

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 21

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 16

Two Cinnamon Rolls, Honey, Butter, Vanilla Glaze Drizzle

LEMON POPPY SEED BREAD 16

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 Buttermilk Cakes, Fresh Blueberries, Warm Strawberry Syrup

GREENS

ADD: CHICKEN 8 | SHRIMP 11 | SALMON 12 | TENDERLOIN TIPS 12

PARC CLASSIC CHOPPED 15

Romaine, Red Cabbage, Chickpeas, Conserved Tomatoes, Pickled Cauliflower, Red Peppers, Breadcrumbs, Almonds, 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 19

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 17

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 21

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 19

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 18

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

GRILLED CHICKEN CLUB WRAP 17

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

WOOD GRILLED PRIME NEW YORK STEAK 37

Brunch Potatoes, Grilled Asparagus, Roasted Veal Jus

Add choice of Eggs and Toast 6

WOOD GRILLED CREEKSTONE FILET MP

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

Add choice of Eggs and Toast 6

SIDES

TWO EGGS 12

CHERRY WOOD SMOKED BACON 8
CHICKEN SAUSAGE 8

GRILLED ASPARAGUS 12

SIMPLE ARUGULA SALAD 8
GRILLED RUSTIC TOAST 4

SEASONAL FRUIT 8

CRISPY BRUNCH POTATOES 9