



STARTERS

CHARRED BURRATA
Grilled Apples, Lemon and Chiles,
Michigan Honey,
Rustic Grilled Toast
16

**WOOD GRILLED
BABY BACK RIBS**
Dry Rubbed,
Honey Chile Glaze, Romesco,
Apple and Red Cabbage Slaw
16

**CHILE HONEY
CHICKEN WINGS**
Sweet and Spicy Wood Grilled
Wings, Sesame Rosemary
Gremolata, Yogurt Ranch
15

**SPICED CHICKEN
MEATBALLS**
Tomato Harissa Sauce, Whipped
Feta, Cucumber Mint Salad,
Grilled Bread
15

**TOMATO
MOZZARELLA BOMBS**
Roasted Tomatoes and
Mozzarella, Baked in Puff Pastry,
Basil Pesto Crema, Baby Arugula
14

WOOD GRILLED PIZZETTA
Crème Fraîche, Grilled Sweetcorn,
Roasted Poblano Chiles,
Cotija Cheese,
Avocado Crema
14

TRUFFLE FRIES
Truffle Oil, served with
Zip Aioli and Ketchup
12

SOUP & SALADS

MINISTRONE
Seasonal Vegetables, Grilled Asparagus, Lentils,
Cannellini Beans, Asparagus Mousse
9

MARKET SALAD
Seasonal Baby Greens, Shaved Zucchini and Carrots,
Garden Pea Hummus, Za'atar Vinaigrette,
Crispy Pita Croutons
15

BABY ICEBERG WEDGES
Yogurt Ranch, Local Bacon, Crumbled Bleu Cheese,
Grilled Sweetcorn, Sunflower Seeds,
Brioche Breadcrumbs
15

PARC CLASSIC CHOPPED
Romaine, Red Cabbage, Chickpeas, Conserved Tomatoes,
Pickled Cauliflower, Red Peppers, Breadcrumbs,
Almonds, Mustard Vinaigrette
15

KALE AND ARUGULA CAESAR
Baby Kale and Wild Arugula, Black Pepper Caesar Dressing,
Shaved Radish, Garlic Breadcrumbs
14

THE WOODWARD
Grilled Chicken, Pancetta, Ricotta Salata,
Grilled Artichokes, Hearts of Palm, Avocado, Romaine,
Tarragon Dill Dressing
19

*Add Chicken 8 • Shrimp 11
Salmon 12 • Tenderloin Tips 12*

SANDWICHES

All Sandwiches Served With French Fries

GRILLED CHICKEN CLUB WRAP
Avocado Crema, Yogurt Ranch,
Red Cabbage and Romaine,
Roasted Tomatoes, Bacon
17

TOMATILLO BRAISED CHICKEN TACOS
Warm Flour Tortillas, Red Cabbage Slaw,
Avocado Crema, Queso Fresca,
Scallion Salad
17

CLASSIC PARC BURGER
Custom Wagyu Blend or Impossible Burger,
Swiss and American Cheese, Pickle, Lettuce,
Tomato, Special Sauce, Tomato Jam, Onion
Brioche Bun
18

SALMON BURGER
Housemade Salmon Burger,
Tomato, Baby Arugula, Avocado Crema,
Onion Brioche Bun
19

ENTRÉES

**WOOD GRILLED
PRIME NEW YORK STEAK**
Loaded Baked Potato Salad,
Grilled Asparagus, Roasted Veal Jus
37

CRISPY SKIN ORGANIC SALMON
Warm Lentil Salad with Braised Leeks,
Tarragon, Grape Tomatoes,
Tomato Butter
27

GRILLED TENDERLOIN TIPS
Fresh Egg Noodles, Wild Mushroom
Cream, Peas and Carrots,
Garden Pea Mousse
21

SHRIMP CEVICHE TOSTADA
Citrus Marinated Shrimp, Grilled Corn,
Guajillo Salsa, Avocado Crema,
Cilantro Radish Salad
21

GNOCCHI VERDURA
Potato Dumplings,
Seasonal Vegetables, Olive Oil,
San Marzano Tomatoes, Herbs
25

**VEGAN SAUSAGE
AND RAPINI GEMELLI**
Impossible Sausage Meatballs, Chile,
Garlic and Lemon, Broccoli Rabe and
Extra Virgin Olive Oil (Vegan)
26

**PAPPARDELLE
BOLOGNESE**
Braised Wagyu Beef Ragout,
Fresh Egg Pasta, Whipped Ricotta,
Parmigiano
26

ACCOMPANIMENTS

CRISPY SMASHED YUKON POTATOES
Spice Tossed, Chipotle Crema,
Scallions
11

ROASTED BRUSSELS SPROUTS
Olive Oil, Honey, Sumac,
Brioche Bread Crumbs
11

CREMINI MUSHROOMS
Balsamic, Cherry Peppers,
Garlic Breadcrumbs
11

Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of food-borne illness. 20% gratuity will be added to all parties of 6 or more. July 29, 2021

DRINK TO HEAL

\$9 CRAFT COCKTAILS

FUZZY BUBBLES

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 Rosé, Raspberry, Lemon, Pamplemousse, Sparkling Rose

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

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

BELLINI

White Peach Purée, Prosecco \$9

HOUSE SPARKLING \$9

6oz | \$9 9oz | \$11

ROSÉ

PARC RED

PARC WHITE

*Please Ask Your Server
for Today's Selection*

