

PARC BRUNCH

Shared bites...

AVOCADO TOAST 13

Grilled Sourdough, Smashed Avocados, Crumbled Queso Fresco, Roasted Tomato Jam

SHRIMP CEVICHE TOSTADA 16

Citrus Marinated Shrimp, Grilled Corn, Guajillo Salsa, Avocado Crema, Cilantro Radish Salad

TRUFFLE FRIES 12

Truffle Oil, served with Zip Aioli and Ketchup

CHARRED BURRATA 16

Grilled Apples, Lemon and Chiles, Michigan Honey, Rustic Grilled Toast

BLOODY MARY OYSTERS 19

Spicy Tomato Horseradish Sauce, Pickled Pepper and Celery Relish
Pair it with a shot of Tito's!

CHILE HONEY CHICKEN WINGS 15

Sweet and Spicy Wood Grilled Wings, Sesame Rosemary Gremolata, Yogurt Ranch

SWEETS

GRIDDLED CINNAMON ROLLS 14

Two Cinnamon Rolls, Honey, Butter, Vanilla Glaze Drizzle

LEMON POPPY SEED BREAD 14

Warm Lemon and Oat Quick Bread, Macerated Peaches, Fresh Whip Cream

BANANAS FOSTER FRENCH TOAST 19

Brioche with Brown Sugar Custard, Caramelized Bananas, Brown Butter Rum Mousse

BERRY BERRY PANCAKES 18

Lemon Zest Buttercream Cakes, Fresh Blueberries, Warm Strawberry Syrup

GREENS

ADD: CHICKEN 7 | SHRIMP 9 | SALMON 9 | TENDERLOIN TIPS 9

PARC CLASSIC CHOPPED 14

Romaine, Red Cabbage, Chickpeas, Conserved Tomatoes, Pickled Cauliflower, Red Peppers, Mustard Vinaigrette

MARKET SALAD 15

Seasonal Baby Greens, Shaved Zucchini and Carrots, Garden Pea Hummus, Za'atar Vinaigrette, Crispy Pita Croutons

KALE AND ARUGULA CAESAR 14

Baby Kale and Wild Arugula, Black Pepper Caesar Dressing, Shaved Radish, Garlic Breadcrumbs

THE WOODWARD 18

Grilled Chicken, Pancetta, Ricotta Salata, Grilled Artichokes, Hearts of Palm, Avocado, Romaine, Tarragon Dill Dressing

EGGS...

THE PROPER BREAKFAST 21

Three Eggs, Cherry Wood Smoked Bacon, Chicken Apple Sausage, Griddled Potatoes, Grilled Rustic Toast, Arugula Salad

IMPOSSIBLE SAUSAGE SCRAMBLE 17

Spicy Vegan Sausage, Eggs, Tomatoes, Spinach, Red Pepper, Swiss, Sourdough Toast, Arugula Salad

BACON SWISS OMELET 16

Three Eggs, Cherrywood Smoked Bacon, Caramelized Onions, Swiss, Arugula Salad

OMELET VERDUE 16

Three Eggs, Zucchini, Tomato, Spinach and Asparagus, Goat Cheese, Arugula Salad

CREOLE SHRIMP OMELET 18

Three Eggs, Shrimp, Peppers, Onions, Spicy Lobster Etouffee Cream, Arugula Salad

SMOKED SALMON AND LATKES 19

Potato Pancakes, Spiced Apple Butter, Sour Cream, Smoked Salmon, Choice of Egg

CHEESE GRITS AND SAUSAGE 21

Creamy Cheddar Grits, Grilled Local Kielbasa, Choice of Eggs, Arugula Salad

Brunch HOUSE

SPECIALTIES

THE BISCUIT BENEDICT 18

Poached Eggs, Buttermilk Biscuits, Dearborn Ham, Roasted Tomato Hollandaise, Arugula Salad

TOMATILLO BRAISED CHICKEN CHILAQUILES 19

Corn Tortillas, Choice of Eggs, Avocado Crema, Queso Fresca, Scallion Salad

GRILLED FILET TIPS AND EGGS 28

Two Eggs, Zip Aioli, Grilled Sourdough Toast, Arugula Salad

SPICED CHICKEN MEATBALLS 18

Eggs Poached in Harissa Tomato Sauce, Chicken Meatballs, Whipped Feta, Grilled Toast

ULTIMATE BRUNCH BURGER 21

Custom Wagyu Burger, Swiss and American Cheese, Crispy Potato Cake, Bacon, Fried Egg, Chile Béarnaise, Tomato Jam, Onion Brioche Bun

THE UNCH IN YOUR LUNCH...

SALMON BURGER 19

Housemade Salmon Burger, Tomato, Baby Arugula, Avocado Crema, Onion Brioche Bun

CLASSIC PARC BURGER 16

Custom Wagyu Blend or Impossible Burger, Swiss and American Cheese, Pickle, Lettuce, Tomato, Special Sauce, Tomato Jam, Onion Brioche Bun

GRILLED CHICKEN CLUB WRAP 16

Avocado Crema, Yogurt Ranch, Red Cabbage and Romaine, Roasted Tomatoes, Bacon

WOOD GRILLED PRIME NEW YORK STEAK 34

Brunch Potatoes, Grilled Asparagus, Roasted Veal Jus

Add choice of Eggs and Toast 6

WOOD GRILLED CREEKSTONE FILET 44

Brunch Potatoes, Grilled Asparagus, Roasted Tomato Hollandaise and Veal Jus

Add choice of Eggs and Toast 6

SIDES

TWO EGGS 7

CHERRY WOOD SMOKED BACON 7
CHICKEN SAUSAGE 6

GRILLED ASPARAGUS 12

SIMPLE ARUGULA SALAD 8
GRILLED RUSTIC TOAST 4

SEASONAL FRUIT 7

CRISPY BRUNCH POTATOES 6

DRINK TO HEAL

\$14 CRAFT COCKTAILS

FUZZY BUBBLES

Deep Eddy Orange Vodka, Elderflower Liqueur,
Peach Purée, Lemon, Lemongrass Syrup

PARC PUNCH

Plantation Pineapple Rum,
Mixed Berry Simple,
Lime Juice, Averna

BABY ROSE

Ketel Botanicals Grapefruit
Rose, Raspberry, Lemon,
Pamplemousse, Sparkling Rosé

CURIOUS GEORGE

Old Grand Dad, Banana Purée
Simple, Orange Bitters,
Orange Peel

COOL AS A CUCUMBER

Tanqueray Sevilla, Cucumber Simple,
Lemon Juice, Soda

CATCHING FIREFLIES

Reposado Tequila, Ancho Reyes,
Agave, Orange Bitters

BUBBLY BAR

Mimosas Served Tableside
Champagne, Fresh Berries, Juice

\$75
Serves 4-6

VEUVE CLICQUOT 125
VEUVE ROSE 155
DOM PÉRIGNON 265



SPARKLES & VINO

LITTLE Z \$9
Prosecco, Fresh Squeezed
Orange Juice, Splash of Cointreau

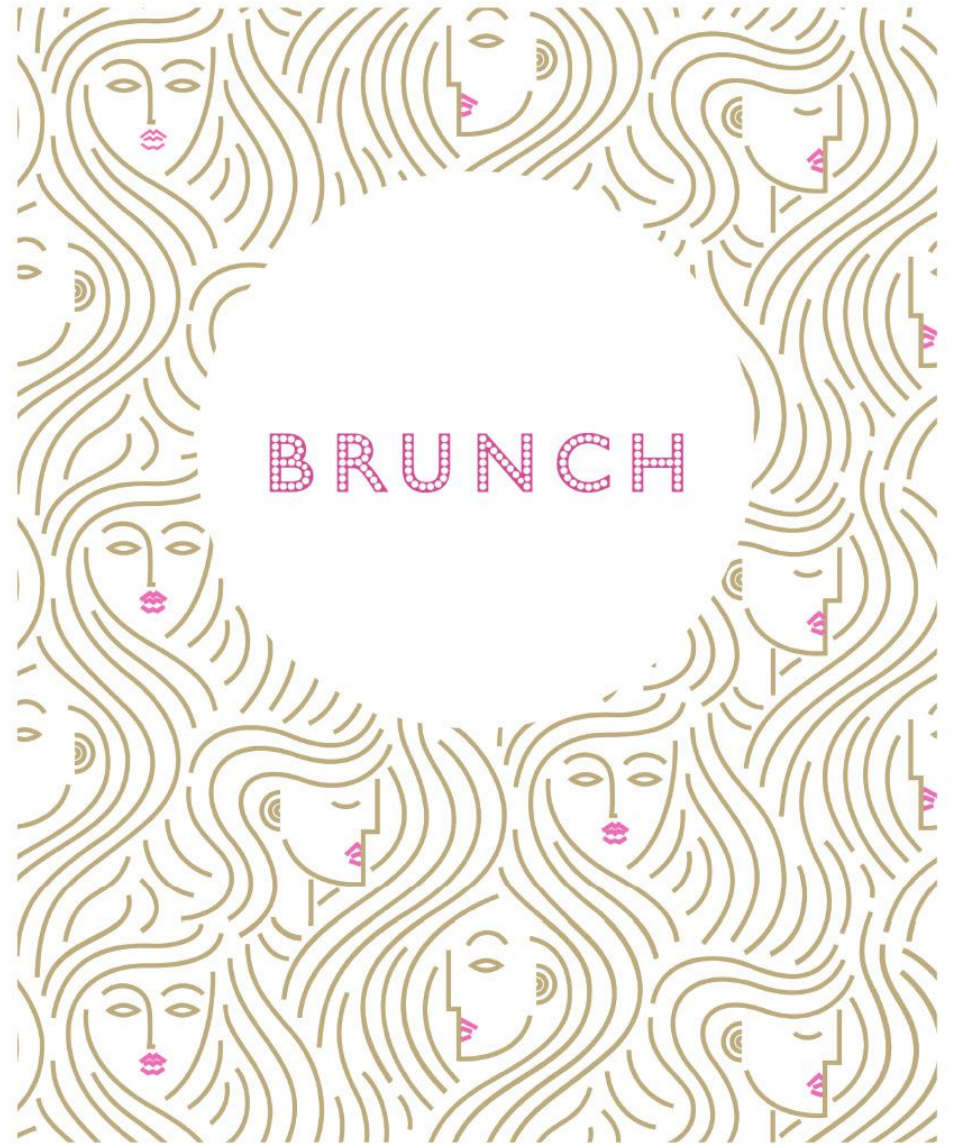
BELLINI \$9
White Peach Purée, Prosecco

HOUSE SPARKLING \$10

8oz | \$9 10oz | \$11

ROSÉ
PARC RED
PARC WHITE

*Please Ask Your Server
for Today's Selection*



parc