

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 19

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

TRUFFLE FRIES 16

Truffle Oil, served with Herb Aioli and Ketchup

CHARRED BURRATA 16

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 7 | SCOTTISH ORGANIC SALMON 12 | SHRIMP 12

THE WOODWARD 21

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

ORCHARD MARKET SALAD 14

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

PARC CLASSIC CHOPPED 14

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 VERDURE 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

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 27

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, Brioche Bun

CLASSIC PARC BURGER 19

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

GRILLED CHICKEN CLUB WRAP 16

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

BISCUIT BENEDICT 18

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

SIDES

CHERRY WOOD SMOKED BACON 7
CHICKEN SAUSAGE 7

GRILLED RUSTIC TOAST 5
CRISPY BRUNCH POTATOES 8

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

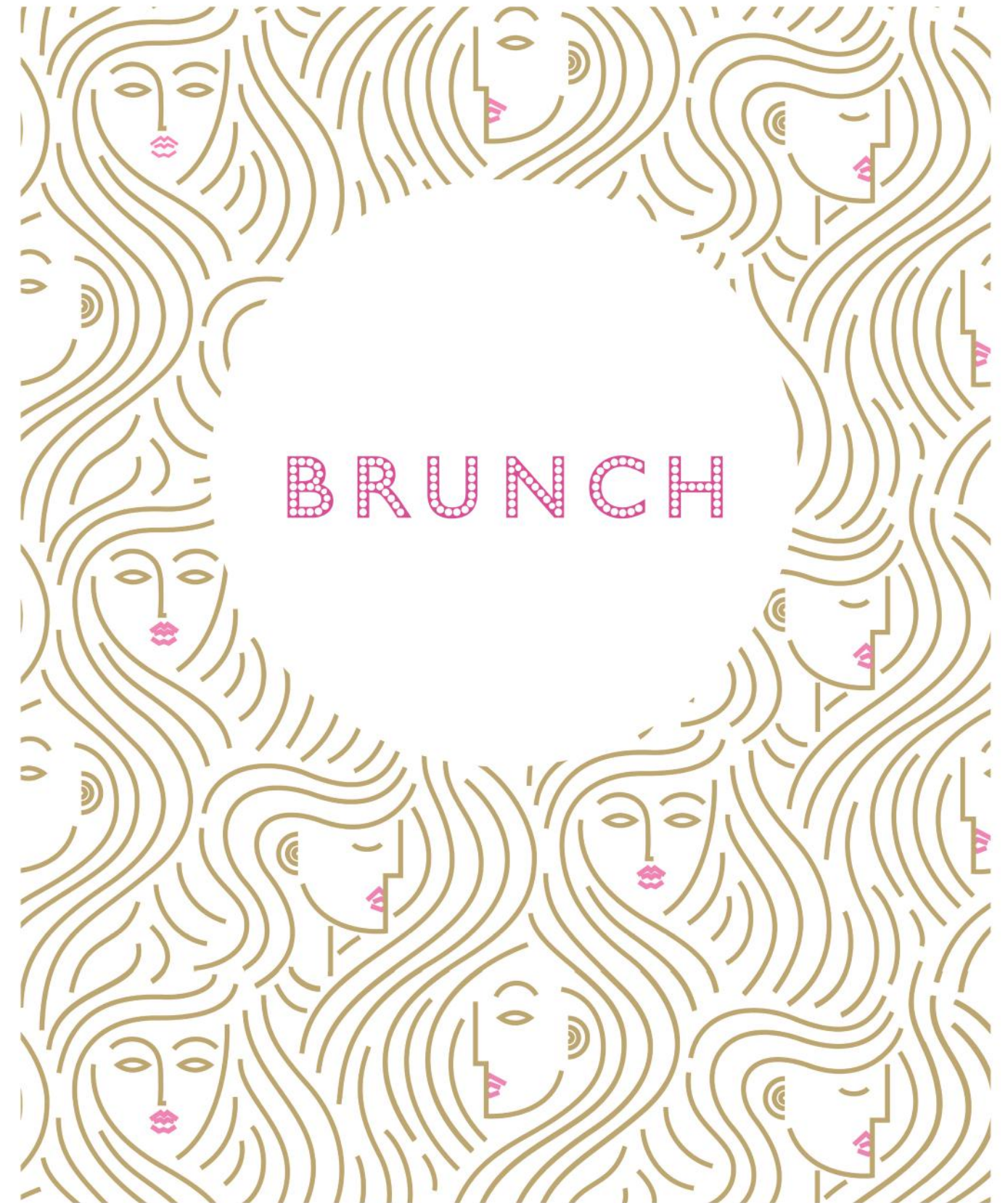
White Peach Purée, Prosecco

HOUSE SPARKLING \$11

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

ROSÉ
PARC RED
PARC WHITE

*Please Ask Your Server
for Today's Selection*



PARC