

Shareables

CHARRED BURRATA (V)

Grilled Michigan Peaches and Apricot
Compote, Pumpkin Seed Granola,
MultiGrain Bread
21

GRILLED OCTOPUS

Crispy Yukon Potatoes, Chimichurri, Red
Onion, Chilis, Paprika Aioli
22

CHILI SHRIMP CEVICHE

Harissa Agua Chile, Cucumber, Tomatoes,
Red Onion, White Corn Tostada
19

GRILLED BACON

Sweet Chili Glaze, Watermelon, Mint, Red
Onion, Pickled Fresno Chilis, Poppy Seed
16

ROASTED OYSTERS

East Coast Oysters, Anisette Cream,
Spinach, Parmigiano + Gruyere, Garlic
Breadcrumbs
24

ROASTED BONE MARROW

Short Rib Marmalade, Pickled Mustard
Seed, Chili, Watercress Salad,
Crisp Baguette
24

Soup + Salads

WHITE BEAN SOUP (VG)

Tuscan Kale, Basil Oil, Grilled Baguette
13

KALE & ARUGULA CAESAR

Baby Kale + Wild Arugula, Black Pepper Caesar
Dressing, Shaved Radish + Fennel, Parmigiano,
Garlic Breadcrumb
16

PARC CHOPPED (VG)

Romaine, Red Cabbage, Chickpeas, Roasted
Tomato, Pickled Cauliflower, Roasted Red
Peppers, Garlic Breadcrumbs, Marcona Almonds,
Mustard Vinaigrette
18

NORTHERN FIELDS SALAD

Petite + Butter Lettuces, Roasted Beets,
Blue Cheese, Pickled Red Onions, Michigan
Cherries, Sunflower Seeds, Poppy Seed
Vinaigrette
17

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

Pasta

BRAISED LAMB SUGO

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

SCAMPI NERO

Manilla Clams + Rhode Island Scallops +
Gulf Shrimp, Squid Ink Linguine, Cascabel
Chili Scampi Sauce
46

BOLOGNESE AL FORNO

Classic Beef Bolognese, Ricotta, Fresh
Mozzarella, Parmigiana, Garlic Breadcrumbs
37

TOMATO + PESTO

Radiatore, Blistered Tomatoes, Basil +
Sunflower Pesto, Tuscan Kale, White Beans
34

Entrees

SCOTTISH SALMON

Dill Hollandaise, Fondant Potato,
Asparagus, Charred Lemon

37

PAN ROASTED HALIBUT

Spring Pea Risotto, Saffron Beurre Blanc,
Watercress

42

WILD BOAR CHOPS

Two Chops, Grilled Peach Relish, Wild +
Jasmin Rice, Charred Rosemary, Balsamic
Reduction

47

STEAK & BOLOGNESE

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

59

BRAISED SHORT RIB

Mashed Yukon Gold Potatoes, Grilled
Broccoli + Chimichurri, Crispy Sumac
Dusted Onions, Demi-Glace

46

WOOD GRILLED CHICKEN

Roasted Fennel, Spinach, Capers,
Tomatoes, Crispy Kalamata Olives,
Preserved Lemon Jus

34

Wood-Fired Steaks

We Proudly Serve Halal-Certified Steaks That Are Hand-Selected and Aged for Parc, Along With Michigan Hardwood Grilled with Blistered Vine-Ripened Tomatoes, Crispy Yukon Potatoes, Garlic Herb Butter, and Demi-Glace

FILET

8 oz Center Cut

58

COWBOY RIBEYE

24 oz, 38 Day Dry-Aged, Bone-in,
Prime Ribeye

MP

NEW YORK STRIP

12 oz Prime Center Cut

67

KANSAS CITY STRIP

16 oz, 38 Day Dry-Aged, Bone-In,
Imperial American Wagyu

MP

Sides

STREET CORN GRATIN (V)

Grilled + Creamed Corn, Red Chili
Aioli, Cotija Cheese, Cilantro

16

TRUFFLE FRIES (V)

Truffle Oil, Parmigiana, Zip Aioli
and Ketchup

17

ASPARAGUS A LA PLANCHA (V)

Cascabel Pepper Remoulade,
Garlic Breadcrumbs

15

YUKON MASHED POTATOES

Short Rib Guajillo Gravy, Chives

16

CRISPY BRUSSELS SPROUTS (V)

Wood Fire Charred, Flash Fried Crispy,
Lemon Chili Honey, Sunflower Seeds

15