

Bar Menu



EST. 1837

LOCAL PICKLE BOWL - 7

ASSORTED VEGGIES GF | V

CRISPY PEANUTS W/ EDIBLE SHELL - 4

HARRISA POWDER + SALT + VINEGAR GF | V

SPICY PICKLED QUAIL EGGS - 8

CHILIS + SCALLIONS GF

MEAT + CHEESE - 22 || CHEESE - 17

BREADS + SPREADS GF

SMOKED LOCAL FISH SPREAD - 14

RITZ® CRACKERS, CELERY + ONION,
DUKE'S® MAYO GF

PECAN MEAL HUSH PUPPIES - 9

PICKLED PEPPERS, PIMENTO CHEESE,
BACON POWDER V

WOOD-FIRED LOCAL OYSTERS "SINGLES" - 17

CAJUN BUTTER, CITRUS, HERBS GF

HOLY CITY HOT QUAIL - 13

BREAD + BUTTER PICKLES, CELERY,
CUMIN HERB BUTTERMILK AIOLI

BLENDED SMASH BURGER* - 11



TWO MUSHROOM BEEF PATTIES, SMOKED
GOUDA, BENTON'S BACON, DILL
PICKLES, SHAVED RED ONION, BUTTER
TOASTED POTATO ROLL, SMASH SAUCE

PARCEL

HAPPY HOUR



TUESDAY - FRIDAY || 4:30-6:30PM

\$1 OFF ALL BEER

\$2 OFF ALL COCKTAILS

\$6 HOUSE WINE + BUBBLES

GF = GLUTEN FREE OR CAN BE MADE GLUTEN FREE (ASK YOUR SERVER)

V = VEGETARIAN OR CAN BE MADE VEGAN (ASK YOUR SERVER)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.