

# Appetizers



- AVOCADO TOAST** ..... 16  
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** ..... 16  
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** ..... 17  
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 PLATTER** ..... 95  
*Serves 1-3*

**GRAND PLATTER** ..... 169  
*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** ..... 16  
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 ..... 11 | Organic Salmon ..... 12

## Brunch Classics

### Sweet Shareables

- FRUITY PEBBLES FRENCH TOAST** ..... 24  
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** ..... 24  
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** ..... 18  
Three Eggs, Green and Red Peppers, Onions, Cheddar Cheese, Ham, Breakfast Potatoes
- ICONIC VEGETABLE OMELET** ..... 18  
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** ..... 23  
Custom House Grind, Brioche Bun, Onion Jam, Lettuce, Special Sauce, Pickle, White Cheddar and American Cheeses



- MOZZARELLA CHICKEN WRAP** ..... 18  
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 ..... 5  
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
- GRILLED FILET TIPS** ..... 23  
Crispy Garlic Bread, Spiced and Grilled Tenderloin Tips, Classic Zip Sauce

- 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

(v) = vegetarian. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Ask your server about menu items that are cooked to order or served raw. Parties of 5 or more are subject to a 20% service charge.

*Brunch Menu*

220

# Iconic Cocktails

## FUZZY BUBBLES.....15

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

## OLD WOODWARD.....14

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

## QUEEN OF HEARTS.....16

Highclere Castle Gin, Pomegranate Liqueur, Strawberry Puree, Lemon Simple

## IBIZA MARGARITA.....15

Hornitos Blanco, Dragonfruit Puree, Lime Juice, Cointreau

## MERRILL.....14

Ketel One Vodka, Vanilla, Pineapple

## ACE OF Z.....14

Hennessey, Cointreau, Simple Syrup

# 220 Mocktails

*(Non-Alcoholic)*

## CAFE CRUSH.....13

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

## LILY MAYFLOWER.....13

Pink London Non-Alcoholic Spirit, Elderflower

## THIRSTY RITA WATERMELON.....13

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

## BUSSIN' BLACKBERRY.....13

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....395*

## Champagne Punches

### BOTTLE CHOICES

Veuve Clicquot.....145

Veuve Rose.....175

Dom Pérignon.....420

### 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.....11

HOUSE WINES.....6oz/12 • 9oz/15

*Ask Your Server for Today's Selection*

# Bottle Service

## CHAMPAGNE

Veuve Clicquot.....135

Veuve Rose.....165

Dom Pérignon.....389

## SPIRITS

Tito's.....295

Don Julio Anejo.....395

Don Julio 1942.....595