

RESTAURANT, BISTRO & CAFÉ

**PARC**

227 South 18th. Street  
Philadelphia PA 19103  
Tel (215) 545 2262  
parc-restaurant.com



*Ouvert Tous les Jours*

MONDAY-THURSDAY 8:00AM-10:00PM SATURDAY 10:00AM-11:00PM  
FRIDAY 8:00AM-11:00PM SUNDAY 10:00AM-10:00PM

EXECUTIVE CHEF MATT HAGAR

BRASSERIE

**BRUNCH**

**HORS D'OEUVRES**

- BREAKFAST PASTRIES . . . . . 15  
*Croissant, Almond Croissant, Pain Au Chocolat, Apricot Danish, Chocolate Chip Scone, Feuilletée de Chèvre, Palmier de Cannelle*
- YOGURT PARFAIT . . . . . 12  
*Blueberries, honey, granola*
- MUSHROOM TART . . . . . 19  
*Beech mushrooms, truffle pecorino*
- ONION SOUP GRATINÉE . . . . . 15
- MACARONI GRATIN . . . . . 13
- CRAB & AVOCADO . . . . . 24.50  
*Crab rillette, shaved avocado*
- ESCARGOTS  
*Mushrooms, hazelnut butter. . . . . 16*
- OEUF DURS MAYONNAISE  
*Deviled eggs, dressed crab. . . . . 13*
- TUNA CARPACCIO  
*Leeks vinaigrette. . . . . 22*
- WARM SHRIMP SALAD . . . . . 27  
*Lemon beurre blanc, avocado*

- SALADE VERTE . . . . . 12.50  
*Haricots verts, radishes, red wine vinaigrette*
- SALMON TARTARE\* . . . . . 16.50  
*Shallots, lemon, espelette*
- STEAK TARTARE\* . . . . . 17  
*Chopped filet, capers, quail egg*
- RICOTTA RAVIOLI . . . . . 15  
*Plum tomato, basil*
- SARDINES AU BEURRE . . . . . 19  
*Bordier butter, baguette*
- CHICKEN LIVER PARFAIT . . . . . 15.50  
*Red wine gelée, cherry- pistachio bread*
- BEET SALAD . . . . . 16  
*Winter greens, fennel pollen cream, goat cheese, espelette hazelnuts*
- PEA SOUP . . . . . 13  
*Almonds, chives*
- CHARCUTERIE . . . . . 19  
*Pâté Campagne, Duck Rillette, Jambon de Bayonne*

**FRUITS DE MER**

- SHRIMP COCKTAIL . . . . . 22
- LOBSTER COCKTAIL . . . . . 24
- LITTLENECK CLAMS\* . . . . . 10  
*(½ Dozen)*
- ASSORTED OYSTERS\* . . . . . 21  
*(½ Dozen)*
- PLATEAU CLASSIQUE\* . . . . . 125  
*(Serves 1 to 3)*
- GRAND PLATEAU\* . . . . . 195  
*(Serves 4 to 6)*

*Les Oeufs*

- EGGS NORWEGIAN\*  
*Smoked salmon, hollandaise sauce*  
19
- EGGS BENEDICT\*  
*Ham, hollandaise sauce*  
17
- CHEESE OMELETTE  
*Gruyère or cheddar, fines herbes*  
17
- EGG WHITE OMELETTE  
*Ratatouille, goat cheese*  
17
- AVOCADO TOAST\*  
*Poached eggs, pain santé*  
15
- QUICHE LORRAINE  
*Bacon, gruyère, onion*  
17
- TWO EGGS ANY STYLE\*  
*Potatoes lyonnaise, choice of bacon or sausage, brioche toast*  
15

**ENTRÉES**

- SMOKED SALMON . . . . . 21  
*Bagel, cream cheese*
- BUTTERMILK PANCAKES . . . . . 14  
*Maple syrup*
- FRENCH TOAST . . . . . 17  
*Lime-Chantilly cream, blueberries*
- CROQUE MADAME\* . . . . . 15  
*Grilled ham, fried egg, sauce mornay*
- SMOKED SALMON TARTINE\* . . . . . 17  
*Horseradish crème fraîche, egg, capers, red onions*
- NIÇOISE SALAD . . . . . 26  
*Confit tuna, green beans, potatoes, dijon vinaigrette*
- COUNTRY CHICKEN CLUB . . . . . 21  
*Avocado, bacon, rosemary aioli*
- CHEESEBURGER\* . . . . . 24  
*Grilled onion, raclette cheese, pommes frites*
- SPAGHETTI BOLOGNESE . . . . . 22  
*Parmesan*
- MOULES FRITES . . . . . 23  
*White wine, shallots, garlic*
- STEAK FRITES . . . . . 36  
*Seared hanger steak, maître d' butter*
- TROUT AMANDINE . . . . . 32  
*Haricots verts, lemon brown butter*
- CHICKEN PAILLARD . . . . . 18  
*Almond tapenade, shaved vegetable salad*
- STEAK AU POIVRE\* . . . . . 40  
*New York strip, garlic spinach*

**BEVERAGE**

- COFFEE 5
- ESPRESSO 5
- CAFÉ AU LAIT 6
- CAPPUCCINO 6
- GOLD BREW 6
- HOT CHOCOLATE 6
- MILKSHAKE  
*vanilla / chocolate* 9
- SELECTION OF HOT TEAS 6
- ICED TEA 5
- ORANGE OR GRAPEFRUIT JUICE 5
- CITRON PRESSÉ 4
- SAN PELLEGRINO 8
- ACQUA PANNA 8

**SIDES**

- POMMES FRITES 8
- VERMONT BACON 6
- POTATOES LYONNAISE 5
- PORK SAUSAGE 5
- TURKEY SAUSAGE 5
- TOASTED BAGEL  
*cream cheese* 3

**ASSIETTE DE FROMAGES**

*Chef's selection of 3 cheeses with fresh baguette and traditional accoutrements*  
19

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**SPECIALTY COCKTAILS**

**SPRITZ ROYALE**

*Aperol, Combier Pamplemousse,  
Grapefruit, Sparkling Water*

14

**MARTINI NIÇOISE**

*Stateside Vodka, Carpano  
Bianco, Niçoise Olives & Brine*

16

**WHISKEY NOIR**

*Old Overhold Rye, Dolin Rouge  
& Bonal, Vieux Carre Rinse*

16

**LADY MARMALADE**

*Cazadores Blanco, Orange  
Marmalade, Lime*

16

**CAFÉ PARC**

*Vanilla-Infused Revivalist Vodka,  
Amaro, Frangelico, La Colombe  
Espresso*

16

**NOUVEAU BASILIC**

*Beefeater Dry Gin, Dolin Genepy,  
Cucumber, Basil, Sparkling Water*

15

**MS. PIAF**

*Hennessy VS Cognac, Sparkling  
Cidre de Normandie, Lemon, Bitters*

16

**ROMARIN**

*Rosemary-Infused Smirnoff,  
St. Germain, Grapefruit, Lemon*

15

**À CÔTÉ**

*Domaine de Montreuil Calvados  
'Reserve', Monkey Shoulder Scotch,  
Combier d'Orange, Lemon*

16

**FROSÉ**

*Côté Mas Aurore Rosé,  
Watermelon, Mint, St. Germain*

15

**DRAUGHT BEER**

KRONENBOURG 1664 *European Pale Lager (France, 5.5%)* .. 8

UNIBROUE BLANCHE DE CHAMBLY ..... 8  
*Belgian Style Wheat Ale (Quebec 5%)*

CROOKED STAVE SOUR ROSE ..... 8  
*Wild Ale Fermented With Raspberries & Blueberries (Colorado, 4%)*

VON TRAPP VIENNA LAGER ..... 8  
*Vienna Style Amber Lager (Vermont, 5.2%)*

VICTORY CLOUD WALKER HAZY IPA ..... 9  
*New England IPA (Pennsylvania, 6.8%)*

**BOTTLED BEER**

TROEG'S SUNSHINE PILSNER ..... 8  
*Pilsner (Pennsylvania 4.5%)*

YARDS PALE ALE ..... 8  
*Pale Ale (Pennsylvania, 4.6%)*

SAISON DUPONT ..... 13  
*Farmhouse Saison (Belgium, 6.5%)*

STELLA ARTOIS ..... 8  
*Lager (Belgium, 5%)*

STELLA LIBERTÉ ..... 8  
*Non-Alcoholic Lager (Belgium, 0%)*

AVAL GOLD ..... 13  
*Cidre (Bretagne, 6%)*

SICERA MARIANE ..... 13  
*Cidre Rosé (Normandie, 4.0%)*

**PASTIS & ABSINTHE**

RICARD PASTIS, *France* ..... 16

AELRED PASTIS 1889, *France* ..... 14

ST. GEORGE VERTE, *California* ..... 20

ABSINTHE PERNOD, *France* ..... 21

ABSINTHE VIEUX CARRÉ, *Pennsylvania* ..... 22

**BEVERAGE**

CITRON PRESSÉ ..... 4

ICED TEA ..... 5

MILKSHAKE *vanilla or chocolate.* ..... 9

COFFEE ..... 5

GOLD BREW ..... 6

ACQUA PANNA ..... 8

SAN PELLEGRINO ..... 8

HOT CHOCOLATE ..... 6

**WINE BY THE GLASS**

*Sparkling*

CRÉMANT DE LIMOUX ..... 16  
*Domaine Collin, Languedoc, N.V.*

MÉTHODE TRADITIONNELLE ..... 18  
*Joseph Cattin, 'Rosé Brut,' Alsace, N.V.*

CHAMPAGNE ..... 31  
*A. Margaine, 1er Cru, 'Le Brut,' Montagne de Reims N.V.*

*White*

SAUVIGNON BLANC ..... 17  
*Château Lauferie, Bergerac, 2021*

SAUVIGNON BLANC ..... 20  
*Farella, 'La Luce' Coombsville, Napa Valley 2020*

CHARDONNAY ..... 17  
*Nicolas Potel, Mâcon-Villages, Burgundy 2020*

RIESLING ..... 16  
*Red Tail Ridge, 'Good Karma,' Finger Lakes, New York 2020*

*Rosé*

GRENACHE, SYRAH, CINSAULT ..... 14  
*Mas La Chevalière, Languedoc, France, 2021*

GRENACHE & SYRAH ..... 14  
*Domaine La Tour de Gaigne, Cevennes 2021*

*Red*

PINOT NOIR ..... 17  
*Jigsaw, Willamette Valley, Oregon 2021*

MALBEC ..... 17  
*Clos Siguier, Cahors, 2018*

BORDEAUX SUPÉRIEUR ..... 17  
*Château Saint-Sulpice, 2019*

CABERNET SAUVIGNON ..... 20  
*Terrazas, 'Reserva,' Mendoza, 2019*

SAINT ÉMILION GRAND CRU ..... 22  
*Château Vieux Faurie, Bordeaux, 2018*

CÔTES-DU-RHÔNE ..... 17  
*Domaine du Jas, Rhone Valley, 2020*

*Les Vins Demi Bouteilles  
half-bottles (375ml)*

*Blancs*

D3 CHAMPAGNE ..... 60  
*Laurent Perrier, 'La Cuvée,' Tours-sur-Marne N.V.*

D1 CHARDONNAY ..... 63  
*Trefethen, Napa Valley, California 2020*

*Rouges*

D11 PINOT NOIR ..... 63  
*Duckhorn, 'Migration,' Sonoma Coast, California, 2020*

D13 MERLOT ..... 68  
*Duckhorn, Napa Valley, California 2019*