

# PARC BRUNCH

*Shared bites...*

## MAINE LOBSTER ROLLS 22

Tarragon Aioli, Chive, Lemon, Split Top Brioche, Sea Salt and Vinegar Fries

## AVOCADO TOAST 14

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

## SHORT RIB TOSTADA 21

Roasted Garlic, Horseradish Crema, Shaved Breakfast Radish, Scallion Salad

## TRUFFLE FRIES 16

Truffle Oil, served with Herb Aioli and Ketchup

## CHARRED BURRATA 17

Charred Cipollini Chutney, Lemon, Chile, Michigan Honey, Rustic Grilled Toast, Flambéed Tableside

## 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 16

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

## SWEETS

### GRIDDLED CINNAMON ROLLS 18

Two Cinnamon Rolls, Honey, Butter, Vanilla Glaze Drizzle

### TRES LECHES COFFEE CAKE 18

Caramelized Milk, Vanilla Custard, Honey Butter, Cinnamon Oat Crumble

### BANANAS FOSTER FRENCH TOAST 21

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

### LEMON POPPY PANCAKES 21

Macerated Fresh Berries, Sweet Butter Cream, Candied Walnuts

## GREENS

ADD: CHICKEN 8 | SCOTTISH ORGANIC SALMON 12 | SHRIMP 13

### THE WOODWARD 21

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

### ORCHARD MARKET SALAD 15

Artisan Lettuce Mix, Candied Plum, Poached Anjou Pear, Candied Walnuts, White Stilton Cheese, Champagne Vinaigrette

### PARC CLASSIC CHOPPED 15

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

### KALE AND ARUGULA CAESAR 15

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

## EGGS...

### THE PROPER BREAKFAST 23

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 17

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

### CREOLE SHRIMP OMELET 23

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

## Brunch HOUSE

SPECIALTIES

### PRIME NEW YORK STEAK & BOLOGNESE 44

Wood Grilled 6 oz New York Strip, with Rigatoni Bolognese, Ricotta & Parmigiano

### SMOKED SALMON AND LATKES 21

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

### GRILLED FILET TIPS AND EGGS 29

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

## THE unch IN YOUR LUNCH...

### WOOD GRILLED PRIME FILET MIGNON MP

Brunch Potatoes, Grilled Asparagus, Roasted Veal Jus

### SALMON BURGER 20

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

### CLASSIC PARC BURGER 19

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

### GRILLED CHICKEN CLUB WRAP 18

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

### BISCUIT BENEDICT 19

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

## SIDES

### CHERRY WOOD SMOKED BACON 8

CHICKEN SAUSAGE 8

GRILLED RUSTIC TOAST 5

### CRISPY BRUNCH

POTATOES 9

# 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, Avena

### 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

**\$85**  
Serves 4-6

**VEUVE CLICQUOT 145**  
**VEUVE ROSE 175**  
**DOM PÉRIGNON 275**



## SPARKLES & VINO

### LITTLE Z \$12

Prosecco, Fresh Squeezed  
Orange Juice, Splash of Cointreau

### BELLINI \$11

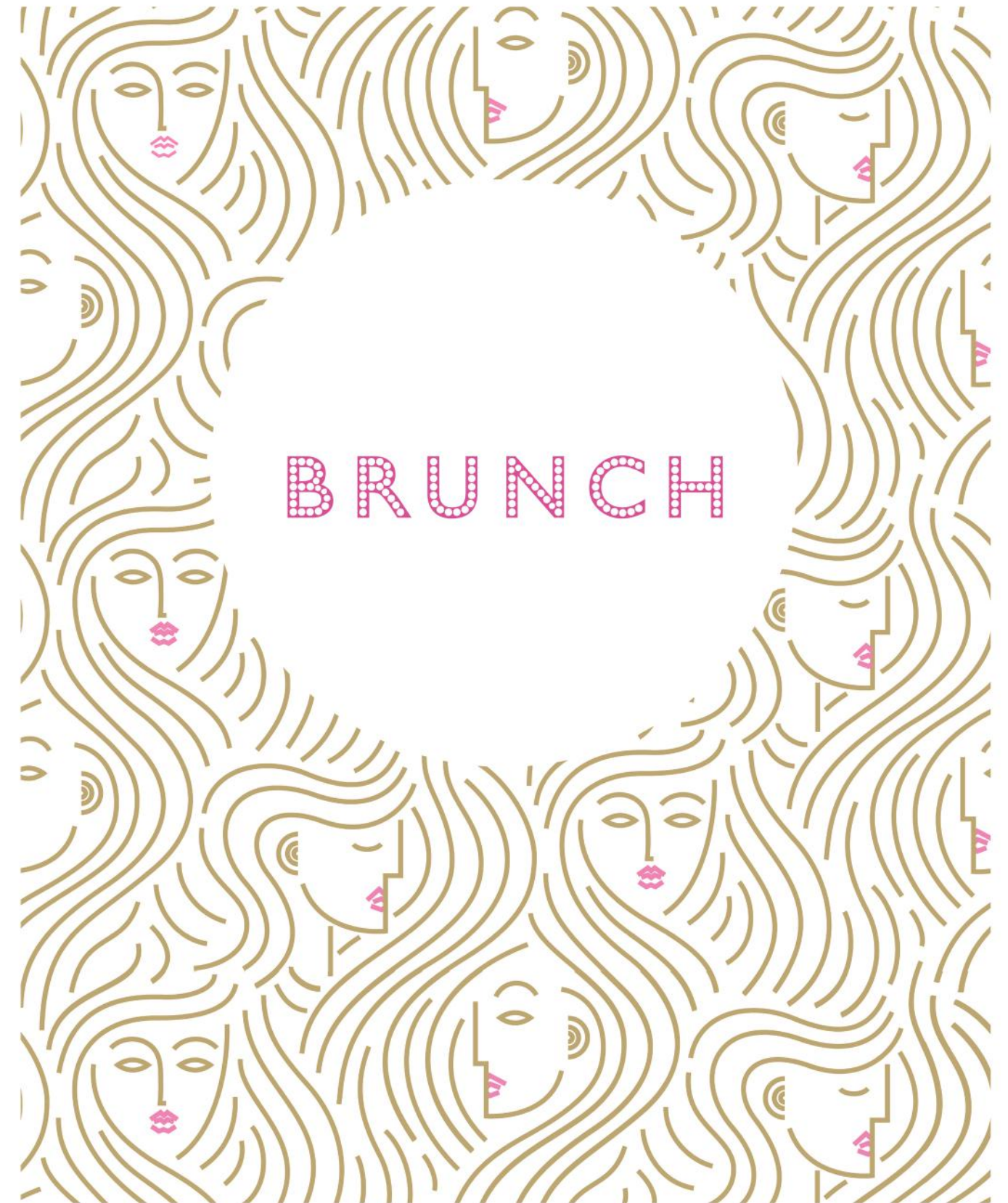
White Peach Purée, Prosecco

### HOUSE SPARKLING \$11

8oz | \$11 10oz | \$13

**ROSÉ**  
**PARC RED**  
**PARC WHITE**

*Please Ask Your Server  
for Today's Selection*



# PARC