

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

BLENDED SMASH BURGER* - 11

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

PECAN MEAL HUSH PUPPIES - 9

PICKLED PEPPERS, PIMENTO CHEESE, BACON POWDER V

WOOD-FIRED LOCAL OYSTERS "SINGLES" - 17

CAJUN BUTTER, CITRUS, HERBS GF

SMOKED LOCAL FISH SPREAD - 14

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

MEAT + CHEESE - 22 || CHEESE - 17

BREADS + SPREADS GF

PARCEL



HAPPY HOUR



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

\$6 SORBET + BUBBLES FLOAT (SEASONAL)

\$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.