market price**
Ask your server for menu details
- Wild Mushroom Ravioli** 25
Roasted Wild Mushrooms, Asparagus, English Peas, Porcini Cream sauce
add Grilled Chicken 6, Shrimp* 10, Salmon* 11, or Steak* 12*
- Grilled 12 oz. Ribeye Steak*** 40
Yukon Gold Mash, Charred Asparagus, Truffle Butter, Cabernet Demi

JUST FOR THE KIDS

- Kids Cheeseburger*** with Fries or Salad 13
- Kids Grilled Cheese** with Fries or Salad 11
- Kids Chicken Tenders*** with Fries or Salad 13

SIDES

8 each

- Collard Greens | Yukon Gold Mash | Charred Asparagus | Garlic Parmesan or House Fries | Charred Broccolini | Mac & Cheese

DESSERTS

- Chocolate Cake** 9
Whipped Cream, Fresh Berries, Raspberry Sauce
- Key Lime Pie** 9
Whipped Cream, Fresh Berries, Kiwi/Key Lime Sauce
- Peach Bread Pudding** 9
Peach Compote with Caramel Sauce, Vanilla Ice Cream
- Selection of Gelatos** 9
Ask for our current selection

- Gluten-Free**
- Vegetarian**
- Vegan**

An 20% service charge and local sales taxes will be added to all orders.

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.



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

- 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 |

A 20% service charge will be added to parties of six or more

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