

Appetizers



- AVOCADO TOAST**.....14
Grilled Rustic Toast, Cilantro Smashed Avocado, Pickled Red Onion, Zaatar, Tomato, Feta Cheese
- SWEET+SPICY CALAMARI**.....19
Chile Hoisin Sauce, Creamy Ponzu, Toasted Cashew Sesame Crunch
- TUNA TARTARE**.....21
Avocado, Cucumber, Crème Fraîche, Sweet Ponzu, Sesame, Ginger, Crispy Wonton
- TRUFFLE FRIES**.....15
Black Truffle Oil, Parmigiano Reggiano, Herb Aioli

- BEET+BURRATA**.....21
Roasted Beets, Burrata Cheese, Fennel, Cocoa Nibs, Olive Oil, Balsamic Crema, Rustic Toast
- ICED SHRIMP COCKTAIL**.....19
Poached Tiger Shrimp, Chiles and Lemon, Classic Cocktail, Fresh Horseradish
- OYSTERS ON THE HALF SHELL**.....21
Half Dozen Oysters, Classic Cocktail, Champagne Mignonette, Fresh Horseradish
- SPICY HONEY CHICKEN WINGS**.....16
Grilled, Sweet and Spicy Honey, Lemon, Sesame Rosemary Gremolata, Yogurt Ranch

Chilled Shellfish Plateaus

Jumbo Shrimp Cocktail, King Crab, Split Lobster, Oysters on the Half Shell, Salmon Belly Poke, Classic Cocktail, Champagne Mignonette, Creamy Ponzu, Fresh Horseradish

BABY PLATTER89
Serves 1-3

GRAND PLATTER169
Serves 2-4



Salads

- THE BIRMINGHAM SALAD**.....21
Chopped Romaine, Blackened Shrimp, Calamari, Avocado, Gorgonzola, Grape Tomatoes, Cucumbers, Roasted Red Peppers, Red Onion, Hard Boiled Egg, Dijon Vinaigrette
- SHAVED BRUSSELS + PEAR**.....16
Baby Arugula, Asian Pear, Smoked Gouda, Sunflower Seeds, Creamy Dill Vinaigrette

- MEDITERRANEAN CHOP SALAD**.....15
Roasted Beets, Cucumber, Tomato, Chickpeas, Red Cabbage, Feta Cheese, Romaine, Lemon Thyme Vinaigrette, Toasted Almond, Garlic Breadcrumbs
- PARC'S FAMOUS CAESAR**.....15
Baby Kale and Arugula, Black Pepper Caesar Dressing, Garlic Breadcrumbs

ADD-ONS - Grilled Chicken.....7 | Tenderloin Tips.....8 | Grilled Prawns.....10 | Organic Salmon.....11

Brunch Classics

Sweet Shareables

- FRUITY PEBBLES FRENCH TOAST**.....23
Fruity Pebbles, White Chocolate Mousse, Maple Syrup
- NUTELLA MINI WAFFLE TOWER**.....23
Belgian Waffles, Nutella, Toasted Hazelnut, Chantilly Cream, Maple Syrup
- RED VELVET PANCAKES**.....23
Cream Cheese Glaze, Powdered Sugar, Fresh Strawberries, Maple Syrup
- BANANA FOSTER PANCAKES**.....23
Pan Fried Banana, Butter, Brown Sugar, Toasted Pecans, Chantilly Cream, Maple Syrup

- THE PROPER BREAKFAST**.....21
Three Eggs, Breakfast Potatoes, Grilled Rustic Toast, Field Greens Salad, and Choice of Applewood Smoked Bacon, Detroit Sausage, or Turkey Sausage
- 220 BENEDICT**.....22
Two Poached Eggs, Toasted English Muffin, Ham, Spinach, Classic Hollandaise, Breakfast Potatoes
- 220 WESTERN OMELET**.....17
Three Eggs, Green and Red Peppers, Onions, Cheddar Cheese, Ham, Breakfast Potatoes
- ICONIC VEGETABLE OMELET**.....17
Three Eggs, Tomatoes, Zucchini, Spinach, Feta Cheese, Breakfast Potatoes, Field Green Salad

Entrée Classics

- MINI LOBSTER ROLLS**.....24
Three Maine Style Lobster Rolls, Lemon Mayo, Split Top Grilled Roll, Crispy Fries
- TENDERLOIN TACOS**.....19
Street Style Corn Tortilla, Pico De Gallo, Shredded Lettuce, Avocado Cream, Chipotle Mayo

220 BURGER.....21
Custom House Grind, Brioche Bun, Onion Jam, Lettuce, Special Sauce, Pickle, White Cheddar and American Cheeses



- MOZZARELLA CHICKEN WRAP**.....17
Marinated Tomato, Fresh Mozzarella, Grilled Chicken Breast, Romaine, Pesto Mayo
- CRISPY CHICKEN SANDWICH**.....19
Double Fried Chicken Breast, Garlic Chili Crisp, Pickles, Cole Slaw

Sides

- Seasonal Fruit + Berries.....8
Grilled Rustic Toast.....4
Applewood Smoked Bacon...7
- Detroit Style Breakfast Sausage...7
Turkey Sausage.....7
Breakfast Potatoes.....7

220 Specialties

- SHORT RIB HASH + EGGS BREAKFAST**.....29
220 Signature Short Rib, Potatoes, Red Peppers, Onions, Blistered Tomatoes, 2 Eggs Your Way
- CHICKEN PARMIGIANA**.....26
San Marzano Tomatoes, Basil, Fresh Mozzarella, Spaghettini

- PAN ROASTED SALMON**.....27
Pomegranate Glazed, Grilled Broccoli Rabe, Sweet Potato, Lemon and Olive Oil Emulsion
- BUTTERNUT STUFFED SHELLS**.....24
Roasted Butternut Squash, Tuscan Kale, Ricotta, Mozzarella
- GRILLED FILET TIPS**.....23
Crispy Garlic Bread, Spiced and Grilled Tenderloin Tips, Classic Zip Sauce

Brunch Menu

220

Iconic Cocktails

FUZZY BUBBLES.....14

La French Vodka, Blood Orange, Elderflower Liqueur, Peach Purée, Champagne

OLD WOODWARD.....14

Luxardo Cherry Infused Knob Creek Rye, Carpano Antica Vermouth, Angostura Bitters

BLACKBERRY SOUR.....14

Bulleit Bourbon, Blackberries, Lemon, Egg White

SPICED MARAGARITA FRESCA.....14

Hornitos Blanco, Cointreau, Watermelon, Jalapeño, Lime, Cilantro

EXQUISITE MARTINI.....14

Ketel One Vodka, Elderflower Liqueur, Raspberry, Rose Water, Prosecco, Rose Petals

220 SPRITZ.....14

Aperol, Strawberry, Balsamic Crema, Soda, Basil Leaves

220 Mocktails

(Non-Alcoholic)

CAFE CRUSH.....12

Espresso, Non-Alcoholic Spiced Cane Spirit, Cinnamon, Caramelized Sugar, Cardamom, Orange Peel

LILY MAYFLOWER.....12

Pink London Non-Alcoholic Spirit, Elderflower Syrup, Peach Purée, Blood Orange Soda

THIRSTY RITA WATERMELON.....12

Lyre's Agave Non-Alcoholic Blanco, Orange Sec, Watermelon, Jalapeño, Lime, Cilantro

BUSSIN' BLACKBERRY.....12

American Malt Non-Alcoholic Spirit, Fresh Blackberries, Peach Purée, Lemon, Egg White

BUBBLY BAR.....85

Mimosas Served Tableside, Champagne, Fresh Berries, Juice

Veuve Clicquot....135 | Veuve Rose....165 | Dom Pérignon....265

Champagne Punches

BOTTLE CHOICES

Veuve Clicquot.....145

Veuve Rose.....175

Dom Pérignon.....295

FUZZY BUBBLES

Blood Orange Vodka, Elderflower Liqueur, Lemongrass, Peach Purée, Lemon Wheels, Flowers

Serves 4-6

Sparkles & Wine

LITTLE Z.....16

Chandon Split, Fresh Squeezed Orange Juice, Splash of Cointreau

ROYALE.....13

Chambord, Berries, & Brut

BELLINI.....12

White Peach Purée, Avissi

TRADITIONAL MIMOSA.....9

HOUSE WINES.....6oz/12 • 9oz/14

Ask Your Server for Today's Selection

Bottle Service

CHAMPAGNE

Veuve Clicquot.....125

Veuve Rose.....155

Dom Pérignon.....265

SPIRITS

Tito's.....295

Don Julio Anejo.....395

Don Julio 1942.....695

220