
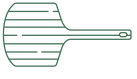





The Parcel 32 story is a layered one. Beginning in 1837, when agriculture was thriving, the Charleston single-style home was built for a planter.  In 1856, it was sold to the Amme family, who operated the building as the peninsula's  highest-volume bakery for the next 75 years. Supplies came through on the rail behind the bakery. It was a centerpiece of the community: a place where  neighbors met to share everyday life.

EST. 1837

FIRST
—
CLASS
FARE

PARCEL



CHILLED CUCUMBER + BLUE CRAB SOUP - 12

OLIVE OIL, SPRING PEAS, LEMON CRÈME FRAÎCHE, SPRING FLOWERS GF

CHEF INSPIRED SOUP - 10

SEASONAL DAILY PREPARATION

CURED + PRESERVED	
LOCAL PICKLE BOWL 7 ASSORTED VEGGIES GF V	MEAT + CHEESE 22 CHEESE ONLY 17 BREADS + SPREADS GF
PECAN SMOKED LOCAL FISH SPREAD 14 RITZ® CRACKERS, CELERY + ONION, DUKE'S® MAYO GF	

VERTICAL ROOTS CLIPPED LETTUCE - 12

RADISH, CARROTS, SPLIT CREEK FETA, SORREL, SMOKED STRAWBERRY
VINAIGRETTE, CRISPY SHALLOTS GF|V

CHILLED CORN SILK POACHED SHRIMP - 15

SWEET CORN SALAD, HEIRLOOM TOMATOES, PEA TENDRILS GF

PECAN MEAL HUSH PUPPIES - 9

PICKLED PEPPERS, PIMENTO CHEESE, BACON POWDER V

WOOD-FIRED LOCAL OYSTERS "SINGLES" - 17

CAJUN BUTTER, CITRUS, HERBS GF

EXTRAS + SNACKS

STEAMED LEAFY GREENS, SMOKED
HAM HOCK BROTH GF - 9

DIRTY RED RICE, SEA ISLAND
PEAS, SCALLIONS GF - 8

SMOKED GOUDA MAC + CHEESE,
CHARRED SHALLOTS V - 10

SMASHED POTATOES, CHIVE, OLIVE
OIL, LEMON + BULLS BAY SALT
GF|V - 8

BUTTER BEANS, BENTON'S BACON
+ CHIVE GF - 7

CINNAMON BUTTERED CARROTS,
LOWCOUNTRY CREAMERY YOGURT,
LIME + THYME, TOASTED BENNE
GF|V - 7

ORGANIC LOCAL VEGETABLE,
CRAFTED DAILY GF|V - 9

PARCEL



Large Plates

FARMER'S PLATE - 22

HERITAGE GRAINS, LOCAL ORGANIC VEGETABLES, ACCOUTREMENT GF|V

PAN ROASTED SUMAC DAY BOAT CATCH - 26

BLACK GARLIC AIOLI, DAILY LOCAL VEGGIES, BENNE, CITRUS GF

CAST IRON SEARED STEAK FISH* - 29

CREAMED CAULIFLOWER + TRUFFLE ESSENCE, ROASTED BEETS, CRISPY
CAPERS, PRESERVED CITRUS VINAIGRETTE GF

JOSPER OPEN FIRE BROILER HEN - 25

HONEY + THYME BRINED, CITY ROOTS MIXED MUSHROOMS, BITTER GREENS,
ROASTED SHALLOT RED WINE VINAIGRETTE, SPRING ONION GF

BENNE + HERB GRILLED COUNTRY PORK CHOP - 26

SWEET POTATO MUSTARD, MUSTARD GREENS, PICKLED GREEN TOMATOES GF

SPICED BRAISED 12OZ SHORT RIB - 31

RICE GRITS, ROASTED PETITE CARROTS, CRISPY CARROT TOPS, PICKLED
RED ONION PURÉE GF

CHEF INSPIRED SEASONAL SHARE PLATES - MKT \$	
FEEDS 3-4 PEOPLE	
FROM THE SEA	FROM THE PASTURE*

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.