

# PARC

## Brunch Starters

### CHARRED BURRATA (V)

Grilled Michigan Peaches and Apricot Compote,  
Pumpkin Seed Granola, Multigrain Bread

21

### AVOCADO TOAST (VG)

Multigrain Toast, Smashed Avocado, Alfalfa  
Sprouts, Roasted Tomatoes, Flax Seeds

16

### BANANA ALMOND TOAST (V)

Multigrain Toast, Almond Butter, Sliced  
Bananas, Marcona Almond, Honey,  
Cocoa Nibs, Mint

15

### CHILI SHRIMP CEVICHE

Harissa Agua Chile, Cucumber, Tomatoes,  
Red Onion, White Corn Tostada

19

### SEASONAL FRUIT + YOGURT PARFAIT (V)

Season's Best Fruit, Greek Yogurt,  
Honey, House Granola

16

### TRUFFLE FRIES (V)

Truffle Oil, Parmigiana,  
Zip Aioli and Ketchup

15

## Weekend Greens

### WOODWARD SALAD

Romaine, Grilled Chicken, Maple Bacon, Ricotta Salata, Grilled Artichokes,  
Hearts of Palm, Roasted Tomatoes, Roasted Red Pepper, Tarragon Dill Dressing

24

### PARC CHOPPED (VG)

Romaine, Red Cabbage, Chickpeas, Roasted Tomato,  
Pickled Cauliflower, Roasted Red Peppers, Garlic  
Breadcrumbs, Marcona Almonds, Mustard Vinaigrette

18

### KALE & ARUGULA CAESAR

Baby Kale + Wild Arugula, Black Pepper Caesar  
Dressing, Shaved Radish + Fennel, Parmigiano,  
Garlic Breadcrumbs

16

Add Chicken 9, Scottish Salmon 11, Grilled Shrimp 12, Filet Tips 12

## Eggs, Eggs, Eggs

### PROPER BREAKFAST

Two Eggs, Applewood Smoked Bacon,  
Chicken Sausage, Breakfast Potatoes,  
Petite Arugula Salad, Sourdough Toast

24

### MUSHROOM + GOAT CHEESE

Classic Rolled Omelet, Stoney Creek  
Wild Mushrooms, Shallots, Goat Cheese,  
Petite Arugula Salad

21

### ZUCCHINI + FETA OMELET (V)

Classic Rolled Omelet, Roasted Zucchini,  
Red Onion, Feta Cheese, Petite Arugula Salad

21

### EGGS BENEDICT

Poached Eggs, Buttermilk Biscuits, Canadian  
Bacon, Hollandaise, Petite Arugula Salad

24

## SIDES

### APPLEWOOD BACON

12

### TRUFFLE PARMESAN HASH ROSTI (V)

17

### CHICKEN SAUSAGE

9

### CLASSIC BREAKFAST POTATOES (V)

8

### SOURDOUGH OR WHOLEGRAIN TOAST

9

# PARC

## Sweet + Griddled

### LEMON RICOTTA PANCAKES (V)

Lemon Zest, Whipped Ricotta, Blueberry Syrup,  
Fresh Blueberries  
*23*

### CLASSIC FRENCH TOAST (V)

Michigan Bread Co. Brioche, Vanilla Egg Custard,  
Honey Soaked Berries, Classic Maple Syrup,  
Powdered Sugar  
*22*

### PEACH COBBLER BAKED PANCAKE (V)

Cast Iron Buttermilk Pancake, Cinnamon Bourbon Roasted Peaches,  
Brown Sugar Rolled Oat Streusel  
*24*

## Cast Iron Skillets

### SHORT RIB CHILAQUILES

Braised Beef Short Rib, Guajillo Chili Sauce,  
Queso Fresco, Cilantro Lime Crema, Choice of  
Egg, Pico de Gallo  
*24*

### BISCUITS + GRAVY

Buttermilk Biscuits, Detroit Sausage Co. Gravy,  
Breakfast Potatoes, Choice of Eggs, Sage  
Everything Crunch  
*23*

### CAST IRON STEAK + EGGS

Grilled Prime Filet Tips, Crispy Potatoes,  
Caramelized Onions, Chimichurri, Choice of  
Eggs, Crispy Shallots  
*27*

### GRILLED CHICKEN GARDEN

Chargrilled Chicken Breast, Crispy Potatoes,  
Spinach, Roasted Red Peppers, Zucchini, Choice  
of Egg, Tomatoes, Kalamata Olives, Feta  
*23*

## Sandwiches

### CRISPY CHICKEN SANDWICH

Crispy Corn Flake Fried Chicken, Maple Butter  
Aioli, Lettuce, Pickles, Brioche Bun  
*22*

### CHICKEN SHAWARMA WRAP

Grilled Chicken Breast, Avocado, Lettuce,  
Cucumber, Tomatoes, Pickled Onions, Tzatziki  
*18*

### PARC BURGER

Half Pound Custom-Ground Burger, Swiss + American Cheese,  
Lettuce, Pickle, Tomato, Special Sauce, Brioche Bun  
*21*

## Parc Classics

### WOOD GRILLED FILET

Hardwood Grilled Center-Cut Tenderloin,  
Caramelized Onion Potatoes, Blistered  
Vine-Ripened Tomatoes, Demi-Glace  
*58*

### BRAISED LAMB SUGO

Herb Pappardelle, Roasted Garlic and Tomato,  
Pistachio + Sunflower Gremolata  
*38*

### SALMON CROQUETS

Crispy Scottish Salmon Cakes, Dill Hollandaise,  
Tomato + Fennel, Baby Arugula, Lemon  
*26*

### STEAK & BOLOGNESE

Manhattan Cut New York Strip, Classic  
Bolognese Ragout, Rigatoni, Ricotta,  
Parmigiano, Demi-Glace  
*59*