

# Parkwoods

## BREAKFAST

**BREAKFAST BUFFET** 22  
includes Batdorf & Bronson Coffee & orange juice

**EGGS YOUR WAY\*** 14  
hash browns,  
choice of bacon, pork sausage or  
chicken, apple sausage,  
choice of toast

**MARKET FRITTATA\*** 12  
free range eggs, market vegetables, herbs

**AVOCADO TOAST** 9  
ricotta, radish, lemon zest  
add egg 2

**LOADED HASH BROWNS** 12  
mushrooms, onions, peppers, cheddar  
add egg 2

**CHICKEN & WAFFLE\*** 16  
chicken wings, maple syrup, honey butter

**BANANAS FOSTER FRENCH TOAST** 14  
citrus-vanilla bean butter and fresh berries

**STEAK & EGGS\*** 19  
flat iron, hash browns, salsa verde

**THREE EGG OMELETTE YOUR WAY\*** 15  
hash browns

**QUINOA & LEMON PANCAKE** 9  
vanilla bean butter

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or eggs may increase your risk of foodborne illness.\*

**PARKWOODS**  
4355 ASHFORD DUNWOODY RD.  
ATLANTA, GA 30346

# Parkwoods

## ABOUT OUR BUFFET

Here at Parkwoods we believe in sourcing local products that are available to us here in Georgia and the surrounding areas. One of our country hams comes from Benton's Smoky Mountain Country Hams located in Madisonville, TN. The business was started in 1947 by the late Albert H. Hicks, a dairy farmer who began curing and selling country hams out of a painted block building. Another country ham is sourced from Broadbent's which is located in Kuttawa, KY. Broadbent B & B Foods has been producing Old Fashioned Country Ham since 1909. A Truly American Food that has been on this continent since colonial days. Country Ham and Dry Cured Bacon were staples that sustained many of our first settlers as they moved west. Our grits come from Logan Turnpike Mill located here in Blairsville, GA. The mill is family owned and they contract local farmers to grow the corn, which is stone ground, utilizing the whole grain. We also utilize products from Sweet Grass Dairy which is located in Thomasville, GA. They produce old world handcrafted cheeses. Sweet Grass Dairy produces only cow's milk cheeses, using milk from the Wehner's nearby Green Hill Dairy. Thank you for dining with us and we hope you enjoy our wonderful buffet that offers over 35 different items.

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**PARKWOODS**  
4355 ASHFORD DUNWOODY RD.  
ATLANTA, GA 30346

LUNCH



EVERY DAY  
11:00 TO 3:00

START

- SWEET POTATO DEVEILED EGGS bacon onion jam... 9
- SKILLET CORN BREAD honey butter... 8
- ROASTED HEIRLOOM TOMATO SOUP grilled cheese crostini ... 9
- WARM CRAB DIP saltine cracker crust, meyer lemon, butter toasted crostini ... 14
- COUNTRY HAM BOARD broadbent kentucky & benton's tennessee country ham, b&b pickles, creole mustard ... 13
- HEIRLOOM TOMATO SALAD green goddess, corn chow chow ... 10
- WEDGE SALAD iceberg, bleu cheese vinaigrette, cherry tomatoes, praline bacon ... 9
- CLASSIC CAESAR romaine hearts, shaved parmesan, garlic croutons, classic caesar dressing ... 9/14  
add chicken 5, salmon 8, steak 8

SALADS, SANDWICHES, ENTREES

- FLAT IRON STEAK SALAD\* .....19  
five bean salad, creole mustard vinaigrette
- COBB SALAD\* .....16  
grilled chicken, smoked bacon, tomato, avocado, hard cooked egg, bleu cheese dressing
- SPICY FRIED CHICKEN SANDWICH\* .....15  
crispy fried chicken thighs, spicy cane syrup drizzle, bread & butter pickles  
served with fries or garden salad
- PARKWOODS BURGER\* .....16  
8 oz. Angus Style beef, pimento cheese, lettuce, tomato, onion  
served with fries or garden salad
- IMPOSSIBLE BURGER .....16  
plant based patty, pimento cheese, lettuce, tomato, onion  
served with fries or garden salad
- SEARED GULF FISH\* .....23  
hoppin' john, salsa verde
- FISH & CHIPS\* .....14  
Hartsfield IPA beer battered cod, old bay tartar sauce, garlic herb fries
- EARTH BOWL .....14  
roasted sweet potato, crispy kale, roasted brussel sprouts, barley, beans, cilantro lime dressing
- GARDEN CAMPANELLE PASTA .....18  
garlic burst cherry tomatoes, grilled corn, zucchini, fresh thyme

SHARE  
7 EACH

- Warm 5 Bean Salad
- Baked Mac and Cheese
- Slow Cooked Collard Greens
- Cheddar Grits
- Charred Broccolini

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**DRAFT BEER** 13oz / 22oz

<b>Atlanta Brewing Co. Hartsfield IPA, GA</b> <i>modern IPA; bitter, bold, local</i>	6/10
<b>Brooklyn Sorachi Ace Saison, NY</b> <i>saison brewed with a special Japanese hop</i>	5/10
<b>Kostritzer Schwarzbier, Germany</b> <i>traditional German black lager</i>	6/10
<b>New Realm Hoplandia IPA, GA</b> <i>local modern IPA; very hoppy and loud</i>	6/10
<b>Orpheus Atlanta Tart Plum Saison, GA</b> <i>tart, local fruit beer</i>	6/10
<b>Southbound Scattered Sun Belgian Wit, GA</b> <i>local Belgian-style wheat beer</i>	6/10
<b>Stella Artois European Lager, Belgium</b> <i>classic European lager</i>	6/10
<b>Weihenstephan Pilsner, Germany</b> <i>traditional German pilsner</i>	6/10
<b>Seasonal Tap</b> <i>ask server for details</i>	6/10

**PACKAGED BEER**

<b>Abita Turbodog Brown Ale, LA</b> <i>malty dark brown ale</i>	6
<b>Atlanta Hard Cider, GA</b> <i>ask server for flavors</i>	6
<b>Catawba Brown Bear Ale, NC</b> <i>dark brown ale with hints of cocoa</i>	6
<b>Coors Banquet Lager, CO</b> <i>the classic from Golden</i>	4
<b>Foothills Brewing Hoppyum IPA, NC</b> <i>traditional IPA</i>	6
<b>Harpoon IPA, MA</b> <i>classic American IPA</i>	6
<b>Magic Hat #9 Not Quite Pale Ale, VT</b> <i>hopped apricot pale ale</i>	5
<b>Paulaner Hefeweizen, Germany</b> <i>traditional German wheat beer</i>	6
<b>Sweetwater 420, GA</b> <i>local extra pale ale</i>	7

**COCKTAILS**

<p><b>The Penicillin</b> 13 Larceny Bourbon, ginger honey, fresh lemon, smoky scotch</p> <p><b>La Louisiane</b> 13 Rittenhouse Rye, sweet vermouth, benedictine, peychaud's</p> <p><b>Brown Derby</b> 13 Elijah Craig Bourbon, honey, grapefruit</p> <p><b>Strawberry Patch</b> 13 Old Forrester Rye, fresh lime, Strawberry, rhubarb bitters</p> <p><b>The Backyard Mocktail</b> 7 sparkling peach limeade</p>
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**SPARKLING**

<b>Villa Sandi</b> Prosecco, Italy . . . . .	8
<i>ripe golden apples, citrus, stone fruit, light and fresh</i>	
<b>Mumm</b> Brut Rosé, Napa, California . . . . .	14
<i>who doesn't love rosé? And bubbles?</i>	
<b>Domaine Chandon</b> Brut, Napa County, California . . . . .	16
<i>a lovely wine that grows in the glass.</i>	

**WHITE**

<b>Tangent Paragon Vineyard</b> Albariño, Edna Valley, California. . . . .	11
<i>ripe citrus, fruit, and minerality</i>	
<b>Pighin</b> Pinot Grigio, Friuli Grave, Italy . . . . .	13
<i>slightly floral, fruit, pineapple, crisp finish</i>	
<b>Hermann J. Wiemer</b> Field Blend, Seneca Lake, New York . . . . .	14
<i>floral, peachy, a hint of spice</i>	
<b>Oyster Bay</b> Sauvignon Blanc, Marlborough, New Zealand . . . . .	12
<i>tropical, citrus, zesty finish</i>	
<b>The Hess Collection</b> Chardonnay, Monterey County, California . . . . .	11
<i>bright citrus, tropical flavors, crisp acidity, and a hint of oak</i>	

**ROSÉ (on tap)**

<b>Tuck Beckstoffer</b> Hogwash Rosé, Napa, California . . . . .	9.5
<i>lively aromas of rose, raspberry and orange zest</i>	

**RED**

<b>Shug</b> Pinot Noir, Sonoma Coast, California . . . . .	16
<i>ripe flavors of cherries and strawberries with a kiss of oak</i>	
<b>Terra d'Oro</b> Barbera, Amador County, California . . . . .	14
<i>sweet red fruit, cherry cola, and blueberries</i>	
<b>Decoy by Duckhorn</b> Cabernet Sauvignon, Napa County, California. . . . .	16
<i>mulberry, raspberry, currant, and spice complexity</i>	
<b>Montes</b> Malbec, Central Valley, Chile. . . . .	10
<i>ripe blue and black fruits, notes of violets, a touch of vanilla and coffee</i>	
<b>Cain Cuvee NV11</b> Merlot-Cabernet Blend, Napa County, California. . . . .	15
<i>unique blend of two vintages, aromas of raspberry and earth, satin-smooth texture</i>	

**PARKWOODS SOUTHERN TABLE**

DINNER

Parkwoods

EVERY DAY  
5:00 TO 11:00

START



SWEET POTATO DEVILED EGGS bacon onion jam... 9

SKILLET CORN BREAD honey butter... 8

ROASTED HEIRLOOM TOMATO SOUP grilled cheese crostini ... 9

WARM CRAB DIP saltine cracker crust, meyer lemon, butter toasted crostini ... 14

COUNTRY HAM BOARD broadbent kentucky & benton's tennessee country ham,  
b&b pickles, creole mustard ... 13

HEIRLOOM TOMATO SALAD green goddess, corn chow chow ... 10

WEDGE SALAD iceberg, bleu cheese vinaigrette, cherry tomatoes, praline bacon ... 9

CLASSIC CAESAR romaine hearts, shaved parmesan, garlic croutons, classic caesar dressing ... 9/14  
add chicken 5, salmon 8, steak 8

ENTRÉE

FLAT IRON STEAK SALAD\* warm 5 bean salad, creole mustard vinaigrette .....19

LUMP CRAB CAKES old bay tartar, pickled mustard seed slaw, shoestring potatoes.....26

ROASTED SWEET POTATO market vegetables, saffron, vidalia onions, pickled tomato,  
mint pesto..... 18

PARKWOODS BURGER\* .....16  
8 oz. Angus Style beef, pimento cheese, lettuce, tomato, onion  
served with fries or garden salad

IMPOSSIBLE BURGER .....16  
plant based patty, pimento cheese, lettuce, tomato, onion  
served with fries or garden salad

GARDEN CAMPANELLE PASTA garlic burst cherry tomatoes, grilled corn, zucchini,  
fresh thyme.....18

GRILLED DOUBLE-CUT PORK CHOP\* tabasco butter, garlic green beans, cheddar grits .....28

FRIED CHICKEN\* braised collard greens, red eye gravy, sopping biscuit.....23

SEARED GULF FISH\* hoppin' john, salsa verde.....23

SORGHUM GLAZED SALMON\* black eyed pea succotash.....22

COWBOY RIBEYE\* steak fries, grilled asparagus, maytag bleu cheese butter.....46

SHARE  
7 EACH

- Warm 5 Bean Salad
- Baked Mac and Cheese
- Slow Cooked Collard Greens
- Cheddar Grits
- Charred Broccolini

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## COCKTAILS

**THE PENICILLIN** 13  
Larceny Bourbon, ginger honey, fresh lemon, smoky scotch

**LA LOUISIANE** 13  
Rittenhouse Rye, sweet vermouth, benedictine, peychaud's

**BROWN DERBY** 13  
Elijah Craig Bourbon, honey, fresh grapefruit

**STRAWBERRY PATCH** 13  
Old Forrester Rye, fresh lime, strawberry, rhubarb bitters

**THE BACKYARD MOCKTAIL** 7  
sparkling peach limeade

## AMERICAN BOURBONS, WHISKEYS & RYES

### BOURBON

1792 Single Barrel	12	Jefferson's Reserve	15
Angel's Envy Straight	13	Johnny Drum Private Stock	9
Bakers	15	Knob Creek	9
Basil Hayden	12	Larceny	11
Belle Meade	10	Makers Mark	10
Bowman Brothers Straight	12	Michter's U.S. 1	13
Bulleit Bourbon	10	Noah's Mill	13
Eagle Rare 10 Year	10	Old Forester Classic	9
Elijah Craig Small Batch	10	Rabbit Hole	16
Evan Williams Black Label	8	Rowan's Creek	11
Evan Williams Single Barrel	10	Russell's Reserve 10 Year	12
Ezra Brooks 7 Year	10	Savannah Sweet Tea Bourbon	12
FEW	12	Wathen's	12
Four Roses Single Barrel	9	Wild Turkey 101 Proof	9
Four Roses Small Batch	10	Wild Turkey Kentucky Spirit	16
High West American Prairie	10	Wild Turkey Rare Breed	14
Hudson Baby	11	Woodford Double Wood	13
		Woodford Reserve	11

### WHISKEY

Bernheim Wheat Whiskey	12
Jack Daniels	9
Jack Daniels Single Barrel Select	12
J Rieger & Co Kansas City Whiskey	10
Westland Single Malt	16

### RYE

Bulleit Rye	10
Dad's Hat	10
High West Double Rye	9
Jack Daniels Rye	9
Masterson's	18
Rittenhouse	9
Russell's Reserve 6 Year	14
Sazerac 6 Year	10
Templeton 6 Year	14
Whistle Pig 10 Year	18
Woodford Reserve Rye	11

Ask your server about our available flights.

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<i>local extra pale ale</i>	

## PARKWOODS SOUTHERN TABLE



**NUTELLA BREAD PUDDING**

high roads vanilla ice cream

9

**GRILLED PEACHES & CREAM**

local honey & chantilly cream

9

**STONE FRUIT UPSIDE DOWN**

**CORNMEAL CAKE**

ask server for daily inspiration

9

**CHOCOLATE CAKE**

salted caramel brittle

9

**IRISH COFFEE SUNDAE**

caramel whiskey sauce

9

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**PARKWOODS**

MODERN AMERICAN GRILL

4355 ASHFORD DUNWOODY RD.

ATLANTA, GA 30346

# AFTERS

## COCKTAILS

### **CAPTURE THE FLAG** 15

Pierre Ferrand 1840, Grand Marnier, Luxardo Maraschino  
*an old-fashioned with an arts degree*

### **THE MADRIGAL** 10

Rittenhouse Rye, Ruby Port, Sweet Vermouth  
*a manhattan that sings*

### **ESPRESSO MARTINI** 14

Ketel One Vodka, Kahlua, Espresso  
*wake up and dance*

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## A M A R I

Fernet-Branca . . . . .	.8
Nonino Amaro . . . . .	12

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FRESH COFFEE &  
FINE TEAS AVAILABLE