

# Parkwoods

## BREAKFAST

**BREAKFAST BUFFET** 22  
includes 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  
add short rib 5

**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

## K I D S   B R E A K F A S T

*kids items come with choice of milk or juice*

Short Stack Buttermilk Pancakes

vanilla bean butter

6

Organic Yogurt

hazelnut granola, fresh fruit, local honey

6

Kids Way Breakfast

eggs any style, bacon, toast

6

Steel Cut Oatmeal

fresh fruit, dried fruit, real maple syrup

6



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, soda</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>	

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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## C O C K T A I L S

- 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, soda
- THE BACKYARD MOCKTAIL** 7  
sparkling peach limeade

## A M E R I C A N B O U R B O N S , W H I S K E Y S & R Y E S

### B O U R B O N

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

### W H I S K E Y

Bernheim Wheat Whiskey	12
Jack Daniels	9
Jack Daniels Single Barrel Select	12
J Rieger & Co Kansas City Whiskey	10
Westland Single Malt	6

### R Y E

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 modern IPA; very hoppy and loud</i>	
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<i>tart, local fruit beer</i>	
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<i>classic European lager</i>	
<b>Weihenstephan Pilsner, Germany</b>	6/10
<i>traditional German pilsner</i>	
<b>Seasonal Tap</b>	6/10
<i>ask server for details</i>	

### P A C K A G E D B E E R

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<i>local extra pale ale</i>	

P A R K W O O D S M O D E R N A M E R I C A N G R I L L

4 3 5 5 A S H F O R D D U N W O O D Y R D . A T L A N T A , G A 3 0 3 4 6



**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



# PARKWOODS

## K I D S M E N U

*kids items come with choice of milk or juice*

Seasonal Sliced Fruit...4

Crudite • farmers market vegetables, hummus...6

Chicken Fingers\* • fries or carrots, tzatziki sauce...10

Pan Toasted Sourdough Grilled Cheese • apple, cheddar,  
tomato...8

Baked Mac and Cheese...7

Kids Earth Bowl • sweet potato, wild rice, crispy kale,  
garbanzo beans, honey mustard vinaigrette...8

Spaghetti • choice of marinara or butter, cheese...8

Flat Bread Pizza • red sauce, mozzarella, plain or  
pepperroni...10

Kids Burger or Cheeseburger\* • served your way, fries or  
carrots, tzatziki sauce...10

